



# Celebrations

## The Daffodil

\$60.00 per guest

fresh cut seasonal fruit *gf, vegan*

arugula caesar  
*shaved parmesan, croutons, classic caesar dressing*

breakfast pastries  
*whipped butter + preserves*

crispy breakfast potatoes *gf, v*

heirloom tomato + mozzarella crustless quiche *gf, v*

crisp green beans *gf, vegan*  
*tossed in french vinaigrette*

### *Please choose one*

herbed chicken salad  
*local bibb lettuce, yeast rolls, crunchy almond and dried fruit toppings*

*or*

poached salmon  
*marinated cucumber salad, green goddess dressing, yeast rolls*  
*served chilled*

bars + brownies

coffee + tea station  
*creamer & sweeteners*

iced tea + iced water



# Celebrations

## The Tulip

**\$54.00 per guest**

fresh cut seasonal fruit *gf, vegan*

Seasonal Vintner's Salad  
*spring/summer – brie, fresh berries, sliced almonds,  
red wine vinaigrette gf, v*

*-or-*

*autumn/winter – white cheddar, sliced apples,  
toasted walnuts  
red wine vinaigrette gf, v*

baked brie with fig preserves *v*  
*served with crackers + crostini*

warm ham biscuits  
*virginia country ham, honey butter*

*Deviled eggs gf, v*

Cookies + brownies

***Please choose one***

crab cakes  
*remoulade sauce*

*-or-*

barbeque meatballs *gf*

coffee + tea station  
*creamer & sweeteners*

iced tea + iced water





## CHILDREN'S MEALS

\$12 per guest

guests needing a children's meal can either eat from the dinner menu for half price or we can prepare a simple meal of:

chicken tenders

*macaroni + cheese and fruit*

*or*

Bolognese spaghetti

*Steamed broccoli*

*or*

Flatbread marinara

*Fruit*

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## OMELET STATION

\$12 per guest

*minimum of 24 guests*

*prepared to order with mushrooms, peppers, onions,  
diced ham, bacon, tomatoes, cheddar cheese*



## BAR PACKAGES

BEER + WINE BAR  
from \$26 per guest

noble vines pinot grigio or noble vines chardonnay,  
noble vines pinot noir or noble vines cabernet sauvignon  
bud light, bold rock cider, hardywood richmond lager  
Soft beverages

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PREMIUM BAR  
from \$34 per guest

beefeater gin, smirnoff vodka, bacardi rum  
j&b scotch, jim beam bourbon  
noble vines pinot grigio or noble vines chardonnay  
noble vines pinot noir or noble vines cabernet sauvignon  
bud light, bold rock cider, hardywood richmond lager  
mocktails, soft beverages and mixers

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LUXURY BAR  
starting at \$42 per guest

tito's vodka, tanqueray gin, mt. gay rum, jose silver tequila  
johnnie walker red whiskey, maker's mark bourbon  
ruffino prosecco, noble vines pinot grigio or noble vines  
chardonnay, noble vines pinot noir or noble vines cabernet  
sauvignon  
bud light, bold rock cider, hardywood richmond lager  
ardent ipa, mocktails, soft beverages and mixers

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MIMOSA BAR  
\$10 per guest  
*house champagne, assorted juices*

Please inquire about additional beverages you do not see  
listed

Bartenders are \$100 for the first three hours and \$25 for  
each additional hour. One bartender per 75 guests



## RENTALS

Executing a successful event often entails a great deal of equipment or rental items such as china, glassware, flatware, linen, tables or chairs. These rental costs will depend on the specific menu selection, number of guests, event location and will be calculated in your customized proposal for your convenience

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## ADDITIONAL INFORMATION

Please note there is a 20% Service Charge added to all final invoices.

We accept checks, wire transfer and all major credit cards. A 3% surcharge will be applied to all credit card payments

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## CONTACT US

Cassandra Sutherlin

[csutherlin@restaurantassociates.com](mailto:csutherlin@restaurantassociates.com)

