



# CATERING MENUS



# Breakfast

## CONTINENTAL BREAKFAST

\$25/per person

Breakfast Pastries, Muffins, Scones, and Danish  
Fresh Seasonal Fruit and Berries  
Individual Yogurts  
Energy Breakfast Bars  
Regular and Decaffeinated Coffee  
House Juices and Iced Water

## DELUXE BREAKFAST

\$27/per person

Croissants, Muffins, Bagels and Breakfast Breads  
Fresh Seasonal Fruits and Berries  
Granola  
Individual Greek Yogurts  
Regular and Decaffeinated Coffee  
House Juices  
Water

## FULL BREAKFAST BUFFET

\$36/per person

Scrambled Eggs  
Sausage Patties  
Crispy Bacon  
Breakfast Potatoes  
Biscuits with Gravy  
Waffles with Hot Maple Syrup  
Regular and Decaffeinated Coffee  
Selection of Hot Teas  
House Juices  
Water



# Breaks and Refreshments

## SNACK STATION

\$15/per person

Vegetable Crudit  with Hummus Dips  
Energy/Granola Bars  
House-made Potato Chips

## MID-MORNING POWER

BREAK \$18/per person

Assorted Bagels  
Sliced Seasonal Fruit and berries  
Breakfast Breads, Danish, and Muffins  
Butter, Preserves, and Cream Cheese  
Yogurt Parfaits with Granola and Berries  
Energy Bars  
House Juices

## DRINK STATION

\$15/per person

Assorted Sodas (Coke, Diet Coke, Sprite)  
Unsweet and Sweet Tea  
Decaf and Regular Coffee  
Water

## THE HEALTH NUT STATION

\$14/per person

Trail Mix with Dried Fruit and Nuts  
Granola Bars  
Seasonal Fruit, Berries and Bananas  
Plain Greek Yogurt

## JUST DESSERTS STATION

\$17/per person

**Select 5:**

Peanut Butter Cookies  
Lemon Bars  
Chocolate Truffles  
Double Fudge Brownies  
Macarons  
Mini Chocolate Cupcakes  
Baby Chocolate Eclairs



# A La Carte Refreshments

|   |                               |
|---|-------------------------------|
| Breakfast Pastries                      | \$48 per dozen                |
| Bagels with Cream Cheese                | \$48 per dozen                |
| Croissants with Butter and Jam          | \$48 per dozen                |
| Freshly Brewed Regular and Decaf Coffee | \$70 per gallon (16 servings) |
| Herbal Teas with Lemon                  | \$70 per gallon (16 servings) |
| Iced Sweet and Unsweetened Tea          | \$55 per gallon (16 servings) |
| Lemonade                                | \$55 per gallon (16 servings) |
| Greek Yogurt and Assorted Toppings      | \$5 per person                |
| Fruit Infused Waters                    | \$5 per person                |
| Sliced Fruit and Berries                | \$7 per person                |
| Bottled Juices and Bottled Water        | \$6 per person                |

# Lunch Buffets

Includes freshly brewed regular and decaffeinated coffee, and iced tea.

## Exhibit One Buffet

\$38/per person

Orzo Pasta Salad with Sundried Tomato and Goat Cheese  
Mixed Field Greens with Balsamic Vinaigrette  
Freshly Sliced Smoked Turkey, Virginia Baked Ham, and Roast Beef  
Swiss, Provolone, Cheddar, and Pepper Jack

Cheeses  
Chicken Salad  
Lettuce, Tomato, Red Onion, and Pickle  
Assorted Specialty Breads and Sub Rolls with Condiments  
House Potato Chips  
Double Fudge Brownies

## Exhibit Two Buffet

\$43/per person

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino  
Caprese Salad  
Toasted Farro and Roasted Mushroom Salad with Lemon Dressing

Grilled Vegetables  
Baked Ziti  
Chicken Parmesan  
Focaccia Bread  
Tiramisu

## Exhibit Three Buffet

\$45/per person

Fajita Chicken, Beef, and Shrimp  
Cilantro White Rice  
Black Beans  
Street Corn  
Tortilla Chips and Salsa

Pico de Gallo, Lettuce, Sour Cream, Shredded Cheese, Chili con Queso  
Guacamole  
Grilled Onions, Peppers, and Mushrooms  
Churros

