



# Wedding

## HORS D'OEUVRES RECEPTION

\$98 per person

*includes*

four (4) passed small bites

two (2) stationary displays

coffee + tea station

soft beverage bar

service

standard linen

tax



**Restaurant Associates**  
HOSPITALITY EXCELLENCE  
PREMIER CLIENTS

**LEWIS  
GINTER**  
BOTANICAL  
GARDEN





# PASSED SMALL BITES

one hour

*please select four (4)*

brie crostini *v*

*fruit preserves*

sausage stuffed mushrooms *gf*

strawberries stuffed with goat cheese *gf, v*

asiago + herb stuffed red potato *gf, v*

shrimp cocktail *gf*

*with house made spicy cocktail sauce*

mac + jack cheese bites *v*

beef teriyaki satay *gf*

arancini *v*

*deep fried risotto*

mini vegetable eggroll *v*

*thai chili dipping sauce*

goat cheese + honey phyllo triangle *v*

spanakopita *v*

*spinach + feta in a crispy phyllo dough*

gazpacho shooter *gf, vegan*

*traditional or watermelon*

bacon wrapped scallop *gf*

prosciutto + melon with balsamic glaze *gf*

wild mushroom tart *v*

mini beef tenderloin wellington

*mushroom gravy & savory pastry*

chicken satay *gf*

*choice of souvlaki, yakitori or tandoori*

*complementing dipping sauce*

potato au gratin *gf, v*

black bean spring roll *v*

chicken lemongrass potsticker

coconut shrimp with pineapple salsa

lollipop lamb chop *gf*

*chimichurri sauce*

smoked salmon mousse *gf*

cucumber cup





## STATIONARY DISPLAYS

*please select two (2)*

### CHEESE + FRUIT DISPLAY *v*

*imported + domestic cheese, strawberries,  
grapes, dried fruit + nuts  
crackers + crostini*

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### TASTE OF THE MEDITERRANEAN *v*

*roasted vegetables, blistered tomatoes,  
marinated feta,  
olives, crudité, hummus + nuts  
pita rounds + crostini*

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### SOUTHERN DIPS + CHIPS

*pimento cheese spread *v*,  
spinach + artichoke dip *v*  
tortilla chips + pork rinds*

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### MASHED POTATO BAR *gf*

*white cheddar cheese, bacon bits,  
sour cream, chives + whipped butter*





## STATIONARY DISPLAYS

*please select two (2)*

### MAC + CHEESE BAR

*bacon bits, green onion, blue cheese,  
chopped lobster, sriracha*

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### FROM THE GRILL

*grilled seasonal vegetables, local sausages,  
cured meats, mustards, smoked cheeses,  
assorted crackers  
gluten free crackers available*

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### STREET TACO BAR *gf*

*carnitas + pulled chicken, pickled onion,  
cilantro, avocado, pico de gallo, hot sauce,  
corn tortillas*

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### SMOKEHOUSE STATION

*pulled pork bbq, slow cooked beef brisket,  
house made pickles,  
bbq sauce trio, cole slaw + soft slider rolls*







## ENHANCEMENTS

### SLIDER TRIO

*served on petite brioche buns*

**\$8.00 per person**

*grilled salmon, green goddess,  
fresh cucumbers*

*thinly sliced beef, horseradish aioli, arugula*

*balsamic roasted portabella, boursin cheese,  
caramelized onions*

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### CHILLED SHRIMP COCKTAIL *gf*

**\$8.00 per person**

*house made spicy cocktail sauce,  
tangy tartar sauce, lemon wedges*

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### PETITE SWEETS

*please select one (1)*

**\$3.00 per guest**

*cream puffs*

*vanilla custard + chocolate ganache*

*assorted mousse shooters *gf**

*chocolate, lemon, strawberry, or coffee*

*assorted french macarons *gf**

*coconut macaroons *gf**

*plain or chocolate dipped*

*individual crème brûlées *gf**

*maximum 80 servings*

*chocolate covered strawberries *gf**





## 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

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### 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

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### 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





## CHAMPAGNE TOAST

\$6 per guest

house sparkling wine

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## SOFT BEVERAGES

*included with your package*

assorted sodas + iced water

coffee, decaf, hot tea

creamers + sweeteners

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## VENDOR MEALS

\$18 boxed

chilled meal

*choice of*

chicken caesar salad

chicken salad on croissant

turkey + cheddar on ciabatta

mozzarella, pesto, tomato on focaccia

all boxed options include chips + cookie + bottled water

or

hot meal

vendors can eat from your selected meal option

at 50% of the quoted per person amount

