



Wedding Buffet Service



Restaurant Associates
HOSPITALITY EXCELLENCE
PREMIER CLIENTS

**LEWIS
GINTER**
BOTANICAL
GARDEN



PASSED HOR D' OEURVES

one hour, four choices

\$20.00 per person

arancini *v*

deep fried risotto

twice baked potato *gf, v*

asiago + herb stuffed red potato

bacon wrapped scallop, miso glaze *gf*

beef satay, teriyaki glaze *gf*

brie crostini, fruit preserves *v*

chicken satay, teriyaki glaze *gf*

chicken lemongrass potsticker

coconut shrimp with pineapple salsa

cucumber cup with hummus *vegan, gf*

goat cheese + honey phyllo cup *v*

petite beef tenderloin, chimichurri

petite vegetable eggroll, thai chili sauce *v*

prosciutto + melon, balsamic glaze *gf*

sausage stuffed mushrooms *gf*

smoked salmon mousse in cucumber cup *gf*

goat cheese filled strawberries, balsamic glaze *gf, v*

spanakopita, spinach + feta in crispy phyllo *v*



DINNER BUFFET

please select one

SUNFLOWER

\$95 per person

garden, arugula caesar *or* vintner's salad

grilled lamb chops *gf*

with chimichurri

premium seasonal fish

mushroom Risotto

two sides

*slow cooked green beans, traditional french green beans,
herb roasted vegetables, roasted fingerling potatoes, roasted
red potatoes, lyonnaise potatoes*

Soft dinner rolls, butter

coffee service

regular, decaf, tea

half and half, sweeteners, lemon



DINNER BUFFET *continued*

FIELD + SEA

\$75.00 per person

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

roasted salmon, maple-mustard glaze gf

rosemary pork tenderloin, stewed apple compote

herb roasted vegetables gf, vegan

herb roasted red potatoes gf, vegan

soft dinner rolls, butter

BRASSERIE

\$75.00 per person

frisee salad with fennel, honey orange vinaigrette

white wine braised chicken thigh *gf*

lemon and herb roasted cod

lyonnaise potatoes *v*

traditional french style green beans *gf, vegan*

soft dinner rolls, butter

LAND

\$65.00 per person

garden salad *gf, vegan*

mixed greens, radish, carrot, cucumber, tomato, red wine vinaigrette

pan seared chicken breast, rosemary jus *gf*

grilled flank steak, chimichurri *gf*

traditional french style green beans *gf, vegan*

roasted herb and brown butter fingerling potatoes *gf, v*

Soft dinner rolls, butter



DINNER BUFFET *continued*

SOUTHERN CLASSIC

\$65.00 per person

baby spinach + strawberry, goat cheese, red onion, balsamic vinaigrette *gf, v*

herb roasted chicken breast, peppercorn gravy *gf*
smoked brisket, jus *gf*

white cheddar mashed potatoes *gf, v*
slow cooked green beans, bacon & onion *gf*
corn bread, honey butter

TRATORRIA

\$65.00 per person

arugula caesar salad
shaved parmesan, croutons, classic caesar dressing

salmon in lemon caper sauce
penne a la vodka

herb roasted vegetables *gf, vegan*
focaccia bread, whipped butter

VEGETARIAN/VEGAN OPTIONS

farmer's lasagna *v*
wild mushroom ravioli, pan fried sage + parmesan *v*
greek bean bake *gf, v*
pumpkin curry over lentils *gf, vegan*
farfalle pasta



Wedding Buffet Service

All Inclusive Package

** does not include the Sunflower*

\$100 per guest

Minimum 50 guests

includes

four passed small bites

one dinner buffet

soft beverage bar

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DESSERT

\$36 per dozen

house-made cookies

seasonal french macarons *gf*

chocolate dipped cheesecake
bites

coconut macaroons, plain or
chocolate dipped *gf*

lemon bars, brownies and layer
bars

seasonal mini pastries +
chocolates



BAR PACKAGES

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

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

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

CHAMPAGNE TOAST

\$10 per guest

Ruffino prosecco

COFFEE STATION

\$8 per guest

Regular, decaf, tea

Half and half, sweeteners, lemon

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



TASTINGS

Tastings are held at Lewis Ginter inside the Robins Room. Tastings are for two guests with a \$50 charge per additional guest. Tastings are traditionally scheduled Wednesday through Saturday, 11am-3pm, however your catering representative will coordinate a date and time that best suits you! A 50% deposit will be due two weeks from your tasting date.

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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