Plated Dinner

All plated dinners are served with warm rolls and sweet butter, preset water, regular and decaffeinated coffee and a selection of teas.

Salads

Maximum of one choice

Hearts of Romaine Caesar, Roasted Garlic Crouton
Heirloom Tomatoes and Burrata, Arugula, Roasted Peppers, Basil Crostini and Saba
Spinach and Baby Arugula, Charred Peppers, Pickled Eggs, Onions and Bacon Dijon Emulsion
Arcadian Sweet Greens, Roasted Beets, Drunken Goat Cheese, Candied Pecans and Smoked Balsamic Vinaigrette

\$10

Soups

Maximum of one choice

Spiced Virginia Peanut Soup Edward's Sausage Chowder Potato Leek Cream Soup She Crab Bisque Ginger Carrot Bisque (Vegan)

\$8

Entrées

One choice per 30 guests with a maximum of three choices

Pan Seared Free-Range Chicken Breast, Roasted Garlic and Brown Butter Crushed Yukon Potatoes, Mushroom, Broccolini and Garlic Thyme Jus

Bacon Wrapped Duroc Pork Medallion, Corn and Carolina Gold Risotto, Broccolini and Madeira Jus
Benne Crusted Salmon, Hominy and Smoked Fontina Polenta, Roasted Sweet Peppers, Asparagus, Braised Fennel and Tomato Butter
Wild Mushroom Strudel, Asparagus Risotto and Roasted Tomato

Valpolicella Braised Short Ribs, Parmesan and Truffle Potato Gnocchi, Garlic Braised Broccolini and Gremolata Chickpea and Cauliflower Tagine, Basmati Rice, Blistered Green Beans, Pearl Onions Crispy Chickpea Rondels, Napa and Purple Cabbage Slaw, Orange Zest Glazed Sweet Potato and Pickled Pepper Aioli

\$35

Flounder Stuffed with Spinach, Fontina and Roasted Cauliflower, Hazelnuts, Fennel and Calabrian Chili Butter
Pepper Rubbed Certified Angus Beef Flat Iron, Asparagus, Confit Tomato Salad and Shallot Jus
Chicken Roulade Stuffed with Spinach and Fontina Cheese, Garlic Mashed Potatoes, Melange of Summer Squash, Asparagus,
Cherry Cream Sauce

Pan Seared Day Boat Scallops, Parsnip Mousse, Asparagus, Romanesco and Truffle Tarragon Butter
Old Bay Seared Chicken with Ham, Corn, and Crab Relish, Stone Ground Grits and Haricot Vert with Creole Gravy

Grilled Certified Angus Beef Tenderloin, Three Potato Gratin, Roasted Baby Vegetables and Bordelaise Post Oak Smoked Certified Angus Beef Tenderloin, Sea-Salt Roasted Marble Potatoes, Grilled Asparagus, Crispy Shallots and Demi-Glace

Seared Rockfish, Pesto and Lobster Risotto, Fennel, Leeks and Cavalo Nero and Shellfish Sugo

\$58

Dual Entrées

Dual Entrées are accompanied with chef's selection of potato purée, seasonal baby vegetables and 5 ounces of each protein.

*Choose Two: Grilled Beef Tenderloin, Grilled Beef Flat Iron, Seared Salmon

Herbed Chicken Breast, Seared Scallops, Jumbo Shrimp, or Mid-Atlantic Crab Cake

Suggested Pairings

Herbed Chicken Breast with Chicken Jus and Jumbo Shrimp with Blackened Butter Sauce Demi-Glace Beef Tenderloin with Bordelaise and Seared Scallops with Lemon Butter Sauce Grilled Beef Flat Iron with Bordelaise and Seared Salmon with Sweet Pepper Coulis

\$69

Desserts

Manna Chocolate and Reservoir Bourbon Pecan Pie with Hickory Syrup Whipped Cream Raspberry and Yuzu Tart with Yuzu Crémeux, Fresh Raspberries, Canton Ginger Mint Whipped Crème and Toasted Sesame Meringue

Dulcey Panna Cotta, Mango Compote, Almond Streusel and Rum Whipped Cream

Milk Chocolate Pot de Crème, Salted Caramel Sauce and Chocolate Covered Coffee Beans

Strawberry Mascarpone Financier and Almond Crunch

Tiramisu - Lady Fingers, Lamp Lighter Espresso Crumble and Ganache

Triple Chocolate Layer Cake - Milk Chocolate Bavarois, Dark Chocolate Crunch and Seasonal Berries

Valrhona Mousse - available in White Chocolate, Milk Chocolate, Dark Chocolate, Red Velvet, Lemon, Raspberry or Strawberry

New York Style Cheese Cake with Brown Butter Crust - available in Chocolate, Vanilla, Red Velvet, Neapolitan, Oreo, Toffee

Caramel, Snicker's, Reese's or Kit Kat

Lemon Mousse with Blueberry Compote and Candied Lemon

Fruit Sorbets - Pastry Chefs Seasonal Selection of Three

Chocolate Pavé - 62% Chocolate Mousse - Flourless Chocolate Cake, Hazelnut Crunch and Salted Caramel Chantilly

Dark Chocolate Cherry Bombe with Morello Cherries, Vanilla Crème and Pistachios

\$12

Trio of Plated Miniatures

Choose Three: Key Lime Bar, Lemon Curd Fruit Pie, Ginger Spice Cake, Blueberry Soup Shooter, Strawberry Soup Shooter
Panna Cotta, Red Velvet Cupcake, Chocolate Cupcake, Oreo Mudslide Bite, Carrot Cake Cupcake, Cookie-Style Whoopie Pie
Pecan Bite, Virginia Peanut Pot de Crème, Vanilla or Chocolate Cheesecake

\$16