



Wedding

HORS D'OEUVRES RECEPTION

starting at \$75 per guest

includes

three (3) passed small bites

three (3) stationary displays

two petite sweets

soft beverage bar



Restaurant Associates
HOSPITALITY EXCELLENCE
PREMIER CLIENTS

**LEWIS
GINTER**
BOTANICAL
GARDEN



PASSED SMALL BITES

one hour

please select three (3)

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*





STATIONARY DISPLAYS

please select three (3)

CHEESE + FRUIT DISPLAY *v*

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

TASTE OF THE MEDITERRANEAN *v*

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

CHARCUTERIE

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

SOUTHERN DIPS + CHIPS *v*

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

MAC + CHEESE BAR

*add lobster for +14pp
bacon bits, green onion, blue cheese, pulled chicken,
siracha*

MASHED POTATO BAR *gf*

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





STATIONARY DISPLAYS

continued

STREET TACO BAR *gf*

carnitas, pulled chicken, pickled onion, cilantro, avocado, sour cream, pico de gallo, hot sauce, corn tortillas

FROM THE GRILL +3PP

grilled seasonal vegetables, local sausages, cured meats, mustards, smoked cheeses, assorted crackers

SMOKED SALMON DIP +5 PP

crudite, dippers, crackers

SMOKEHOUSE STATION+ 8PP

pulled bbq, slowed cooked beef brisket, house made pickles, bbq sauce trio, cole slaw, soft slider rolls

SEAFOOD STATION+ 20PP

oyster shooters, lobster salad, ahi tuna, calamari, crab dip, grilled lemon, sweet thai chili sauce, lemon aioli, crackers + crostini, crispy wontons





PETITE SWEETS

please select two (2)

mousse shooters *gf*
chocolate, lemon, strawberry, or coffee

seasonal french macarons *gf*

crème brulée *gf*
maximum 60 servings

chocolate covered cheesecake bites *gf*



ENHANCEMENTS

SLIDER TRIO

\$12 per guest

served on petite brioche buns

*grilled salmon, green goddess, fresh cucumbers
thinly sliced beef, horseradish aioli, arugula
balsamic roasted portabella, boursin cheese,
caramelized onions*

CHILLED SHRIMP COCKTAIL *gf*

\$15.00 per guest

*house made spicy cocktail sauce,
tangy tartar sauce, lemon wedges*





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

Cassondra Sutherlin
csutherlin@restaurantassociate.com