## Exhibit Four Buffet

\$42/per person

Large Baked Russet Potatoes

Sour Cream, Butter, Chives

Fresh Baked Rolls and Sweet Cream Butter

Lemon Squares and Double Fudge Brownies

Soup (select two):

Tomato Basil Soup with Croutons

Minestrone Soup with Beans and Vegetables

Potato Leek Soup with Caramelized Shallots

Chicken Tortilla Soup with Diced Avocado and Cilantro

Broccoli Cheddar Soup

**Salad (select three):**

Tossed Green Salad with House-made Buttermilk Ranch Dressing

Panzanella Salad with Grilled Zucchini, Red and Yellow Tomatoes, Marinated Olives, Vinaigrette

Baby Field Greens Salad with Tomatoes, Carrots, Sunflower Seeds, Citrus Vinaigrette

Burrata and Marinated Vegetable Salad, Heirloom Tomatoes, Grilled Spring Onion Pesto, Croutons

Seasonal Fruit Salad with Yogurt Dressing

Baby Kale and Spinach Salad, Shaved Cauliflower, Toasted Breadcrumbs, Raisins, Lemon-Pecorino Vinaigrette

Caesar Salad with Hearts of Romaine, Croutons, and Shaved Pecorino

## Exhibit Five Buffet

\$42/per person

**Build-Your-Own Salad Bar**

Includes cucumber salad, hummus, and pasta salad

Base: Romaine Lettuce, Spinach and Mixed Greens

Protein (select two):

Grilled Chicken, Ham, Turkey, Salami, Quinoa

Grilled Shrimp +\$5.00

Grilled Steak +\$5.00

Toppings (select five):

Hard-boiled Eggs, Chickpeas, Black Beans, Carrots, Peas, Broccoli, Cauliflower, Red Onion, Cherry Tomatoes, Bell Peppers, Mushrooms, Black Olives, Edamame, Croutons

Avocado +\$3.00

Bacon +\$5.00

**Cheese** (select two): Bleu Cheese, Cheddar, Feta, Pepperjack, Mozzarella, Parmesan

**Dressing** (select two): Bleu Cheese, Buttermilk Ranch, Caesar, Honey Mustard, Balsamic or Citrus Vinaigrette

# Create-Your-Own Lunch Buffet

Includes (1) Pre-Set Salad, (2) Proteins, (2) Sides, (1) Pre-Set Dessert, Fresh Baked Rolls, and Sweet Cream Butter

Water, tea, and freshly brewed regular and decaffeinated coffee station

**\$51/per person**

## **Salad (select one):**

Tossed Green Salad with House-made Buttermilk Ranch Dressing

Boston Bibb Lettuce with Sun-Dried Tomatoes, Artichokes, Sliced Portobello Mushrooms, Hearts of Palm, and Champagne Vinaigrette

Caesar Salad with Garlic Croutons, Shaved Parmesan, and Caesar Dressing

Baby Field Greens with Red and Yellow Grape Tomatoes, Spiced Pecans, Goat Cheese Crumbles, and Pink Peppercorn Vinaigrette

Cobb Salad with Chopped Lettuce, Egg, Avocado, Tomato, Bacon, Bleu Cheese Crumbles, Blue Cheese Dressing

## **Protein (select two):**

Oven Roasted Breast of Chicken with Wild Mushroom Pan-Jue

Chicken Piccata with Herb Capers and Lemon Sauce

Salmon with Lemon Sauce

Braised Short Ribs

Potato Crusted Cod with White Wine Shallot Cream

Grilled Chicken 3-Cheese Penne Pasta with Roasted Pepper Marinara

Grilled Portobello Mushroom Steak

+ \$6.00/per person Herb Crusted Tenderloin of Beef, Creamy Horseradish, Spicy Whole Grain Mustard, and Roasted Shallot Demiglace

## **Sides (select two):**

Tortellini Pasta Salad with Pine Nuts and Tomato Confit

Greek Orzo Pasta Salad with Lemon Oregano Vinaigrette

Fresh Seasonal Fruits and Berries

Vegetable Medley with Citrus Vinaigrette  
Sauteed Green Beans, Baby Carrots, Crisp Shallots and Sliced Almonds

