

Corporate Catering



Corporate Catering menus include
Service

Linen fees based upon the event
Tax is additional

Please contact Restaurant Associates
Catering Department at (804)262-
9887 ex 246 for any inquiries



Restaurant Associates
HOSPITALITY EXCELLENCE
PREMIER CLIENTS

**LEWIS
GINTER
BOTANICAL
GARDEN**

Breakfast

BREAKFAST ON THE GO v

\$25 per guest + tax

fresh baked scones and muffins

whipped butter, preserves

yogurt cups *gf*

seasonal whole fruit

granola bars + assorted nut butters

coffee, decaf, hot tea

iced water, orange juice

CONTINENTAL BREAKFAST

\$28 per guest + tax

seasonal fruit platter

freshly baked sweet scones + muffins

whipped butter, preserves

breakfast board *gf*

hard boiled eggs, thinly sliced country ham,

assorted cheeses, dried fruit + nuts

coffee, decaf, hot tea

iced water, orange juice

GARDEN BREAKFAST

\$36 per guest + tax

Breakfast Sandwiches

egg & cheese english muffin with pesto v

-and-

bacon, egg & cheese english muffin

crispy seasoned breakfast potatoes *gf, vegan*

seasonal sliced fruit platter *vegan*

yogurt + granola parfaits *v*

coffee, decaf, hot tea

iced water, orange juice



Lunch



OUTSIDE THE BOX lunch buffet \$28 per guest + tax

choose two

+ indicate a quantity for each selection

roast turkey

swiss cheese, applewood bacon + garlic aioli

fresh mozzarella

with tomato, pesto + balsamic glaze v

roast beef

provolone + horseradish aioli

herbed chicken salad

with bibb lettuce

arugula caesar salad *with grilled chicken*

garden salad

*mixed greens, radish, carrot, cucumber, tomato,
red wine vinaigrette gf, vegan*

included with each lunch

seasonal whole fruit

assorted chips

platter of cookies

fresh brewed iced tea + iced water



Lunch

CHILLED LUNCH BUFFET

\$35 per guest + tax

SANDWICHES

choose two

roast turkey

swiss cheese, applewood bacon, garlic aioli

fresh mozzarella

tomato, pesto + balsamic glaze gf, v

roast beef

provolone cheese + horseradish aioli

herbed chicken salad

bibb lettuce

SALADS

choose one

arugula caesar salad *with chicken +
caesar dressing*

garden salad

*mixed greens, radish, carrot, cucumber,
tomato gf, vegan*

served with ranch v +

balsamic vinaigrette dressing vegan

seasonal vintner's salad

*spring/summer – brie, fresh berries, sliced almonds, red
wine vinaigrette gf, v*

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

included with lunch are:

individual packages of chips

platter of cookies

fresh brewed iced tea + iced water



Lunch

LUNCH BUFFET TRIO

\$35 per guest + tax

SANDWICHES

choose one

roast turkey

swiss cheese, applewood bacon, garlic aioli

fresh mozzarella

tomato, pesto + balsamic glaze gf, v

roast beef

provolone cheese + horseradish aioli

herbed chicken salad *with bibb lettuce*

SALADS

choose one

arugula caesar salad *with chicken +*

caesar dressing

garden salad

mixed greens, radish, carrot, cucumber,

tomato gf, vegan

served with ranch v +

balsamic vinaigrette dressing vegan

house made pasta salad *v*

fresh diced fruit *v*

SOUP + CHILI

choose one

vegan chili *v*

french mushroom soup *v*

tomato basil soup *v, gf*

chicken noodle soup

gazpacho *v*

included with lunch are:

individual packages of chips

dinner rolls, + a platter of cookie

fresh brewed iced tea + iced water



Lunch

FROM THE GARDEN BUFFET

\$45 per guest + tax

SALADS

arugula caesar salad

shaved parmesan, croutons, classic caesar dressing

seasonal vintner's salad

*spring/summer – brie, fresh berries, sliced almonds,
red wine vinaigrette gf, v*

