

# Catering Menu

## | BUTLERED HORS D' OEUVERS |

\$3 per piece  
(minimum 20 pieces of each item selected)

### Edward's Ham Tartelette

Pimento Cheese

### Smoked Salmon Toast

Pumpnickel | Herb Cream Cheese |  
Shaved Radish | Cucumber | Crispy Capers

### Stuffed Mushrooms

Spinach | Artichoke | Goat  
Cheese

### Hereford Beef Tenderloin Crostini

Pink Peppercorn | Pickled Onions |  
Horseradish Aioli | Crostini

### Caprese Tart

Fresh Mozzarella | Tomato | Basil Pesto |  
Balsamic Glaze

### Shrimp Cocktail Shooters

Cocktail Sauce

### House-made Meatballs

Barbecue Sauce

### Mini Crab Cakes

King Louis Dressing

### Baked Brie Bites

Seasonal Jam

## | STATIONARY DISPLAYS |

Serves 20 people

### Virginia Oyster Station

40 Oysters—\$90

### Cheese & Charcuterie Board

\$90

### Seasonal Vegetable Platter

Green Goddess Dressing \$45

### Smoked Salmon Board

House Cured Salmon | Pickled Red  
Onions | Capers | Dill Crème Fraiche  
\$90

### Seasonal Fruit Platter

\$60

### Assorted Dessert Platter

\$60

### Mexican Street Corn Dip

Tortilla Chips \$50

### Pimento Cheese

Pita Chips \$50

### Tabbouleh

\$50

### Add Beverage Package

\$150

Coffee, Iced Tea, Water



# Dinner Packages

## | PLATED DINNER |

\$58 per person

### Salad *(Select One)*

Mixed Green Salad: Julienne of Vegetables | Heirloom Tomatoes | Seasonal Vinaigrette

Caprese Salad: Baby Arugula | Heirloom Tomatoes | Fresh Mozzarella | Olive Oil | Basil | Balsamic Glaze

Caesar Salad: Croutons | Parmesan Cheese

### Main Course *(Select Two)*

Grilled Wild Caught Salmon: Bercy Sauce

White Marble Farm Pork Loin: Fig & Grape Agrodolce

Coq Au Vin Blanc Chicken: White Wine Cream Sauce

House Smoked Barbecue Beef Brisket: House made Barbecue Sauce

Seasonal Vegetarian Pasta

Hereford Farms Grilled Filet Mignon: Demi Glaze | Charred Shallots (\$5 upcharge per person)

Beef Wellington: Demi Glaze | Mushroom Duxelles (\$5 upcharge per person)

### Sides *(Select Two)*

*(additional sides \$5 per person)*

Macaroni & Cheese

Grilled Asparagus

Roasted Herb Potatoes

Roasted Haricot Verts & Carrots

Seasonal Vegetables

### Desserts

Seasonal Galette \$5

Salted Caramel Cheesecake \$8

*Duet Main Course \$69 Per Person (half portions of each menu course selection).*

*11% Local and state taxes on food and beverage not included in pricing.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical condition(s)*

# Dinner Packages

## | BUFFET DINNER |

\$53 per person

### Salad *(Select One)*

Mixed Green Salad: Julienne of Vegetables | Heirloom Tomatoes | Seasonal Vinaigrette

Caprese Salad: Baby Arugula | Heirloom Tomatoes | Fresh Mozzarella | Olive Oil | Basil | Balsamic Glaze

Caesar Salad: Croutons | Parmesan Cheese

### Main Course Selection *(Select Two)*

Grilled Wild Caught Salmon: Bercy Sauce

White Marble Farm Pork Loin: Fig & Grape Agrodolce

Coq Au Vin Blanc Chicken: White Wine Cream Sauce

House Smoked Barbecue Beef Brisket: House made Barbecue Sauce

Seasonal Vegetarian Pasta

Hereford Farms Grilled Filet Mignon: Demi Glaze | Charred Shallots (\$5 upcharge per person)

### Selection of Two Sides

*(additional sides \$5 per person)*

Macaroni & Cheese

Grilled Asparagus

Roasted Herb Potatoes

Roasted Haricot Verts & Carrots

Seasonal Vegetables

### Desserts

Seasonal Galette \$5

Salted Caramel Cheesecake \$8

*Three Main Courses \$65 Per Person*

*11% Local and state taxes on food and beverage not included in pricing.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical condition(s)*

# Lunch Packages

## | BUFFET LUNCH |

Available from 11:00 am to 3:00 pm

### Package One

\$28 per person

#### **Mixed Green Salad**

Julienne of Vegetables | Heirloom Tomatoes  
Citrus Vinaigrette

| Selection of Gourmet Sandwiches |

#### **Roasted Turkey**

Boars Head Oven Gold Roasted Turkey | Brie  
| Granny Smith Apple |  
Lingonberry Preserves | Roasted Garlic Mayo |  
French Baguette