Garlic Roasted Potatoes

Whipped Potatoes

## **Desserts (select one):**

Roasted Fuji Apple Puff Pastry with Cinnamon Cream

Ricotta Cheesecake with Amarena Cherry

Lemon Meringue Tart with Fresh Berries

Coconut Rice Pudding

Peach or Blueberry Cobbler

Chambord Dark Chocolate Mousse  
with Fresh Raspberries

Fudge Browne with Fresh Strawberries

**(additional \$5/per person with alternating selection of two desserts)**

# Plated Entrée Salads

Includes (1) Entrée Salad, (1) Dessert, Fresh Baked Rolls, and Sweet Cream Butter

Water and iced tea at each place setting on tables, Brewed regular and decaf coffee on request

## **Dessert (select one):**

Roasted Fuji Apple Puff Pastry with Cinnamon Crème

Ricotta Cheesecake with Amarena Cherry

Lemon Meringue Tart with Fresh Berries

Coconut Rice Pudding with Roasted Pineapple

Peach or Blueberry Cobbler

Chambord Dark Chocolate Mousse with Fresh Raspberries

Fudge Brownie with Fresh Strawberries

**(additional \$5/per person with alternating selection of two desserts)**

## **Plated Entrée Salads (select one):**

Herb Grilled Chicken and Baby Greens, Candied Pecans, Asian Pears, Gorgonzola Balsamic Vinaigrette

\$45.00/per person

Grilled Chicken Caesar Salad

Hearts of Romaine, Topped with Shaved Parmesan, Croutons, Tomato Confit, and Caesar Dressing

\$41.00/per person

Greek Salad with Grilled Salmon

Mixed Greens with Feta, Cucumbers, Tomatoes, Kalamata Olives, Roasted Peppers, Red Onions, and Oregano Vinaigrette

\$43.00/per person



# Plated Lunch

Includes (1) Salad, (1) Entrée, (1) Dessert, Fresh Baked Rolls, and Sweet Cream Butter  
Water and iced tea at each place setting on tables, Brewed regular and decaf coffee on request

## **Salad (select 1):**

Tossed Green Salad with House-made Buttermilk Ranch Dressing  
The Wedge with Boston Bibb Lettuce, Red Onions, Cherry Tomatoes, Creamy Roquefort Dressing  
Tomato and Mozzarella Marinated in Pesto Vinaigrette with Shredded Fresh Basil and Micro Greens  
Asparagus, Baby Greens, Hard Boiled Eggs, Fried Prosciutto, Cracked Peppercorn Dressing  
Caesar Salad with Garlic Croutons and Shaved Parmesan Caesar Dressing

## **Dessert (select one, additional \$5/per person with alternating selection of two desserts):**

Roasted Fuji Apple Puff Pastry with Cinnamon Crème  
Ricotta Cheesecake with Amarena Cherry  
Lemon Meringue Tart with Fresh Berries  
Coconut Rice Pudding with Roasted Pineapple  
Peach or Blueberry Cobbler  
Chambord Dark Chocolate Mousse with Fresh Raspberries  
Fudge Brownie with Fresh Strawberries

## **Entrée (select one):**

Oven Roasted Chicken Breast with Rosmary Pan-Jue, Zucchini Potato Puree, Broccolini and Cauliflower  
\$45.00/per person

Flat Iron Steak, Baby Spinach, Goat Cheese, Pickled Red Onion, Cornbread Croutons, Honey-Raspberry  
Vinaigrette  
\$51.00/per person

Sherry Creamed Chicken with Wild Mushrooms served over House-made Biscuit with Tarragon Sweet  
Peas and Baby Carrots  
\$45.00/per person

Grilled Lemon-Garlic Shrimp, Angel Hair Pasta, Peas, Sundried Tomatoes, and Smoked Pancetta  
\$50.00/per person

Maple Glazed Pork Loin, Potato Pancake, Roasted Fuji Apples, Swiss Chard  
\$45.00/per person

Braised Beef Tips, Whipped Sweet Potatoes, Roasted Brussel Sprouts  
\$45.00/per person

