



THE LODGE AT
MOSS NECK



Hands-on Agritourism
Meets Rustic Elegance

The Lodge at Moss Neck
19248 Tidewater Trail,
Fredericksburg, VA 22408

540.929.1600
info@mossneck.com
thelodgeatmossneck.com

DESIGN CUISINE



When you partner with Design Cuisine to create your event, whether it be a corporate retreat, or your dream wedding, you are choosing a premier company with an unparalleled reputation for excellence. Our team of event experts will work closely with you to bring your vision to life!

Total commitment to client satisfaction and the highest levels of service in special event catering has brought Design Cuisine recognition as the prominent caterer in the nation's capital.

After more than 35 years of leading the Washington catering and event industry, we continue to provide innovative menus, exemplary food preparations, meticulous levels of service, and a laser-focused attention to detail that first defined Design Cuisine's style.



DESIGNCUISINE

MENU SELECTIONS

With Design Cuisine, all of our menus are working documents and customizable to our clients satisfaction.

Following, are a few sample menus our chef has created with specialty cocktails, passed hors d'oeuvres, and 3 course meals.

Packages are inclusive of:

- Three Course Meals
- Passed Hors d'oeuvres
- Full Premium Bar
- Dinner Wine
- Staff
- Rentals

starting at \$275.00 per person



SPECIALTY COCKTAILS

"LIVING" CHAMPAGNE CREATION BAR

Live hanging herbs for guest to garnish and flavor
their champagne cocktail

thyme | lavender | rosemary | spearmint

Basil lavender simple syrup | peach simple syrup
cinnamon sticks

fresh lemon juice | orange peel ribbons

CRANBERRY CINNAMON WHISKEY SOUR

white cranberry juice | whiskey | orange juice

lime juice | fresh cranberries | cinnamon stick
simple syrup

FLOWER POWER

bombay sapphire gin | elderflower syrup

white cranberry juice | sliced cucumber

GARDEN TONIC

bombay sapphire | tonic | fresh lime juice

fresh rosemary | basil

GINGER LIME MOJITOS

white rum | fresh lime juice | ginger syrup

club soda | sugar | mint



PASSED HORS D'OEUVRES

Please select six from the following list of suggestions.

FOIE GRAS TERRINE

sour cherry | labneh cracker | Hawaiian Black Salt

BOURSIN ENDIVE

citrus pearls

LOBSTER GRAPEFRUIT SPOONS (GF)

grapefruit beurre blanc | fresh grapefruit | chives

ASIAN SALMON ROSES

wonton crisps | horseradish sticky rice | dill

SMOKED SALMON, VODKA AND SOUR CREAM

TARTLETTES

spinach flan | vodka jellies

CAVIAR QUAIL EGGS (GF)

dill frond | crème fraîche | american sturgeon caviar

CHEESE PUFFS

cream cheese | parmesan | onions

GOAT CHEESE AND FIG CROSTINI

caramelized shallots | figs

CARROT AND ZUCCHINI FRITTERS

curry seasoning | mango chutney sauce





TRUFFLED CRAB MELTS

truffle butter | granny smith apple | gruyère cheese

BRIE CROUSTADES

pastry cups | tomato chutney

BUTTERNUT SQUASH RISOTTO CAKES

cilantro-mint pesto

GOAT CHEESE CONES WITH FIG PRESERVES

creamy goat's cheese | port sauteed figs | green pastry cone

TRUFFLE TENTAZIONI ON MINI POLENTA (GF)

truffle & porcini mushrooms tapenade | pine nuts

BORDEAUX GRAPE TARTLETTE

caramelized vidalia flan | confit bordeaux grape | goat cheese pearls

STUFFED MINI VEGETABLES (V, GF)

tomatoes | petit squash | peppadew peppers | green olive tapenade
hummus | baba ghanouj | sweet pea purée

WATERMELON MAKI (V, GF)

rice maki | cucumber | compressed watermelon | daikon dipping sauce

CHERRY DUCK IN PUFF PASTRY

savory hand pie | bel paese cheese | roasted hazelnut syrup

TINY HAM AND BISCUITS

buttermilk biscuits | pimienta- mascarpone cheese | red pepper jelly

BEEF AND ARUGULA CROSTINI*

beef tenderloin | basil mustard | parmesan

MINI MUSHROOM BURGERS WITH BRIE

red onion-jalapeño marmalade | brioche crouton



DINNER
MENUS

MENU I



FIRST COURSE

COMPRESSED MELON (GF)

burrata | wild watercress | pink grapefruit | mint
pickled okra salad | grapefruit vinaigrette

