

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