Petit Filet of Beef, Three Cheese Risotto, Asparagus, and Shallot Red Wine Reduction  
\$69.00/per person



# Gourmet Box Lunches

Includes (1) Item from the list below, Chef's Pasta Salad, Fresh Fruit Salad, Cookie, and Bottled Water  
**(Up to three options can be selected for guests to pre-select 10 days in advance.)**

**\$34/PER PERSON**

Smoked Turkey Breast, Virginia Baked Ham or Roast Beef on Ciabatta or Seeded Bread

topped with Baby Swiss, Lettuce, Tomato, Mustard, and Mayonnaise

Tuna Salad with Marinated Tomatoes and Basil Chiffonade on Seeded Bread

Chicken Salad with Roasted Red Pepper and Arugula on Croissant

Cold Grilled Italian Vegetables with Basil Marinated Tomatoes and Smoked Provolone Cheese on Ciabatta

Cold Grilled Chicken Caesar Salad with Garlic Croutons and Shaved Parmesan Caesar Dressing

Italian Chopped Salad with Salmi, Gorgonzola Cheese, Romaine Lettuce, Balsamic Dressing

Tortilla filled with Cold Chili Rubbed Chicken, Shredded Lettuce, Pepper Jack Cheese, Pico de Gallo, Black Bean Spread

Cold Fresh Herb Tortilla BLT with Dijonnaise Dressing

Herb-garlic tortilla filled with Cold Flame flame-roasted marinated Garden Vegetables and Pesto Mayonnaise

Chicken Caesar Wrap, Shaved Parmesan, and Romaine Lettuce

Hummus Wrap, Olive Tapenade, Cucumber, Pickled Red Onion, Feta Cheese, Micro-greens, and Yogurt Sauce

# Canapes

(Minimum of 50 pieces per order. Add \$1.50 per Person if Passed)

## SERVED COLD

\$6.00/per piece

Crostini with Goat Cheese Mousse and Kalamata Tomato Relish  
Heirloom Tomato and Burrata on Crostini  
Shallot and Chive Deviled Egg

\$7.00/per piece

Crab Salad on Chive Biscuit  
Shrimp Ceviche in Phyllo Cup  
Tuna Tartare in Cucumber with Sesame Mayonnaise, Chilled Carrot and Ginger

\$8.00/per piece

Maple Glazed Duck Breast on Sweet Potato Scone with Pecan-Pumpkin Butter  
Seared Ahi Tuna on a Wonton Crisp with Wasabi Crema

\$10.00/per piece

Petit Lobster Rolls

## SERVED HOT

\$6.00/per piece

Warm Brie en Croute with Seasonal Jam  
Tiny Boursin and Tomato Grilled Cheese Sandwiches on Broche with Toasted Shallots  
Ratatouille Stuff Mushroom Caps  
Mini Duck Bao Bun with Pickled Vegetables  
Vegetable Quesadillas with Pepper Jack Cheese with Avocado Crema  
Pulled Pork Quesadillas with Chipotle Crema  
Miniature Chicken Pot Pies  
Lemon Herb Smoked Salmon in a Gougère  
Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots  
Thai Peanut Chicken Satay with Sweet Chili Glaze  
Spinach, Brie, and Tomato Tart  
Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon  
Grilled Chicken and Andouille Skewers  
Shrimp Spring Rolls, Hot Mustard  
Truffled Artichoke Bruschetta with Goat Cheese

\$8.00/per piece

Mushroom and Mozzarella Arancini with Spicy Tomato Sauce

Pepper Jack Stuffed Chicken Wrapped in Bacon

Beef, Cheese, or Vegetable Empanada with Chimichurri Aioli

Open-Faced Black Bean Veggie Sliders with Avocado Crema

Grits Cake with Barbecued Brisket and Micro Herbs

Shiitake and Portobello Mushroom Tartlet

Open-Faced Turkey Burger with Smoked Bacon and Caramelized Onion Aioli

Coconut Shrimp with Spicy Mango Sauce

Lamb Meatball with Mango Mint Chutney

Mini Smoked Duck Nacho with Goat Cheese and Mango Pico

Crab Cakes with Remoulade Sauce

New Potato Topped with Rosemary Beef Tenderloin, Roasted Peppers, Porcini Balsamic Glaze