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

CHILLED PROTEINS

choose two

grilled herbed chicken breast *gf*

roasted salmon *gf*

marinated flank steak *gf*

marinated balsamic portobello *vegan*

SOUP + CHILI

choose one

vegan chili *v*

french mushroom soup *v*

tomato basil soup *v, gf*

chicken noodle soup

gazpacho *v*

included with lunch are:

petite rolls + whipped butter

brownies,, lemon bars

fresh brewed iced tea + iced water



Lunch



HOT LUNCH BUFFET

\$50 per guest + tax

ENTREES

choose two

marinated flank steak, *gf*
house made steak sauce

roasted salmon, *gf*
maple mustard glaze

herb roasted chicken *gf*
rosemary jus

greek bean bake *v, gf*

baked pasta primavera
feta cheese + tomatoes v

SIDE DISHES

arugula caesar salad
shaved parmesan + focaccia croutons v

roasted red bliss potatoes *gf, vegan*

roasted seasonal vegetables *gf, vegan*

petite rolls + whipped butter
lemon bars + brownies
fresh brewed iced tea + iced water

Lunch

PLATED LUNCH

\$60 per guest + tax

FIRST COURSE

choose one

classic caesar salad *v*
shaved parmesan + focaccia croutons,
caesar salad dressing

garden salad *gf, vegan*
cucumbers, tomatoes + red wine vinaigrette

MAIN COURSE

choose two

+ indicate a quantity for each selection

entrées with choice of two sides

roasted airline chicken breast *gf*
with citrus butter sauce

grilled flank steak *gf*
with chimichurri

teriyaki glazed salmon

entrées with choice of one side

ratatouille *vegan, gf*

baked pasta primavera
feta cheese + tomatoes v

SIDES

choose one or two based on your entrée selections

roasted baby carrots, sautéed broccolini,
herb + sea salt roasted fingerling potatoes,
sautéed haricots verts,
jasmine rice, sesame bok choy

DESSERT

choose one

cheesecake
flourless chocolate torte *gf*

dinner rolls + whipped butter
fresh brewed iced tea + water



Snacks

SNACK BREAKS

\$4 per guest
choose two (2)

\$6 per guest
choose three (3)

\$8 per guest
choose four (4)

assorted fresh baked cookies
individual bags of chips
whole fruit
nut butters
garden party mix
trail mix

assorted protein and granola bars
marshmallow crispy bars *gf*
individual bags of popcorn
individual bags of pita chips
hummus cups
guacamole cups



Beverages



SOFT BEVERAGES

\$4 per guest

assorted sodas



COFFEE + TEA STATION

four hour service

\$4 per guest

all day service

\$6 per guest

coffee, decaf, gourmet tea
creamer + sweeteners



SEASONAL BEVERAGES

choose hot or cold

\$3 per guest

hot chocolate + hot cider

iced tea + lemonade



BAR PACKAGES

PREMIUM FULL OPEN BAR starting at \$38 per guest

hendrick's gin, ketel one vodka, johnnie walker whiskey,
mt. gay rum, woodford reserve bourbon,
dewar's scotch, patron tequila,
prosecco, pinot grigio, sauvignon blanc,
pinot noir, merlot,
bud light, bold rock cider,
hardywood richmond lager, goose island ipa
assorted sodas, mixers + iced water

FULL OPEN BAR from \$30 per guest

tanqueray gin, tito's vodka, j&b scotch,
jack daniel's whiskey, bacardi rum,
pinot grigio, sauvignon blanc,
pinot noir, merlot,
bud light, bold rock cider,
hardywood richmond lager, goose island ipa
assorted sodas, mixers + iced water

BEER + WINE OPEN BAR from \$22 per guest

pinot grigio, sauvignon blanc,
pinot noir, merlot,
bud light, bold rock cider,
hardywood richmond lager, goose island ipa
assorted sodas + iced water

