



Celebrations

The Daffodil

\$55 per person
linen, service, & tax included

FRESH CUT SEASONAL FRUIT
gf, vegan

HEIRLOOM TOMATO + MOZZARELLA
CRUSTLESS QUICHE *v, gf*

CRISPY BREAKFAST POTATOES *gf, v*

BREAKFAST PASTRIES
whipped butter + preserves

ARUGULA CAESAR
shaved parmesan, croutons, classic caesar dressing

CRISP GREEN BEANS
tossed in french vinaigrette
gf, vegan

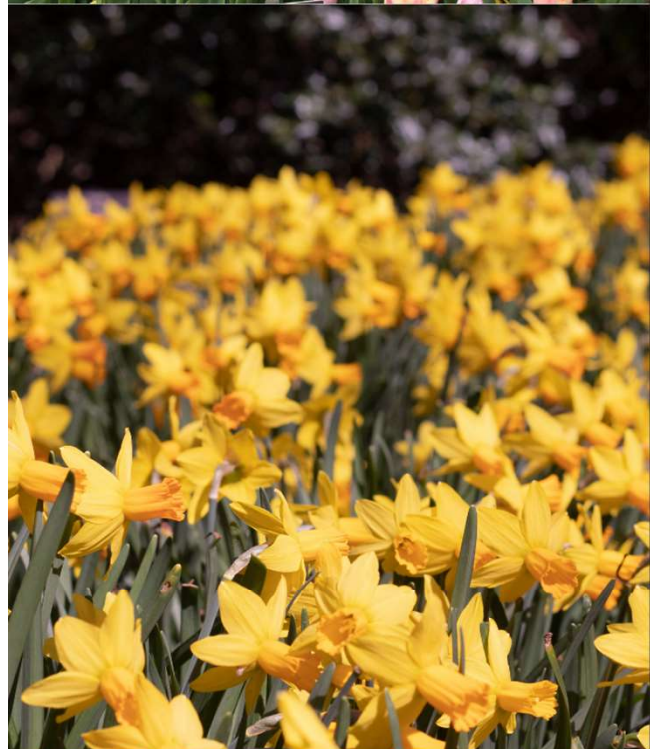
CHOOSE ONE (1)

HERBED CHICKEN SALAD
local bibb lettuce, yeast rolls, crunchy almond and dried fruit toppings

or

POACHED SALMON
served chilled
marinated cucumber salad, green goddess dressing, yeast rolls

coffee + tea station
coffee, decaf, hot tea
creamer & sweeteners
iced tea + iced water





Celebrations The Tulip

\$49 per person

linen, service, & tax included

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

CHOOSE ONE (1)

PETITE MARYLAND CRAB CAKES

remoulade sauce

or

SHRIMP COCKTAIL *gf*

with house made spicy cocktail sauce

or

BARBEQUE MEATBALLS *gf*

coffee + tea station

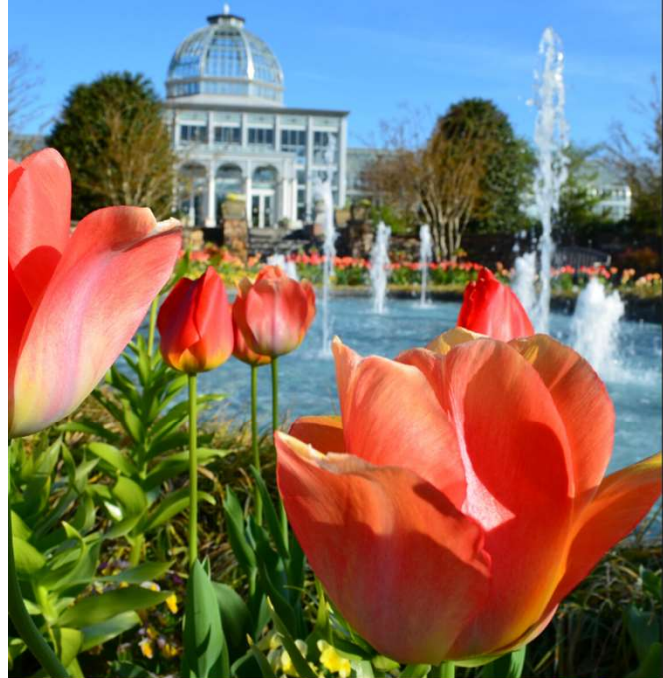
coffee, decaf, hot tea

creamers & sweeteners

iced tea + iced water

Restaurant Associates
HOSPITALITY EXCELLENCE
PREMIER CLIENTS

**LEWIS
GINTER
BOTANICAL
GARDEN**



ENHANCEMENTS

OMELET STATION

\$12 per guest

minimum of 24 guests

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

MIMOSA BAR

\$6 per guest

house champagne, assorted juices

CHILDREN'S MEALS

guests 3-10 years old, can either eat from the
adult-menu for half price

or

we can prepare a simple meal of chicken tenders,
macaroni + cheese, and fruit
for \$12.00



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