Smoked Salmon Cake with Egg, Remoulade and Dill on Toasted Crouton

Mini Cuban Sandwich, Emmental Cheese, Mango Mustard, Pickle

Lobster Risotto Cakes with Lemon-Basil Rouille



# Displays

## TRADITIONAL ANTIPASTO

\$26/per person

Genoa Salami, Pepperoni, and Prosciutto  
Assorted Imported and Domestic Cheese  
Caprese Salad  
Marinated Mushrooms  
Selection of Imported Marinated & Cured Olives  
Pickled Vegetables  
Balsamic Braised Cipollini  
Tapenades and Spreads  
Tuscan Bread, Crostini, Grissini Bread Sticks, and Sliced Baguettes  
Grape Clusters, Assorted Dried Fruit  
Skillet Toasted Whole Almonds

## SOUTHERN SPREAD

\$25/per person

Thinly Sliced Smithfield Ham, Smoked Virginia Ham, and Cajun Sausage  
Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby, Pimento Cheese  
Wensleydale Apricot and Swiss Cheeses  
Fried Green Tomatoes with Garlic Aioli and Crisp Pepper Bacon  
Selection of Imported Marinated and Cured Olives  
Bread n' Butter Pickles, Pickled Beets, and Pickled Okra  
Cream Cheese with Carolina Style Spicy Pineapple Chutney  
Grape Clusters and assorted Dried Fruit  
Skillet Toasted Whole Almonds  
Saltines Crackers, Crisps

## IMPORTED AND DOMESTIC CHEESE

\$18/per person

Assorted Imported and Domestic Cheeses, Grape Clusters, Dried Fruit, Skillet Toasted Whole Almonds, Imported Crackers, Lightly Toasted Baguette Slices

## ICED SEAFOOD BAR

### MARKET PRICE

Jumbo Gulf Shrimp  
Crab Claws  
Oysters on Half Shell  
Cocktail and Remoulade Sauce  
Lemon Wedges

## DIPS AND SPREADABLES

### \$20/per person

Select Two:

Warm Spinach, Artichoke, Parmesan, and Goat Cheese Fondue with Crostini  
Turkish Bread Rounds with Mediterranean Salsa and Hummus with Toasted Pita Chips  
Olive Tapenade with Garlic Crostini  
Tzatziki with Pita Crisps  
Pesto Goat Cheese with Lahvosh Crisps  
Baba Ghanoush with Pita Chips  
Smoked Salmon Mousse and Fried Capers with Crostini  
Guacamole, Salsa, and Tortilla Chips  
Chile con Queso and Pico de Gallo with Tortilla Chips

## SALAD DISPLAY

### \$15/per person

Select One: (Served in Rocks Glass)

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion, Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers,  
and Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper, Bacon, Bleu Cheese Crumbles,  
and Green Goddess Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese, and  
Herb Vinaigrette Dressing



# Small Tasting Plates

(Each Station requires (1) Chef Attendant per 75 guests at \$175.00 per Chef)

## MARINATED PORK TENDERLOIN\* \$25.00/per person

Carve-to-order Pork Tenderloin, Cornbread Pancake, Apple Slaw, Carolina Style Vinegar Sauce

## STIR FRY CHICKEN \$22.00/per person

Stir Fry Chicken, Jasmine Rice

## SLOW ROASTED CHICKEN \$25.00/per person

Yukon Gold Potatoes, Watercress, Market Beans, Green Tomato-Olive Sauce

## ROASTED CHICKEN SALTIMBOCCA \$23.00/per person

Chicken Stuffed with Basil, Fontina, and Prosciutto, Garlic Roasted Potatoes, Tomato-Balsamic Reduction

## BAROLO BRAISED SHORT RIBS \$34.00/per person

Goat Cheese Polenta, Sauteed Greens, Roasted Tomato Relish

## SLICED ROASTED BEEF TENDERLOIN \$36.00/per person

Carve-To-Order Beef Tenderloin, Herb and Garlic Mashed Potatoes, Mushroom Demi and Horseradish Cream with Sauteed Asparagus Tips

## CHIANTI-PORCINI MARINATED PRIME RIB \$34/per person

Carved-To-Order Prime Rub, Horseradish Cream, Au Jus, Spicy Whole Grain Mustard, Spinach Risotto, Yeast Rolls