ENTRÉE

ALASKAN HALIBUT

pan seared halibut | smoked corn sauce | warm faro salad
buttered baby brussels sprouts

DESSERT

AMADEI CHOCOLATE TORTE

dark chocolate | sicilian pistachios | pistachio mousse

DEMITASSE CAFÉ AND TEA

MENU II



FIRST COURSE

GRILLED LOCAL ASPARAGUS (GF)

hot smoked carolina trout | burrata cheese | shaved baby
fennel | red beet-quails' eggs | verjus dressing

ENTRÉE

BEEF TENDERLOIN WITH CHORIZO GRITS*

balsamic tomato confit | pepita crumble
pickled red onion | micro cilantro

DESSERT

HONEY CARROT CAKE

carrot caramel | sour cream ice cream | walnut crunch
cream cheese cremeaux | salted caramels

DEMITASSE CAFÉ AND TEA

MENU III



FIRST COURSE

BLUE CRAB SALAD

peas | citrus segments | almond gazpacho
roasted garlic & corn flan | apple and radish slaw

ENTRÉE

MORELLO CHERRY GLAZED GAME HEN

grilled apricot | mini hen pot pie
creamy roasted garlic polenta
slow cooked green beans with bacon

DESSERT

HONEY CARROT CAKE

carrot caramel | sour cream ice cream | walnut crunch
cream cheese cremeaux | salted caramels

DEMITASSE CAFÉ AND TEA

SERVICES & ARRANGMENTS

BEVERAGES

Our premium bar contains the following:

Johnny Walker Black Scotch, Grey Goose Vodka, Makers Mark Bourbon, Crown Royal, Tanqueray Gin, Mount Gay Eclipse Rum, Triple Sec, sweet and dry vermouth
Murphy Goode Chardonnay, Villa Maria Sauvignon Blanc and Rascal Pinot Noir
Amstel Light, Stella Artois, Heineken;
Coke, Diet Coke, Sprite, ginger ale, spring and sparkling water, club soda, tonic, Rose's lime, and orange, cranberry and grapefruit juice

ADMINISTRATIVE FEE

We will provide the appropriate amount of waiters, chefs, kitchen staff etc needed for a flawless execution of your event.

Service staff will be directed on site per the client's specific requirements.

The service estimate is based on the length of the party, as indicated in your proposal with a 4 hour minimum, plus anticipated setup and cleanup time; any additional time needed for set-up, the event or breakdown will be billed at standard rates.

RENTAL EQUIPMENT

We will provide premium rental equipment inclusive of upgraded china, upgraded silverware, upgraded bar and dinner glassware, linens, tables, chairs, serving pieces, drop tables and necessary kitchen equipment at a special discount from regular rental prices.

We reserve the right to substitute any selected items in the event of unavailability for a similar item of equal or greater value, with or without notice.

MENU SELECTION

Final menu selections may be mixed and matched from Menu Proposals.

Menu to be selected two weeks prior to your event date in order to insure the product availability and quoted price.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We make every effort to accommodate special meal requests, however we cannot guarantee that food allergens will not be transferred through accidental cross-contact. Guests with severe allergies should be identified in writing to the account executive in advance of the event.

ALTERNATIVE MEALS

We will provide meal for any dietary restrictions at no additional costs. Includes Kosher Meals (pre-packaged), Gluten Free Meals, Dairy Sensitive/Free Meals, Pescatarians and Vegetarians .

GREEN STATEMENT



Remarkable events can be created without remarkable costs to our planet. At Design Cuisine, we strongly believe in the importance of sourcing ingredients from local farms and using seasonal produce whenever possible, as well as communicating with our suppliers and vendors about our green partnership expectations.

Our recycling efforts are made both at events and at our facilities through single-stream recycling. Our kitchen recycles 100% of our cooking oil for the production of biodiesel fuel. Our offices, kitchen and warehouses are equipped with light timers and are cleaned with Green Seal Certified products. Water conservation efforts include pre-rinsing all dishware with re-processed water, which saves thousands of gallons of water annually. We are mindful to conserve energy and fuel, reducing our carbon footprint, through the careful planning of combined food and equipment deliveries and combining similar routed deliveries, as well as implementing a no idling policy.

We are always on the lookout for new ways to incorporate eco-friendly practices into our business, and are so fortunate to work with many clients who share the same vision and teach us new ways to conserve, repurpose, and respect our planet and how we impact our environment.