



Corporate Plated Dinner Reception

\$80 per person

includes

four (4) passed small bites

two course served dinner

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



FIRST COURSE

please select one

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

arugula caesar salad

shaved parmesan, croutons, classic caesar dressing

petite niçoise salad gf, v

*mixed greens, hardboiled egg, crisp green beans,
roasted potatoes
served with french vinaigrette*

baby spinach + strawberry gf, v

goat cheese, red onion, balsamic vinaigrette

garden salad

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

asparagus velouté v



MAIN COURSE

please select two

entrees with choice of two sides

pan seared airline chicken breast gf
rosemary jus

aged ribeye gf
compound butter

glazed salmon gf
maple mustard glaze

filet mignon gf
red wine demi

braised short ribs gf
au jus

cauliflower steak, *vegan, gf*
vegan gravy

portobello wellington *v*
mushroom duxelles, puff pastry, roasted red pepper sauce

entrees with choice of one side

butternut squash ravioli
pan fried sage + parmesan cheese

pumpkin curry, *gf vegan*
over lentils

seasonal risotto gf, *v*
vegan option available

greek bean bake, *v*



SIDES

please select one or two based upon your
entrée selections

mashed red bliss potatoes

toasted red potatoes

whipped potatoes

mashed sweet potatoes

white cheddar mashed potatoes

roasted brussels sprouts

sautéed broccolini

haricot verts

grilled asparagus

roasted heirloom vegetables



PETITE SWEETS STATION
please select two for \$5 per guest
please select one for \$3 per guest

cream puffs

vanilla custard + chocolate ganache

assorted french macarons *gf*

mini dessert cups

cheesecake + raspberry, chocolate mousse +
praline,
marscapone + speculoos cookie,
passion fruit meringue

petit fours

*marzipan layers, fresh raspberry + truffle, enrobed
In a variety of chocolate*

chocolate dipped cheesecake bites

ny style cheesecake covered in chocolate

assorted mini tartelettes

*mississippi mud, orange meringue, key lime,
raspberry mocha mousse with chocolate ganache,
toasted almond*

coconut macaroons *gf*

plain or chocolate dipped



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
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



CHAMPAGNE TOAST

\$6 per guest
house sparkling wine



SOFT BEVERAGES

included with your package

assorted sodas + iced water
coffee, decaf, hot tea
creamer + sweeteners

