

CATERING MENU



**LEWIS
GINTER**
BOTANICAL
GARDEN



BREAKFAST



A FRESH START

Coffee, Hot tea, Iced water included in packages, 2 hours of service

Continental Breakfast

mini pastries, croissants, fruits and berries, Greek yogurt, granola, local jams, whipped butter

All American Table

mini pastries, croissants, melons, pineapple and berries, local jams, whipped butter, farm fresh scrambled eggs, applewood smoked bacon, savory turkey sausage, breakfast potatoes

CURATED STATIONS

Only available when added to a buffet, chef attendant | 200 per 75 guests

OMELET STATION

cheddar, Swiss, chives, mushrooms, peppers, onions, tomatoes, ham, bacon

ENHANCEMENTS

COOL IT DOWN

Greek Yogurt and Granola Parfaits
Variety of Bagels, Original Cream Cheese
Hard Boiled Eggs
Alternative Milks on Coffee Station

HOT STUFF

Tomato & Mozzarella Frittata
Wild Mushroom and Goat Cheese Frittata
Belgian Waffles, Maple Bourbon Syrup

GIVE ME A BREAK



Break Your Way | Choice of Four

SunChips, Lay's Potato Chips, Mini Hard Pretzels, Terra Root Vegetable Chips, Trail Mix, Assortment of Lara + Power + Kind Bars, Hershey's Chocolate Bar, Jumbo Chocolate Chip Cookies

Nice & Sweet

Cookies, Brownies + Blondies + Bars

Mezze

classic hummus, roasted red pepper hummus, baba ghanoush, pickled vegetables, whipped feta + honey, grilled vegetables, mini naan, toasted pita points

Charcuterie Board

prosciutto, salami, Virginia ham, wild game sausage, herb encrusted goat cheese, local cheddar, Manchego dried apricots, olives, pickled vegetables, fried marcona almonds, mixed nuts, cornichons, mustard, mini naan, crusty breads, crackers

HYDRATION STATION

Drink Up

Coffee and Hot Tea, Soft Drinks, AHA Sparkling Water, Unsweetened Tea,

Perk Up

Coffee and Hot Tea, Soft Drinks, Bottled Water, AHA Sparkling Water, Unsweetened Tea, Energy Drinks, Vitamin Water, Kombuchas

PLATED LUNCH

Freshly baked rolls & butter, coffee, hot tea and iced water included



SALADS *Select one*

Chopped Farmer's Market Vegetable Salad

shaved parmesan, balsamic vinaigrette

Vintner's Salad

fresh berries, brie, sliced almonds, red wine vinaigrette

Baby Spinach and Local Greens

goat cheese, focaccia crouton and champagne vinaigrette

Caesar Salad

white anchovies, parmesan crisp

ENTREES *Select one*

Pan Roasted Chicken

roasted red bliss potatoes, roasted vegetable medley, roasted chicken jus

Slow Braised Beef Short Rib

potato gruyere gratin, broccolini

Lump Crab | MKT

braised fennel, wild rice pilaf

Grilled Salmon

herb + sea salt fingerling potatoes, haricot verts, apple cider gastrique

Pumpkin Curry & Lentils

PLATED LUNCH

Freshly baked rolls & butter, coffee, hot tea and iced water included



SOUP

Seafood Corn Chowder

focaccia croutons

Tomato Bisque

rosemary focaccia, chiffonade basil

DESSERTS choice of one

NY style and Raspberry Cheesecake Bites

Challah Bread Pudding

whiskey-caramel, candied pecans

Black Forest Torte

sour cherry compote

Peach Blueberry Cobbler

Cinnamon Whipped Cream

Salted Caramel Chocolate Cake

Oatmeal Cream Pie

LUNCH BUFFET

SALADS & HANDHELDS



SALADS choice of one

Garden Salad

mixed greens, radishes, carrots, cucumbers, tomatoes, balsamic vinaigrette

Italian Pasta Salad

tomatoes, onions, black olives, basil, red wine vinaigrette

Classic Caesar Salad

chopped romaine, parmigiana Reggiano, garlic croutons, creamy Caesar dressing

Greek Salad

chopped crisp greens, tomatoes, cucumbers, olives, feta cheese, herb vinaigrette

Fruit Salad

HANDHELDS choice of two

or three for an additional \$6 per guest

Smoked Turkey and Applewood Bacon Club

arugula, tomato relish, herb mayo, brioche

Balsamic Portobello and Quinoa Wrap

romaine lettuce, roasted red pepper hummus, onions, bell peppers, balsamic vinaigrette