## GRILLED NEW ZEALAND LAMB CHOPS MARKET PRICE

Rubbed with Mustard and Provençal Herbs, Fava Bean and Spring Vegetable Ragout Drizzled with Lamb Demi-Glaze

## ROASTED SEA BASS MARKET PRICE

Sweet Soy Sauce, Shitake Mushrooms and Scallions, Gingered Jasmine Rice

## SEARED SCALLOP MARKET PRICE

Potato and Crab Cake, Truffle Sweet Peas Coulis

## PAN-SEARED SALMON \$31/per person

Smoked Paprika Puree, Creamy Gorgonzola Polenta, Asparagus

# Stations

(Each Station requires (1) Chef Attendant per 75 guests at \$175.00 per Chef)

## PASTA STATION

\$15.00/per person

Accompanied by Shaved Parmesan, Chili Flakes, and Focaccia Bread  
Penne and Radiatori Pastas

**(select two of the following sauces):**

Roasted Garlic, Parmesan and Olive Oil

Tuscan Pesto Cream

Traditional Bolognese

Spicy Tomato and Roasted Red Pepper with Oregano Ragout

**Add Shrimp or Grilled Chicken +\$12.00/per person**

## STREET TACO STATION

\$24.00/per person

Served with Hard and Soft Tortilla Shells, Black Beans, Roasted Tomato Salsa, Guacamole, Shredded Lettuce, Crème Fraiche, and Cotija Cheese

**Protein (select two):**

Chipotle Braised Chicken

Carne Asada

Baja Garlic Shrimp (+\$3.00/per person)

## MASHED POTATO MARTINIS

\$16.00/per person

Served in Martini Glasses

Accompanied by Chopped Scallions, Bacon Bits, Sour Cream, Cheddar and Bleu Cheeses, Mushroom Demi and Southern Cream Gravy

## MAC 'N' CHEESE MARTINIS

\$18.00/per person

Served in Martini Glasses

Creamy Macaroni with Three French Cheese blend and Bechamel Sauce with the following toppings:

Applewood Smoked Bacon

Wild Mushroom and Braised Shallot Ragout

Herbed Infused Panko

Oven Roasted Tomato

**Add Lobster +\$25.00/per person**



# Plated Dinner

Includes (1) Salad, (1) Entrée, (1) Dessert, Fresh Baked Rolls, and Sweet Cream Butter  
Water and iced tea at each place setting on tables with Brewed regular and decaf coffee on request

## FIRST COURSE

### Salad (select one):

Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette  
Spinach Leaves with Assorted Citrus Segments, Crispy Pancetta, Red Wine Vinaigrette  
Caesar Salad with Hearts of Romain, Croutons, and Shaved Parmesan  
Spring Greens Salad, Seasonal Tomatoes, Mozzarella with Basil Pesto Vinaigrette  
Baby Greens, Port Poached Pears with Pecan Crusted Goat Cheese and Mission Fig Vinaigrette

## THIRD COURSE

### Dessert (select one, additional \$5/per person with alternating selection of two desserts):

Apple Cheesecake with Streusel Crumb Topping and Carmel Sauce  
Orange Almond Cake with Honey-Soaked Berries  
Mocha Pot Du Crème Topped with Whipped Cream  
Chocolate Chambord Mousse Cake with Raspberry Coulis  
Lemon Panna Cotta with Blackberry Gelee  
Warm House-made Brioche Bread Pudding Smothered in Bourbon Caramel Sauce  
and Spiced Candied Pecans  
Vanilla Crème Brulé topped with Whipped Cream and Fresh Berries

## SECOND COURSE

A floor plan indicating each guest's seating arrangement and their selected entrée is also required.

