

Catering Guide for Lewis Ginter Botanical Garden

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Continental Breakfast \$6.95

homemade granola
fresh seasonal fruit
fruit yogurt
assorted sweet and savory breakfast breads

add ham or sausage biscuit \$1.50

add individual quiche \$2.00

Breakfast Buffet (minimum 15 people)

Classic \$9.00

scrambled eggs
bacon / sausage
hashbrown casserole or baked cheese grits
fresh seasonal fruit
assorted sweet and savory breakfast breads

Gourmet \$10.50

french toast
with warm syrup and whipped butter
bacon / sausage
cinnamon apples or warm winter fruit compote
fresh seasonal fruit
assorted sweet and savory breakfast breads

Epicurean \$12.00

eggs benedict / vegetarian quiche
bacon / sausage
hashbrown casserole or baked cheese grits
fresh seasonal fruit
assorted sweet and savory breakfast breads

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Refreshments

coffee service	½ day \$2.25
includes regular and decaf coffee, regular and herbal teas, carafes of ice water	full day \$3.25
soft drinks	\$2.00
12 oz cans of coke, diet coke, sprite	
bottled water	\$2.00
12 oz bottles	
juice	\$2.00
carafes of orange, apple, or cranberry	
iced tea or lemonade	\$2.00
punch	\$2.00
citrus or sparkling raspberry	
meal beverages	\$2.50
coffee service, iced tea, and water	
cookies / brownies	\$2.25
snack mix / pretzels / gold fish	\$1.50
tortilla chips and salsa	\$1.75
pretzels and cheese dip	\$1.75
layered guacamole dip and chips	\$2.00
cheese and fruit platter	\$3.00
with crackers	
ice cream sundae bar	\$6.00
veggies and dip	\$2.50
whole fresh fruit	\$1.50

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Box Lunches

\$9.95

includes lettuce and tomato, chef's choice side salad or chips, fresh cut fruit, and dessert

smoked turkey and havarti

on whole wheat with cranberry conserve

thinly sliced rare roast beef and cheddar cheese

on sour dough with horseradish cream sauce

tarragon chicken salad

on croissant

hummus and vegetable wrap

virginia baked ham and swiss

on rye bread with 1000 island spread

Box Lunches without the Box

\$10.50

assorted sandwiches

Smoked turkey, roast beef and cheese, chicken salad croissant, hummus & veggie wrap, honey ham and swiss

choice of side salad

red dill potato salad, italian pasta salad, black bean, corn and rice salad, chips and dip

fresh cut fruit

variety cookies and brownies

Buffet Lunch

\$16.00

Salad – choose 1

vintners salad – mixed baby greens with the following options

- o dried apricots, walnuts and blue cheese crumbles
- o grilled pineapple with pinenuts and feta cheese
- o dried berries with almonds and brie
- o apple and pear slices with pecans and cheddar cheese

caesar salad – crisp romaine lettuce with the following options

- o classic Caesar dressing with parmesan cheese and croutons
- o chipotle caesar dressing with cornbread croutons
- o pacific rim caesar dressing with crispy wontons

tossed salad – iceberg, romaine and mesclun mix with the following options

- o cherry tomatoes, carrots, cucumber and sliced mushrooms
- o chef style with sliced ham, turkey, swiss cheese and egg

vegetable salads

- o caprese – sliced roma tomatoes with mozzarella cheese and a basil vinaigrettes

- o gazpacho salad – diced tomatoes, cucumbers, red onions, celery and cilantro in a lime vinaigrette
- o roasted butternut squash salad with fresh spinach, dried cranberries, pecans in a blue cheese vinaigrette

Entrée – choose 2

grilled chicken breast

served chilled with mustard herb sauce and fruit salsa
served warm with sesame bbq sauce and / or dijon cream sauce
chicken pot pie with chive mashed potato crust

grilled flank steak

served chilled with roasted peppers and horseradish cream sauce
served warm with sautéed mushroom and homemade steak sauce

bbq served with homemade slaw

pork bbq
mesquite chicken bbq

beef or spinach lasagna

chicken salad

tarragon chicken salad
curried chicken salad with autumn fruit
virginia chicken salad with apples, celery, gouda and almonds

soups & stews – served with rolls or combread muffins

beef chili
turkey chili
vegetarian chili
brunswick stew
beef stew

seafood

crabcakes with rémoulade sauce
grilled salmon filet with cucumber dill sauce
herb crusted salmon with caper tartar sauce
baked fish filets with lemon butter sauce

vegetarian

greek bean bake
pasta primavera or marinara
stuffed peppers
tomato artichoke casserole
spinach ricotta casserole

