



Corporate Catering

Restaurant **Associates**
HOSPITALITY EXCELLENCE
PREMIER CLIENTS

**LEWIS
GINTER**
BOTANICAL
GARDEN



Breakfast

BREAKFAST ON THE GO ✓

\$25 per guest + tax

whole fruit *vegan*
yogurt cups *gf*
fresh baked scones and muffins, whipped butter,
preserves
granola bars + assorted nut butters
coffee, decaf, hot tea
iced water, orange juice



CONTINENTAL BREAKFAST

\$28 per guest + tax

sliced fruit platter *vegan*
freshly baked sweet scones + muffins, whipped
butter preserves
breakfast board, hard boiled eggs, country ham,
assorted cheeses, dried fruit + nuts *gf*

coffee, decaf, hot tea
iced water, orange juice



GARDEN BREAKFAST

\$36 per guest + tax

sliced fruit platter *vegan*
scrambled eggs *gf, v*
crispy seasoned breakfast potatoes *gf, vegan*
thinly sliced bacon *gf*
breakfast breads, whipped preserves
coffee, decaf, hot tea
iced water, orange juice



Breakfast

ENHANCEMENTS

Hard boiled eggs
+\$3pp

bagels + cream cheese
+\$6pp

'build your own' yogurt bowl
+\$6pp

tomato + mozzarella crustless quiche *gf, v*
+\$8pp

breakfast protein
+\$8pp

waffles + maple syrup
+\$8pp

smoked salmon bagels
+\$12pp





Lunch

SANDWICH LUNCH BUFFET

\$32 per guest + tax

please choose up to three options

arugula caesar salad
with grilled chicken

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

caesar salad wrap *vegan*

fresh mozzarella
with tomato, pesto + balsamic glaze v

herbed chicken salad
with bibb lettuce

roast turkey
swiss cheese, applewood bacon + garlic aioli

included with lunch

seasonal fruit

kettle chips

cookies

fresh brewed iced tea + iced water



Lunch

LUNCH BUFFET TRIO

\$35 per guest + tax

SANDWICHES

choose one

roast turkey, swiss cheese, applewood bacon, garlic aioli
fresh mozzarella, tomato, pesto + balsamic glaze *gf, v*
herbed chicken salad with bibb lettuce
balsalmic portobello mushroom and quinoa wrap *vegan*
romaine lettuce, roasted red pepper hummus, bell peppers, onion

SALADS

choose one

grilled chicken arugula caesar salad, caesar dressing
garden salad *gf, vegan*
mixed greens, radish, carrot, cucumber, tomato, balsamic vinaigrette dressing
house made pasta salad *v*
fresh diced fruit *v*