### SINGLE ENTREES:

Pan Seared Chicken with Mushrooms, Carrots, and Chive Mashed Potatoes  
\$48.00/per person

Pecan-Crusted Chicken with Haricots Verts and Southern Grits Cake  
\$49.00/per person

Roasted Chicken Breast stuffed with Prosciutto, Fontina and Sage, Broccolini, Herbed Risotto, Tomato  
Confit, and Balsamic Reduction  
\$50.00/per person

Mustard Glazed Portk Tenderloin, Honey Whipped Sweet Potatoes, Green Beans with Almonds and  
Rosemary Demi  
\$45.00/per person

Steak House Style Pork Chop, Caramelized Apples and Spinach Souffle  
\$48.00/per person

Porcini Rubbed Beef Tenderloin, Chive Mashed Potatoes, Cabernet Butter and Fire-Roasted Vegetables  
\$69.00/per person

Cabernet Braised Short Rib, Gorgonzola Polenta, and Root Vegetable Mélange  
\$59.00/per person

Grilled Filet of Beef with Red Wine Demi-Glace, Parmesan Fingerling Potatoes, and Carrots  
\$71.00/per person

Cornbread Thyme Salmon, Roasted Shallot Butter Sauce, Ralston Family Rice and Asparagus with  
Lemon Zest  
\$62.00/per person

Roasted Sea Bass, Artichoke Sauce, Crab Potato Cake, and Seasonal Vegetables  
Market Price

Grilled Sea Scallops, Risotto, Blood Orange Sauce, and Broccolini  
Market Price

Butternut Squash Ravioli, Pine Nuts, and Light Brown Butter Sauce  
\$39.00/per person

Potato Leek Tart, Roasted Cauliflower and Broccoli, Sauteed Bitter Greens, Capers Vinaigrette  
\$39.00/per person

Blistered Corn Risotto, Roasted Wild Mushroom, Baby Root Vegetables, Sauce Soubise  
\$39.00/per person

**Dual Entrees:**

Herb-crusted Pork Tenderloin and Seared Sea Scallop, Smoked Pepper Butter Sauce and Saffron Rice  
with Croquette and Seasonal Vegetables  
\$75.00/per person

Roasted Breast of Chicken stuffed with Herbs, Fontina, and Garlic Red Wine Braised Short Rib, Roasted  
Potatoes and Seasonal Vegetables  
\$69.00/per person

Rosemary Rubbed Filet of Beef, Preserved Lemon Butter Shrimp with White Cheddar and Scallion  
Potato Cake, and Citrus-steamed Asparagus  
\$79.00/per person

Herb-crusted Lamb Chops, Pinot Noir Reduction, and Citrus Roasted Sea Bass with Artichoke Puree,  
Dill-whipped Potatoes, and Seasonal Vegetables  
\$78.00/per person

Sliced Grilled Flank Steak, Burgundy Demi-Glaze and Herb-crusted Salmon, Citrus Beurre Blanc, Boursin  
Potato Mousseline and Seasonal Vegetables  
\$78.00/per person

Grilled Filet of Beef and Shallot Demi-Citrus Roasted Sea Bass with Tarragon-Chive Butter Whipped  
Potatoes and Seasonal Vegetables  
MARKET PRICE

# Create-Your-Own Dinner Buffet

Includes (1) Pre-Set Salad, (2) Proteins, (2) Sides, (1) Pre-Set Dessert, Fresh Baked Rolls, and Sweet Cream Butter

Water, tea, and freshly brewed regular and decaffeinated coffee station

**\$61/per person**

## Salad (select one):

Tossed Green Salad with House-made Buttermilk Ranch Dressing  
Boston Bibb Lettuce with Sun-Dried Tomatoes, Artichokes, Sliced Portobello Mushrooms, Hearts of Palm, and Champagne Vinaigrette  
Caesar Salad with Garlic Croutons, Shaved Parmesan, and Caesar Dressing

Baby Field Greens with Red and Yellow Grape Tomatoes, Spiced Pecans, Goat Cheese Crumbles, and Pink Peppercorn Vinaigrette

Cobb Salad with Chopped Lettuce, Egg, Avocado, Tomato, Bacon, Bleu Cheese Crumbles, Blue Cheese Dressing

## Protein (select two):

Oven Roasted Breast of Chicken with Wild Mushroom Pan-Jue  
Chicken Piccata with Herb Capers and Lemon Sauce  
Salmon with Lemon Sauce  
Braised Short Ribs

Potato Crusted Cod with White Wine Shallot Cream  
Grilled Chicken 3-Cheese Penne Pasta with Roasted Pepper Marinara  
Grilled Portobello Mushroom Steak