Sides – choose 2

- signature macaroni & cheese
- country potato casserole
- black bean and corn salad
- sesame noodles
- waldorf salad
- potato salad
- italian pasta salad
- seasonal vegetables

bread basket

desserts

- cupcakes – a variety
- bar cookies – almond bars, lemon bars and brownies
- cookies – chocolate chip, oatmeal raisin, m&m
- cobbler – peach or apple or seasonal options available
- served with whipped topping

Plated Lunch

Classic.	\$14.00
tomato dill soup	
caesar salad	
sliced grilled chicken breast, marinated flank steak, <u>or</u> roasted asparagus with lemon vinaigrette	
assorted rolls	
lemon mousse chocolate gaufrettes	
Gourmet	\$15.00
classic spinach salad	
meriwether's shrimp and grits	
assorted rolls	
pecan pie / key lime pie	
Epicurean	\$16.00
mixed greens roquefort, sliced pears, and toasted pecans	
open face crab cake sandwich	
rémoulade	
marinated vegetable slaw	
spinach soufflé	
assorted rolls	
turtle cheesecake / strawberry shortcake	

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Picnic

\$17.00

Entrée – choose 2

- fried chicken**
- baby back ribs**
- beef short ribs**
- pork bbq**
- grilled chicken breast**
- quarter pound hamburgers**
- beef hot dogs**

Sides – choose 3

- home-style baked beans**
- red bliss potato salad**
- cole slaw**
- potato chips**
- macaroni and cheese**
- country potato casserole**
- marinated cucumbers and tomatoes**
- fresh fruit salad**
- country style green beans**

Dessert – choose 1

- watermelon and brownies**
- fruit cobbler**
with whipped topping

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Buffet Dinner

\$24.95

Salads – choose 1

- classic caesar salad** crisp romaine with classic caesar dressing, crisp croutons and parmesan cheese
- spinach salad** sliced fresh mushrooms, chopped egg, bacon and red onion
- seasonal vintner's salad** mixed greens with fruit, cheese & nuts
- greek salad** romaine lettuce with kalamata olives, feta cheese, and red onions

Entrée – choose 2

chicken

- chicken in champagne artichoke sauce
- mediterranean chicken with goat cheese & roasted red peppers
- parmesan crusted lemon chicken
- grilled chicken breast with dijon cream sauce

beef

- tenderloin beef tips with mushroom wine sauce
- roasted sirloin of beef au jus
- grilled flank steak

pork

- roasted pork loin with mustard herb sauce and bbq sauce
- grilled center cut pork chop
- rosemary tenderloin with apple raisin chutney

seafood

- herb crusted salmon
- lacquered salmon
- shrimp and grits
- crab cakes
- grilled seasonal fish steaks
- seafood imperial

vegetarian

- greek bean bake
- pasta primavera or marinara
- stuffed peppers
- tomato artichoke casserole
- spinach ricotta casserole

Sides – choose 3

- roasted potatoes**
- gourmet potato casserole**
- creamy mashed potatoes**
- roasted sweet potatoes**
- cider pilaf**
- steamed long grain and wild rice blend**
- sweet potato casserole**

- oven roasted seasonal vegetables**
- steamed seasonal vegetables**
- sautéed green beans**
- caramelized carrots**

tomato & artichoke casserole
spinach & phyllo casserole
wild mushroom bread pudding
greek bean bake

bread basket

an assortment of breads and rolls
with whipped butter

Dessert – choose 1 or 2

key lime pie / french silk pie
turtle cheesecake / strawberry short cake
apple pie / pecan pie
english trifle / chocolate mousse

Other Vegetarian & Vegan options available upon request

Plated Dinner

Classic

mixed greens with pink grapefruit, avocado and classic french vinaigrette \$24.00
rosemary roasted chicken / tarragon mustard cream
roasted fingerling potatoes and seasonal vegetables / parmesan "biscuit"

Gourmet

pacific rim caesar with crispy wontons \$27.00
pork tenderloin / plum (hoisin) chutney
jasmine rice, sautéed snow peas, and wonton wafers

mixed greens with feta cheese, black olive and mint vinaigrette \$27.00
lamb chops / beurre blanc
lemony cous cous, spring peas with mint and ratatouille

Epicurean

mixed greens with roquefort toast and port vinaigrette \$30.00
filet of beef tenderloin / sauce béarnaise
wild mushroom bread pudding, haricot verts, and balsamic roasted onions

baby spinach with artichokes, sliced portobello and balsamic vinaigrette \$33.50
surf and turf
petite filet with choice of
salmon fillet / cucumber dill sauce
crab cake / rémoulade
grilled shrimp skewer / lemon butter

horseradish mashed potatoes with caramelized onions, grilled asparagus, and baked stuffed tomatoes

breads

an assortment of bread and rolls
with whipped butter

Desserts

crème brûlée
chocolate pot de crème
flourless chocolate torte with fresh raspberry sauce
whipped cream coconut cake
apple tarte tatin with crème anglaise

