



EVENTS



VENUE RENTAL

Friday \$3,500
Saturday \$4,500
Sunday \$3,000

INCLUDED WITH RENTAL

6 hours of Venue Use
Dining Tables & Chairs
Glassware, China & Flatware
Basic Linens

CEREMONY SITE

Ceremony Site \$1,500
Includes Ceremony Chairs & Set Up

EVENT CATERING

COCKTAIL HOUR

Choose one package.
Served for one hour prior to dinner

Three Passed Finger Foods \$13 per guest
Three Passed Finger Foods & One Display \$18 per guest
Five Passed Finger Foods & Two Displays \$24 per guest

◆ DISPLAYS ◆

Spinach & Artichoke Dip
Crostinis | Assorted Crackers

Chesapeake Crab Dip
Crostinis | Assorted Crackers

Cheddar, Bacon & Ale Dip
Pretzels | Crostinis

Fruit & Cheese
Seasonal Fresh Fruit | Artisan Cheese Selection
Chef's Accompaniments

Grilled Vegetables
Zucchini | Squash | Asparagus | Portobello
Roasted Red Pepper Dip

Crudite
Garden Vegetables | Ranch | Cusabi Dip

Antipasto (add \$2 per guest)
Roasted Vegetables | Sliced Italian Salumi
Fresh Mozzarella | Tomato | Basil Balsamic
Focaccia

Charcuterie (add \$4 per guest)
Smoked Duck | House Cured Pork | Aged Ham |
Smoked Sausage | Chef's Cheese Selection |
Gherkins | Assorted Mustards Flatbreads

Raw Bar (add \$4 per guest)
Cocktail Shrimp | Thai Curry Mussels
Smoked Scallops | Lemons | Cocktail Sauce
~sub Gin & Tonic Oysters \$2 per guest



EVENT CATERING

COCKTAIL HOUR FINGER FOODS



HOT PASSED

Vegetarian Spring Rolls
Sweet Chili Sauce

Mini Beef Wellingtons
Garlic Chive Aioli

Spanakopita

Mojo Pork
Blue Corn Tortilla | Guacamole

Chicken Empanada
Chipotle Crème

Fried Oysters
Dill Tarter Sauce | Ritz Cracker

Coconut Shrimp
Polynesian Sauce

Bacon Wrapped Scallops

Chesapeake Crab Cake (add \$2 per guest)
Red Pepper Aioli

Baby Lamb Chop (add \$2 per guest)
Mango Chutney

Petite VA Ham Biscuits
VA Ham | Swiss | Apple Butter

COLD PASSED

Roasted Tomato Bruschetta
Confit Tomatoes | Fresh Basil | Feta
Balsamic

Korean Beef
Grilled Bulgogi Beef | Mire Poix | Phyllo
Shell

Short Rib Bruschetta
Blue Cheese | Balsamic Shallot Jam

BLT Profiterole
Herbed Profiterole | Confit Tomato | Bacon
Arugula | Black Pepper Mayo

Mathews County Deviled Eggs
Lump Crab | Country Ham

Seared Ahi Tuna
Wasabi Aioli | Pea Shoots | Sesame
Crackers

Thai Peanut Chicken Salad
Phyllo Cup

Cocktail Shrimp
Classic Cocktail Sauce

EVENT CATERING

— ◆ BUFFET PACKAGES ◆ —

THE CLASSIC \$29

Garden Salad with Dijon-Balsamic
Vinaigrette
Grilled Flank Steak with Sherry Mushroom
Sauce
Roasted Red Pepper Chicken
Herb Braised Red Potatoes
Broccoli Amandine
Honey Glazed Carrots
Petite Rolls & Butter

TASTE OF ITALY \$28

Classic Caesar Salad
Minestrone Soup
Marinated Tuscan Vegetables
Penne a la Vodka with Shrimp Scampi
Lasagna Bolognese (or Vegetarian Lasagna)
Garlic Bread Sticks

TASTE OF VIRGINIA \$28

Seasonal Salad
Signature Meatloaf with Mushroom Gravy
Fried Chicken with Black Pepper Honey
Southern Style Green Beans
Macaroni & Cheese
Petite Rolls & Butter

CROWD PLEASER \$34

Seasonal Salad
Chesapeake Crab Bisque
New York Striploin with Sauce Chasseur
Salmon Grenobloise
Grilled Asparagus
Seasonal Vegetable Medley
Smoked Gouda Mashed Potatoes
Petite Rolls & Butter



EVENT CATERING

BUILD YOUR OWN BUFFET

Option 1: \$26 per person
Choose one protein, three sides, and one salad

Option 2: \$30 per person
Choose two proteins, two sides, and one salad

Option 3: \$34 per person
Choose two proteins, three sides, and one salad



PROTEINS



MEAT

Virginia Style Pulled Pork
Pork Loin with Dijon Sauce
Meatloaf with Mushroom Gravy
New York Striploin with Sauce Chasseur (add \$3)
Grilled Flank Steak with Sherry Mushroom Demi
Beef Tenderloin with Port Wine Demi (add \$6)
Tuscan Braised Beef Short Ribs (add \$5)
Lasagna Bolognese

VEGETARIAN

Stuffed Acorn Squash with Israeli Cous Cous
Blackened Tofu Steaks with Creole Sauce
Vegetable Paella
Vegetarian Lasagna

POULTRY

Roasted Red Pepper Chicken
Tuscan Chicken with Sun-dried Tomato Cream
Fried Chicken with Black Pepper Honey
Chicken Marsala with Wild Mushrooms
Chicken Piccata

SEAFOOD

Salmon Grenobloise
Hoisin Glazed Salmon
Blackened Catfish with Creole Tomato Sauce
Chesapeake Crab Cakes with
Red Pepper Aioli (add \$6)
Shrimp & Andouille Sausage in Cajun Gravy
(add \$2)

EVENT CATERING

— ◆ SIDES ◆ —

GRAINS, PASTA & STARCHES

Local Grits
Rice Pilaf
Saffron Rice
Wild Mushroom Orzo
Macaroni & Cheese
Garlic Mashed Potatoes
Roasted Red Potatoes

VEGETABLES

Balsamic Roasted Root Vegetables
Italian Green Beans
Marinated Tuscan Vegetables
Roasted Brussels Sprouts
Seasonal Vegetable Medley
Grilled Asparagus with Lemon Zest
Honey Glazed Carrots

SALADS

Garden Salad
Cherry Tomatoes, Cucumbers, Carrots,
Mixed Greens with Ranch or Balsamic
B.L.T. Salad
Roasted Tomatoes, Fresh Mozzarella, Bacon,
Garlic Croutons, Mixed Greens with Balsamic
Caesar Salad
Garlic Croutons, Shaved Parmesan,
Chopped Romaine with Caesar Dressing
Seasonal Salad
Chefs Seasonal Salad

BREADS

Yeast Rolls
Jalapeno-Cheddar Corn Muffins