+ \$6.00/per person Herb Crusted Tenderloin of Beef, Creamy Horseradish, Spicy Whole Grain Mustard, and Roasted Shallot Demiglace

## Sides (select two):

Tortellini Pasta Salad with Pine Nuts and Tomato Confit  
Greek Orzo Pasta Salad with Lemon Oregano Vinaigrette  
Fresh Seasonal Fruits and Berries

Vegetable Medley with Citrus Vinaigrette  
Sauteed Green Beans, Baby Carrots, Crisp Shallots and Sliced Almonds  
Garlic Roasted Potatoes  
Whipped Potatoes

## Desserts (select one):

Roasted Fuji Apple Puff Pastry with Cinnamon Cream  
Ricotta Cheesecake with Amarena Cherry  
Lemon Meringue Tart with Fresh Berries  
Coconut Rice Pudding

Peach or Blueberry Cobbler  
Chambord Dark Chocolate Mousse with Fresh Raspberries  
Fudge Browne with Fresh Strawberries

**(additional \$5/per person with alternating selection of two desserts)**



# Beverage Options

**Bartender Fee \$200.00 (one bartender per 75 guests)**

All guests consuming alcohol must be 21 years old and provide proper ID.  
Guests without proper ID will not be served alcoholic beverages.

**Absolutely no alcoholic beverages can be brought into the Museum**

## Non-Alcoholic Beverage Menu:

Assorted Sodas (Coke, Diet Coke, Sprite)  
Unsweet and Sweet Iced Tea  
Decaf and Regular Coffee  
Water

## Gold Beverage Menu:

**Scotch:** Makers Mark  
**Whiskey:** Crown Royal  
**Vodka:** Tito's  
**Gin:** Tanqueray  
**Rum:** Bacardi Silver  
**Tequila:** Tres Generaciones  
**Beer:** Michelob Ultra, Stella Artois, and Flyaway Bluewing  
**Sparkling Wine:** Pol Rene Brut Blanc de Blancs  
**Wine:** Silver Gate Vineyards Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

## Platinum Beverage Menu:

**Scotch:** Johnny Walker Black Scotch  
**Bourbon:** Maker's Mark Bourbon  
**Vodka:** Grey Goose  
**Gin:** Bombay Sapphire  
**Rum:** Bacardi Silver Rum  
**Tequila:** Patron  
**Beer:** Michelob Ultra, Stella Artois, and Flyaway Bluewing  
**Sparkling Wine:** Paula Kornell California Brut or LA Gioisa Prosecco  
**Wine:** Sean Miner California Series Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

## BEVERAGE PACKAGES

The alcohol package is based on the number of guests attending over the age of 21.  
All packages include water and coke products

Gold Beer and Wine Package (includes beer and gold wine)

First Hour \$28.00/per person

Additional Hours + \$9.00/per person per hour

Platinum Beer and Wine Package (includes beer and platinum wine)

First Hour \$30.00/per person

Additional Hours + \$10.00/per person per hour

Gold Liquor Package (includes beer, wine, and highball cocktails)

First Hour \$34.00/per person

Additional Hours + \$12.00/per person per hour

Platinum Liquor Package (includes beer, wine and highball cocktails)

First Hour \$40.00/per person

Additional Hours + \$13.00/per person per hour

Add-On Signature Cocktail

Gold Cocktails - \$13/per cocktail

Platinum Cocktails - \$14/per cocktail

Non-Alcoholic Drink Package

\$15.00/per person

## ON-CONSUMPTION BAR

**Available to guest counts 80 guests or less.**

Includes water and coke products

Gold Beer - \$8.00/per can

Gold Wine - \$11.00/per glass

Platinum Wine - \$12.00/per glass

Gold Highball Cocktails - \$13/per cocktail

Platinum Highball Cocktails - \$14/per cocktail

## TABLE-SIDE WINE SERVICE

Wine is served table-side during dinner, and bar service closes

One red and one white option for guests to select from staff

Gold Wine: \$49.00/per bottle

Platinum Wine: \$55/per bottle

## CHAMPAGNE TOAST

Champagne served table-side during toasts

PRICE DEPENDENT ON CHAMPAGNE SELECTED