Other Vegetarian & Vegan options available upon request

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Cocktail Buffets

Classic

\$23.00

sliced grilled chicken breast

mustard herb sauce and fresh fruit salsa

homemade rolls

sliced roast beef

horseradish cream sauce , homemade steak sauce

assorted rolls

hot spinach and white cheddar dip

bread cubes and crackers

or layered guacamole

tortilla chips

veggies and dip

crunchy traditional vegetables served with a savory dipping sauce

raspberry brie

french bread slices and bremner wafers

passed hors d'oeuvres

bacon wrapped scallops

asparagus canapés

Gourmet

\$27.50

thinly sliced peppered sirloin

horseradish cream sauce and onion marmalade

homemade rolls

sliced grilled chicken breast

mustard herb sauce and fresh fruit salsa

homemade rolls

hot crab dip

or smoked salmon cheesecake

crackers and crostini

vegetable display

savory dipping sauce

bruschetta platter

a splendid display of goat cheese, tapénade, hummus, olives and roasted peppers

served with crostini and pita chips.

passed hors d'oeuvres

prosciutto and gruyere pinwheels

vegetable spring rolls with soy dipping sauce

Epicurean

\$29.00

sliced beef tenderloin

horseradish cream sauce and onion marmalade
homemade rolls

marinated grilled chicken breast

mustard herb sauce and sesame bbq sauce
homemade rolls

hot crab dip

crackers and crostini

roasted vegetable display

savory dipping sauce

cheese and fruit platter

crackers and crostini

passed hors d'oeuvres

jumbo shrimp with spicy cocktail sauce
spinach and cheese phyllo triangles
sweet potato ham biscuits

*all meats are served at room temperature

add a bar

plus \$5.00

pasta bar

your choice of 2 pastas and 2 sauces, served with fresh parmesan cheese.

per person

mashed potato martini bar

fluffy homemade mashed potatoes with whipped butter, sour cream, crisp bacon,
chopped scallions, and cheddar cheese

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Cocktail Buffet

Meats

sliced beef tenderloin horseradish cream sauce and onion marmalade	\$6.00
thinly sliced peppered sirloin horseradish cream sauce and onion marmalade	\$5.50
roast pork loin mustard herb sauce and homemade duck sauce	\$5.00
marinated grilled chicken breast mustard herb sauce and sesame bbq sauce	\$4.50
sliced grilled chicken breast mustard herb sauce and fresh fruit salsa	\$4.50
virginia baked ham grainy dijon and poppy seed butter	\$4.50

all sliced meats are served at room temperature with fresh assorted bread and rolls

Seafood

jumbo shrimp cocktail (4 pp) spicy cocktail sauce	\$7.00
silver dollar size crab cakes (2 pp) rémolade	\$5.00
poached salmon diced egg, onion and capers, cucumber dill sauce pumpnickel toast points and crackers	\$4.00
smoked salmon cheesecake crackers	\$2.50
hot crab dip crackers and crostini	\$4.00
hot crab and artichoke dip crackers and crostini	\$3.00
teriyaki grilled scallops (3 pp) horseradish lime sauce	\$4.00

Cheese

cheese and fruit platter crackers and crostini	\$3.00
brie fondue apple slices and french bread cubes	\$2.50
raspberry brie (serves 20) french bread slices and bremner wafers	\$35.00
bruschetta platter a splendid display of goat cheese, tapénade, hummus, olives and roasted peppers served with crostini and pita chips	\$3.50

Vegetables

roasted vegetable platter	\$3.00
savory dip	
raw vegetable platter	\$2.50
savory dip	
antipasto display	\$4.00
a glorious assortment of italian meats and cheeses, olives, roasted vegetables, tapénade, grapes, melons, berries and served with breadsticks and toasted bread.	