Chicken Caesar Salad Wrap

grilled chicken breast, romaine, shaved parmesan, Caesar dressing on the side

Italian Sandwich, Mortadella

ham, salami, giardiniera, provolone, olives, herb focaccia

Tuscan Eggplant

heirloom tomato, truffled ricotta, basil, brioche

ACCOMPANIMENTS

Seasoned Potato Chips

Cookies

Triple Fudge Brownies, Berries

BEVERAGE SERVICE

Ice Water, Coffee, Hot Teas



LUNCH BUFFET

BOX IT UP

HANDHELDS, WRAPS & SALADS *select three*

Garden Salad

mixed greens, radishes, carrots, cucumbers, tomatoes, balsamic vinaigrette

Classic Caesar Salad

chopped romaine, parmigiana Reggiano, garlic croutons, creamy Caesar dressing

Greek Salad

chopped crisp greens, tomatoes, cucumbers, olives, feta cheese, herb vinaigrette

Fruit Salad

Smoked Turkey and Applewood Bacon Club

arugula, tomato relish, herb mayo, brioche

Tuna Salad

arugula, brioche

Balsamic Portobello and Quinoa Wrap

romaine lettuce, roasted red pepper hummus, onions, bell peppers, balsamic vinaigrette

Chicken Caesar Salad Wrap

grilled chicken breast, romaine, shaved parmesan, Caesar dressing on the side

Tuscan Eggplant

heirloom tomato, truffled ricotta, basil, brioche

ACCOMPANIMENTS

Chips, Cookie, Bottled Water

LUNCH & DINNER BUFFET

Freshly baked rolls & butter, coffee, hot tea and iced water included



CHOICE OF ONE STARTER

SOUP

Seafood Chowder

corn, oyster crackers

Hanover Tomato

rosemary focaccia, basil leaves

Mushroom Bisque

crispy shallots

SALAD

Baby Spinach

crumbled blue cheese, pickled apple, cider vinaigrette

Caprese Salad

heirloom tomato, mozzarella, basil pesto

Greek Salad

chopped crisp greens, tomatoes, cucumbers, olives, feta cheese, herb vinaigrette

Kale and Fig Salad

salt baked beets, pecorino Romano cheese, late harvest vinaigrette

Italian Antipasti Salad

tomato, mozzarella, onion, olives, basil, red wine vinaigrette

Classic Caesar Salad

chopped romaine, parmigiana Reggiano, garlic croutons, creamy Caesar dressing

Vintner's Salad

brie, berries, sliced almonds, red wine vinaigrette

LUNCH & DINNER BUFFET

Freshly baked rolls & butter, cookies, coffee, hot tea and iced water included



ENTREES

White Wine Braised Chicken Thigh

Herb Roasted Chicken Breast, Peppercorn Gravy

Flank Steak, Grilled, chimichurri

Smoked Brisket, jus

Salmon, Seared Bourbon Glaze

Lemon & Herb Roasted Cod

Garden Alfredo, Seasonal Vegetables

Baked Ziti, Rustic Tomato Sauce, Aged Parmesan

STARCH choice one

Herb + Sea Salt Fingerling Potatoes

Roasted Red Potatoes

Mashed Potatoes

Risotto

Rice Pilaf

Sweet Potato Puree

VEGETABLES choice of one

Roasted Vegetable Medley

Sauteed Broccolini

Grilled Asparagus

Haricot Vert

Glazed Carrots

PLATED DINNER

Freshly baked rolls & butter, coffee, hot tea and iced water included



STARTERS choice of one

Baby Spinach

crumbled blue cheese, pickled apple, cider vinaigrette

Caprese Salad

heirloom tomato, mozzarella, basil pesto

Seasonal Vegetable Salad

feta, green goddess dressing

Kale and Fig Salad

salt baked beets, pecorino Romano cheese, late harvest vinaigrette

Italian Antipasti Salad

tomato, mozzarella, onion, olives, basil, red wine vinaigrette

Classic Caesar Salad

chopped romaine, parmigiana Reggiano, garlic croutons, creamy Caesar dressing

ENTREES choice of one

Pan Roasted Chicken, Rosemary Jus

herb + sea salt fingerling potatoes, roasted vegetable medley

Braised Beef Short Rib, Red Wine Demi Glaze

mashed potatoes, glazed carrots

Filet Mignon, Red Wine Demi Glaze

sweet potato puree, sautéed broccolini

Lamb Chops, Chimichurri

sweet potato puree, grilled asparagus

Seared Salmon, Bourbon Glaze

risotto, roasted vegetable medley

PLATED DINNER

Freshly baked rolls & butter, coffee, hot tea and iced water included

