



EVENTS



VENUE RENTAL

Friday \$3,000
Saturday \$3,500
Sunday \$3,000
Monday - Thursday \$2,000

INCLUDED WITH RENTAL

Up to 4 Hours of Venue Use
Dining Tables & Chairs
Glassware, China & Flatware
Basic Linens & Seasonal Decor



COCKTAIL HOUR

Choose one package.
Served for one hour prior to dinner

Three Passed Finger Foods \$16 per guest
Three Passed Finger Foods & One Display \$21 per guest
Five Passed Finger Foods & Two Displays \$28 per guest

◆ DISPLAYS ◆

Dip Display

Spinach & Artichoke | Chesapeake Crab
Crostinis | Assorted Crackers

Bruschetta Bar

Roasted Tomato | White Bean | Tapenade
Feta | Parmesan | Basil | Balsamic
Assorted 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





COCKTAIL HOUR FINGER FOODS



HOT PASSED

Vegetarian Spring Rolls
Sweet Chili Sauce

Mini Beef Wellingtons
Garlic Chive Aioli

Spanakopita

Mini Pork BBQ
Profiterole | Smoked Pork | Mustard Slaw

Chicken Empanada
Cilantro Lime Crema

Fried Oysters
Dill Tarter Sauce | Ritz Cracker

Coconut Shrimp
Sweet Chili 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

Mini Pimento Cheese Hand Pie
Jalapeno Pimento Cheese
Green Tomato

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

Brie & Blueberry Cups
Brie | House Blueberry Jam | Phyllo

Cocktail Shrimp
Classic Cocktail Sauce



◆ BUFFET PACKAGES ◆

THE CLASSIC \$30

Garden Salad with Balsamic Vinaigrette
Grilled Flank Steak with Sherry Mushroom Sauce
Roasted Red Pepper Chicken
Smoked Gouda Mashed Potatoes
Broccoli Amandine
Honey Glazed Carrots
Petite Rolls & Butter

TASTE OF ITALY \$27

Classic Caesar Salad
Marinated Tuscan Vegetables
Shrimp Mafalda with Roasted Tomatoes & Feta
Lasagna Bolognese (or Vegetarian Lasagna)
Garlic Knots

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 \$38

Seasonal Salad
New York Striploin with Sauce Chasseur
Herb-Seared Salmon
Grilled Asparagus
Seasonal Vegetable Medley
Herb Braised Red Potatoes
Petite Rolls & Butter





BUILD YOUR OWN BUFFET

Option 1: \$26 per person
Choose one protein,
two 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 \$8)
Tuscan Braised Beef Short Ribs (add \$6)
Lasagna Bolognese

VEGETARIAN

Curry Roasted Vegetables with Israeli Cous Cous
Blackened Tofu Steaks with Creole Sauce
Wild Mushroom Orzo
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

Herb-Seared Salmon with Lemon Cream
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)



BIENVENUE

EST. 1820

♣ SIDES ♣

GRAINS, PASTA & STARCHES

Heirloom Pimento Grits
Rice Pilaf
Saffron Rice
Macaroni & Cheese
Garlic Mashed Potatoes
Smoked Gouda 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
Chef's Seasonal Salad

BREADS

Yeast Rolls
Jalapeno-Cheddar Corn Muffins





BIENVENUE

EST. 1820

◆ PLATED ◆

ALL PLATED DINNER ENTREES INCLUDE A PETITE SALAD AND HOUSE-BAKED ROLLS

SALAD

CHOOSE ONE

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

Bienvenue Salad

Arugula, Roasted Beets, Asparagus,
Herbed Chevre, Lemon Dijon Vinaigrette

BREAD

CHOOSE ONE

Yeast Rolls with Honey Butter
Jalapeno-Cheddar Corn Muffins





◆ PLATED ◆

ALL PLATED DINNER ENTREES INCLUDE A PETITE SALAD AND HOUSE-BAKED ROLLS

ENTREES

Braised Short Ribs \$48

18-Hour Braised Short Ribs, Red Wine Demi,
Smoked Gouda Mashed Potatoes, Bacon
Wrapped Green Beans

Duck Confit \$45

Smoked Duck Confit, Red Chili Sorghum Glaze,
Heirloom Pimento Cheese Grits,
Black-Eyed Pea Relish

Filet Mignon \$55

Beef Tenderloin, Gorgonzola Demi, Smoked
Gouda Mashed Potatoes, Grilled Asparagus

Chicken Saltimbocca \$42

Lightly Floured Chicken Breast, Prosciutto, Sage,
Italian Cheese, Garlic-Lemon Cream, Rice Pilaf
Tuscan Vegetables

Surf & Turf \$59

Petite Filet Mignon, Jumbo Lump Crab Cake,
Bordelaise Sauce, Roasted Red Pepper Aioli,
Herb Braised Potatoes, Roasted Brussels Sprouts

Pecan Crusted Salmon \$39

Granny Smith Apple Slaw, Saffron Rice
Charred Lemon

Blackberry Chicken \$38

Smoked Semi-Boneless Chicken Breast,
Blackberry Port Wine Demi Glaze, Classic
Mashed Potatoes, Bacon Wrapped Green Beans

Cinnamon-Seared Pork Tenderloin \$38

Candied Bacon, Heirloom Apple Demi Sorghum
Sweet Potato Puree, Roasted Brussels

Chesapeake Crab Cakes \$50

Jumbo Lump Crab Cakes, Roasted Red Pepper
Aioli, Corn & Pickled Okra Relish, Herb Braised
Potatoes, Asparagus

Creole Tofu Steak \$34

Cajun Spiced Tofu, Creole Tomato Sauce, Low
Country Relish, Rice, Smokey Collards

Shrimp & Grits \$38

Gulf Shrimp, Andouille Sausage, Cajun gravy,
Heirloom Pimento Cheese Grits, Low Country
Relish, Pea Shoots