#### **Roast Beef**

Boars Head London Broil | Smoked Gouda  
| Oven-Roasted Tomato  
Pickled Red Onion | Baby Arugula | Horseradish  
Sauce | French Baguette

#### **Caprese**

Fresh Mozzarella | Local Tomato | Baby Arugula  
| Basil Pesto Balsamic | French Baguette

### Package Two

\$38 per person

*(Select Two)*

**House Smoked Beef Brisket**

**White Marble Farm Pulled Pork**

**Joyce Farms Pulled Chicken**

**Served with:**

**House made Barbecue Sauces | Slider Buns**

*(Select Two)*

#### **Potato Salad**

Bacon Vinaigrette | Honey  
Whole Grain Mustard

#### **Coleslaw**

Shredded Cabbage | Red Onion  
Carrots | Garlic Aioli

#### **Macaroni & Cheese**

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#### **Desserts**

Seasonal Galette \$5

Salted Caramel Cheesecake \$8



# Breakfast Packages

## | BREAKFAST BUFFET |

### **Continental Breakfast Buffet**

*\$20 per person*

#### **Seasonal Fruit Platter**

#### **French Croissants**

Butter | Chocolate

#### **Bagels**

Cream Cheese

#### **Variety of Greek Yogurt**

#### **Coffee**

### **Hot Breakfast Buffet**

*\$25 per person*

*(Select Three)*

#### **Scrambled Eggs with Cheese**

#### **French Toast Casserole**

#### **Edwards Applewood Smoked Bacon**

#### **Edwards Surry Sausage**

#### **Seasonal Fruit Platter**

#### **Hash Brown Casserole**

#### **Coffee**



# Beverage & Snack Packages

## Full Beverage Station

*\$6 per person*

Selection of Soda

Coffee

Iced Tea

Filtered Ice Water

## Limited Beverage Station

*\$4 per person for 4 hours*

Coffee

Iced Tea

Filtered Ice Water

## Snack Package (Variety of Individually Wrapped Items)

*\$6 per person*

Granola Bars

Variety Nut Mix

Chips

Trail Mix

Cookies



# Bar Menu

Bartender Fee: \$125 flat fee. Minimum of two (2) consecutive hours. One (1) bartender per 50 guests.

## Host Bar—On Consumption

*Beverages are charged to the master account per bottle, on consumption*

## Cash Bar

*Beverages are sold on a cash basis to the guests and are inclusive of taxes*

### | CASH BAR: TIER 1 WINE BY THE GLASS—\$7 |

Governor's White  
A Mid Summer Night's White  
Virginia Stainless Steel Chardonnay  
Wessex Hundred Dry Rose  
Barrel Aged Virginia Claret  
Virginia Merlot

### | CASH BAR: TIER 2 WINE BY THE GLASS—\$9 |

Virginia Viognier  
Acte 12 of 1619 Chardonnay  
Wessex Hundred Albarino  
Virginia Cabernet Franc  
Virginia Cabernet Sauvignon

### | HOST BAR: WINE BOTTLE PRICING |

Governors White - \$19  
Midsummer Night's White - \$25  
Wessex Hundred Dry Rose - \$26  
Virginia Stainless Steel Chardonnay - \$26  
Virginia Viognier - \$30  
Acte 12 Chardonnay - \$30  
Wessex Hundred Albarino - \$34  
Barrel Aged Virginia Claret - \$26  
Virginia Cabernet Sauvignon - \$30  
Virginia Merlot - \$30  
Virginia Cabernet Franc - \$24  
Reflective Malbec - \$30  
Virginia Petit Verdot - \$34  
Virginia Trianon - \$50  
Gabriel Archer Reserve - \$50

### | TIER 1 LIQUOR \$9 |

Smirnoff (Vodka)  
Bacardi Superior (Rum)  
Beefeater (Gin)  
Jim Beam (Bourbon)  
Seagram's Vo (Whiskey)

### | Tier 2 LIQUOR \$11 |

Absolut (Vodka),  
Captain Morgan (Rum)  
Tangeray (Gin)  
Maker's Mark (Bourbon)  
Crown Royal (Whiskey)

### | Selection of BEER \$6 |

Alewerks Superb IPA  
Alewerks Weekend Lager  
Virginia Beer Co Free Verse IPA  
Virginia Beer Co Saving Daylight Wheat  
Bud Light  
Truly Hard Seltzer  
Bold Rock Cider

### | SODAS : \$3 |

Coke  
Diet Coke  
Sprite  
Ginger Ale