SOUP + CHILI

choose one

chili *v*
tomato basil soup *v, gf*
chicken noodle soup
corn chowder *v*

included with lunch

seasonal fruit
kettle chips
cookies
fresh brewed iced tea + iced water



Lunch

FROM THE GARDEN BUFFET

\$45 per guest + tax

SALADS

choose one

arugula caesar salad

shaved parmesan, croutons, classic caesar dressing

seasonal vintner's salad

spring/summer – brie, fresh berries, sliced almonds, red wine vinaigrette gf, v

autumn/winter – white cheddar, sliced apples, toasted walnuts

red wine vinaigrette gf, v

CHILLED PROTEINS

choose two

grilled herbed chicken breast *gf*

roasted salmon *gf*

marinated flank steak *gf*

marinated balsamic portobello *vegan*

SOUP + CHILI

choose one

chili *v*

tomato basil soup *v, gf*

chicken noodle soup

corn chowder *v*

included with lunch

soft rolls + butter

cookies + brownies + bars

fresh brewed iced tea + iced water



Lunch

HOT LUNCH BUFFET

\$50 per guest + tax

ENTREES

choose two

marinated flank steak, house made steak sauce *gf*

roasted salmon, maple mustard glaze *gf*

herb roasted chicken, rosemary jus *gf*

greek bean bake *v, gf*

baked pasta primavera, feta cheese + tomato *v*



SIDE DISHES

included

arugula caesar salad, shaved parmesan + focaccia
croutons, *v*

roasted red potatoes *gf, vegan*

roasted seasonal vegetables *gf, vegan*

soft rolls + butter

Cookies + brownies + bars

fresh brewed iced tea + iced water





Lunch + Dinner

PLATED SERVICE

\$80 per guest + tax

FIRST COURSE

choose one

classic caesar salad, shaved parmesan + focaccia
croutons *v*
garden salad *gf, vegan*
cucumbers, carrots, radishes, tomatoes + red wine
vinaigrette

MAIN COURSE

choose two

roasted chicken breast, rosemary jus *gf*
grilled flank steak, chimichurri *gf*
seared salmon, teriyaki glaze
ratatouille, french vegetable stew *vegan, gf*
baked pasta primavera, feta cheese + tomato *v*

SIDE OPTIONS

choose two

sautéed traditional french green beans, roasted vegetable
medley, herb + sea salt roasted fingerling potatoes,
jasmine rice, rice pilaf

DESSERT

choose one

cheesecake
flourless chocolate torte *gf*

soft rolls + butter
fresh brewed iced tea + water



Lunch + Dinner

PASSED HORS D'OEUVRES \$5 each

arancini, deep fried risotto *v*

twice baked red potato, asiago + herb *gf, v*

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, pineapple salsa

cucumber cup, 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*

A la carte items can only be purchased with a package



Lunch + Dinner

STATIONARY DISPLAYS

cheese + fruit display v \$9

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

taste of the Mediterranean v \$9

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

charcuterie \$12

local sausage, cured meats, pickled
vegetables, olives, mustards,
crostini + crackers

southern dips + chips v \$8

pimento cheese spread, spinach +
artichoke dip, tortilla chips, dippers

mac+ cheese bar \$8

add lobster for +\$14

bacon bits, green onion, blue cheese, pulled
chicken, siracha

mashed potato bar gf \$8

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

*More stationary display options on the next
page. A la carte items can only be purchased
with a package*



Lunch + Dinner

STATIONARY DISPLAYS

Street taco bar gf \$10 per guest
carnitas, pulled chicken, pickled onion,
cilantro, avocado, sour cream, pico de gallo,
hot sauce, corn tortillas

FROM THE GRILL \$9 per guest
grilled seasonal vegetables, local sausages,
cured meats, mustards, smoked cheeses,
assorted crackers

SMOKED SALMON DIP \$15 per guest
crudité, dippers, crackers

Smokehouse station \$22 per guest
pulled bbq, slowed cooked beef brisket,
house made pickles, bbq sauce trio, cole
slaw, soft slider rolls

Seafood station \$35 per guest
oyster shooters, lobster salad, ahi tuna,
calamari, crab dip, grilled lemon, sweet thai
chili sauce, lemon aioli, crackers + crostini,
crispy wontons

*More stationary display options on the next
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Snacks

SNACK BREAKS

brownies + bars
\$6 per person

assorted potato chips
\$3 each per person

trail mix + power bars
\$5 each per person

assorted granola and cereal bars
\$4 each per person

cheese + fruit display *v*
imported + domestic cheese, strawberries,
grapes, dried fruit + nuts
crackers + crostini
\$9 per person

charcuterie
\$12 per person

cheesecake bites+ petit fours + macarons
\$12 per person





Beverages

SOFT BEVERAGES

\$4 per guest

COFFEE + TEA STATION

four-hour service

\$8 per guest

all day service

\$12 per guest

coffee, decaf, gourmet tea
creamers + sweeteners



SEASONAL BEVERAGES

\$5 per guest

hot chocolate + hot cider

iced tea + lemonade





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

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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