



Celebrations

The Daffodil

\$60.00 per guest

fresh cut seasonal fruit *gf, vegan*

arugula caesar
shaved parmesan, croutons, classic caesar dressing

breakfast pastries
whipped butter + preserves

crispy breakfast potatoes *gf, v*

heirloom tomato + mozzarella crustless quiche *gf, v*

crisp green beans *gf, vegan*
tossed in french vinaigrette

Please choose one

herbed chicken salad
local bibb lettuce, yeast rolls, crunchy almond and dried fruit toppings

or

poached salmon
marinated cucumber salad, green goddess dressing, yeast rolls
served chilled

bars + brownies

coffee + tea station
creamer & sweeteners

iced tea + iced water



Celebrations

The Tulip

\$54.00 per guest

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

Please choose one

crab cakes
remoulade sauce

-or-

barbeque meatballs *gf*

coffee + tea station
creamer & sweeteners

iced tea + iced water





CHILDREN'S MEALS

\$12 per guest

guests needing a children's meal can either eat from the dinner menu for half price or we can prepare a simple meal of:

chicken tenders

macaroni + cheese and fruit

or

Bolognese spaghetti

Steamed broccoli

or

Flatbread marinara

Fruit

OMELET STATION

\$12 per guest

minimum of 24 guests

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



BAR PACKAGES

BEER + WINE BAR from \$26 per guest

noble vines pinot grigio or noble vines chardonnay,
noble vines pinot noir or noble vines cabernet sauvignon
bud light, bold rock cider, hardywood richmond lager
Soft beverages

PREMIUM BAR from \$34 per guest

beefeater gin, smirnoff vodka, bacardi rum
j&b scotch, jim beam bourbon
noble vines pinot grigio or noble vines chardonnay
noble vines pinot noir or noble vines cabernet sauvignon
bud light, bold rock cider, hardywood richmond lager
mocktails, soft beverages and mixers

LUXURY BAR starting at \$42 per guest

tito's vodka, tanqueray gin, mt. gay rum, jose silver tequila
johnnie walker red whiskey, maker's mark bourbon
ruffino prosecco, noble vines pinot grigio or noble vines
chardonnay, noble vines pinot noir or noble vines cabernet
sauvignon
bud light, bold rock cider, hardywood richmond lager
ardent ipa, mocktails, soft beverages and mixers

MIMOSA BAR \$10 per guest *house champagne, assorted juices*

Please inquire about additional beverages you do not see
listed

Bartenders are \$100 for the first three hours and \$25 for
each additional hour. One bartender per 75 guests



RENTALS

Executing a successful event often entails a great deal of equipment or rental items such as china, glassware, flatware, linen, tables or chairs. These rental costs will depend on the specific menu selection, number of guests, event location and will be calculated in your customized proposal for your convenience

ADDITIONAL INFORMATION

Please note there is a 20% Service Charge added to all final invoices.

We accept checks, wire transfer and all major credit cards. A 3% surcharge will be applied to all credit card payments

CONTACT US

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