Extras

layered guacamole	\$2.00
tortilla chips	
layered torte of goat cheese, basil pesto and roasted tomatoes	\$2.25
crostini	
mushroom pate (serves 35)	\$40.00
comichons and assorted crackers	
caesar salad	\$4.00
crisp hearts of romaine lettuce with:	
traditional - our house made caesar dressing; croutons, parmesan cheese	
pacific rim - our asian inspired caesar dressing; crispy fried wontons	
southwest - our chipotle spiced caesar dressing; manchego cheese, combread croutons	
pasta bar	\$9.00
your choice of 2 pastas and 2 sauces, served with fresh parmesan cheese.	
mashed potato martini bar	\$8.00
fluffy homemade mashed potatoes with whipped butter, sour cream, crisp bacon, chopped scallions, and cheddar cheese	

*other creative cooking stations available upon request

Specialty

chocolate fountain fun® milk, white or dark chocolate	
small (100 pp)	\$230.00
medium (200 pp)	\$416.00
large (400 pp)	\$560.00
cookies and fruit for chocolate fountain	\$1.50 pp
deluca® gelato bar 2 flavors + 3 toppings	\$5.00 pp
\$2.00 each additional flavor	
\$1.00 each additional topping	

gelato:

sweet cream
chocolate
coffee
chocolate chip or mint chip
strawberry

sorbetto

lemon
pomegranate
peach
blackberry
* other flavors available upon request

toppings

dark chocolate fudge sauce
caramel sauce
raspberry sauce
fresh whipped topping
crushed candied pecans

espresso a go-go® made to order	
espresso, cappucino, flavored coffees	\$6.00 pp

Butlered Hors d'oeuvres

Hot (2 pieces per person)

petite crab cakes	\$3.50
rémolade	
bacon wrapped scallops	\$3.00
coconut shrimp	\$3.50
duck sauce	
crab wontons	\$3.00
plum sauce	
jade dumplings	\$2.50
soy dipping sauce	
prosciutto and gruyere pinwheels	\$2.00
caramelized onion tarts	\$2.00
crispy potato pancakes	\$2.00
apple onion compote	
chicken or pork satay	\$2.50
peanut dipping sauce	
spinach and cheese phyllo triangles	\$2.50
asparagus canapés	\$2.00

Cold (2 pieces per person)

jumbo shrimp cocktail (3 pp)	\$6.00
spicy cocktail sauce	
tiny ham biscuits	\$3.50
smithfield ham spread	
lime crab salad in phyllo cups	\$3.00
individual crudités	\$2.50
savory dipping sauce	
crostini with goat cheese and tomato tapenade	\$2.00
insalata caprese	\$2.00
classic combination of fresh mozzarella ball, fresh basil, and marinated grape tomatoes	
melon wrapped in prosciutto	\$2.00

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Costs

menu price - as determined by selection

Beverages

meal beverages (coffee, decaf, iced tea)	\$ 2.50
bar set-ups (full bar)	\$ 2.50
bar set-ups (wine and beer only)	\$ 2.00
full bar- dewars scotch, tanqueray gin, jack daniels bourbon, smirnoff vodka, bacardi rum, choice of 3 beers and 2 wines	\$ 12.00 est.
beer and wine- choice of 3 beers and 2 wines	\$ 10.00 est.
champagne	\$ 19.00 per bottle
house wine	\$19.00 per bottle
domestic	\$ 3.50
premium imported	\$ 4.50

- ◆ alcohol costs listed are estimates only based on past history for a typical 4 hour event. all alcoholic beverages are charged on consumption and billed after the event.
- ◆ all brands listed are house brands and may be substituted upon request.
- ◆ bar set-ups include all soft drinks, mixers, juices, mineral water, snack mix, napkins, ice, and bar fruit (where applicable)
- ◆ for beer choices we recommend 1 domestic, 1 lite beer, and 1 import
additional beers may be added

Service

wait staff and kitchen staff	30% of food and non-alcoholic beverage price
bartenders-	\$ 25.00 per hour
	including 1 hour set-up and 1 hour break down time
	we require 1 bartender for every 50-75 guests
chefs/cooking station attendants	\$ 40.00 per hour
delivery charge	\$ 25.00
	this is charged for drop off events only

Linen

breakfast/meeting/beverage service	\$ 2.50
luncheon/simple reception	\$ 2.50
dinner / wedding	\$ 3.50
additional tablecloths	\$ 5.00 ea
◆ this charge is for basic white or off white linen	
◆ specialty linen available for additional charge	
overlays for 60" rounds	add \$ 1.00 pp
colored napkins	add \$.50 pp
table runners	add \$5.00 per table
◆ other specialty items available. all prices quoted are estimates	

Miscellaneous Charges- we can provide or arrange for the following services

- ◆ flowers
- ◆ rental
- ◆ music
- ◆ chocolate fountains

- ◆ we do not charge a cake cutting fee for wedding or celebration cakes
- ◆ silver plated cake stand \$25.00
- ◆ votives holders and candles for up to 75 pp \$20.00
for up to 150pp \$25.00
over 150 pp \$30.00
- ◆ water station at ceremony site \$1.00 pp

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