STARTERS choice of one

Baby Spinach

crumbled blue cheese, pickled apple, cider vinaigrette

Caprese Salad

heirloom tomato, mozzarella, basil pesto

Seasonal Vegetable Salad

feta, green goddess dressing

Kale and Fig Salad

salt baked beets, pecorino Romano cheese, late harvest vinaigrette

Italian Antipasti Salad

tomato, mozzarella, onion, olives, basil, red wine vinaigrette

Classic Caesar Salad

chopped romaine, parmigiana Reggiano, garlic croutons, creamy Caesar dressing

ENTREES choice of one

Pan Roasted Chicken, Rosemary Jus

herb + sea salt fingerling potatoes, roasted vegetable medley

Braised Beef Short Rib, Red Wine Demi Glaze

mashed potatoes, glazed carrots

ENTREES continued

Filet Mignon, Red Wine Demi Glaze

sweet potato puree, sautéed broccolini

Lamb Chops, Chimichurri

sweet potato puree, grilled asparagus

Seared Salmon, Bourbon Glaze

risotto, roasted vegetable medley

Crab Cakes

braised fennel, wild rice pilaf

Rockfish

roasted red potatoes, grilled asparagus

Stuffed Red Pepper

roasted vegetable medley, ancient greens, coulis

DESSERT choice of one

Black Forest Torte

chocolate cherry ganache, sour cherries

Cheesecake

strawberry compote

Fruit Salad

Cookies and Cream

Salted Caramel Chocolate Cake





RECEPTION MENU

PASSED HORS D'OEUVRES

BEEF

Beef Satay
teriyaki glaze
Beef Tenderloin
chimichurri, crostini
Barbacoa Beef Taco
diced onion, cilantro, queso fresco, tomatillo salsa
Beef Wellington Tart
Spicy Korean Beef Cucumber

PORK

Carnitas Taco
diced onion, cilantro, queso fresco, tomatillo salsa
Loaded BBQ Pork Phyllo Cups
cabbage slaw
Sausage Stuffed Mushroom Cap
Pimento and Bacon Fritter
Prosciutto and Melon Lollipop
aged balsamic

SEAFOOD

Carnitas Taco
diced onion, cilantro, queso fresco, tomatillo salsa
Loaded BBQ Pork Phyllo Cups
cabbage slaw
Sausage Stuffed Mushroom Cap
Pimento and Bacon Fritter
Prosciutto and Melon Lollipop
aged balsamic
Crab Cake
old bay aioli
Crab Dip Flatbread

POULTRY

Chicken Tinga Taco
diced onion, cilantro, queso fresco, tomatillo salsa
Nashville Hot Chicken
mini buttermilk biscuit, garlic pickles
Chicken Satay
teriyaki glaze
Herbed Chicken Salad Phyllo
Jerked Chicken
pineapple salsa

VEGETARIAN

Arancini
deep fried risotto, red pepper coulis
Twice Baked Potato
asiago and herb
Brie Crostini
fig preserves
Roasted Red Pepper Hummus
cucumber cup
Mini Vegetable Eggroll
Thai chili dipping sauce
Spanakopita
Classic Deviled Egg
dijon, smoked paprika

STATIONARY ACCOMPANIMENTS

CHARCUTERIE BOARD

prosciutto, salami, Virginia ham, wild game sausage, herb encrusted goat cheese, local cheddar, Manchego dried apricots, olives, pickled vegetables, fried marcona almonds, mixed nuts, cornichons, mustard, mini naan, crusty breads, crackers

MEZZE

classic hummus, roasted red pepper hummus, baba ghanoush, pickled vegetables, whipped feta + honey, grilled vegetables, mini naan, toasted pita points

MAC AND CHEESE BAR

pulled marinated chicken, bacon bits, scallions, blue cheese crumbles, siracha

TACOS AND GUACAMOLE TACOS BAR

pulled chicken and pork
guacamole, mild salsa, sour cream
house made tortilla chips

SLIDER TRIO

grilled salmon, green goddess dressing, cucumbers
thinly sliced beef, horseradish aioli, arugula
chickpea salad, baby spinach, herb aioli

RAW BAR

local oysters on the half shell
lobster salad
seared ahi tuna tataki
snow crab claws
cocktail shrimp
cocktail sauce, mignonette,
hot sauce, horseradish sauce, lemon

DIP TRIO

Crab Rangoon

Spinach and Artichoke

Buffalo Chicken

accompanied with crispy wontons,
artisanal breads, bagel pieces, crudité

DESSERTS

Donut Wall
Chocolate Dipped Cheesecake Bites
French Macarons
Cookies and Brownies
Petit Fours
Crème Brûlée *

*maximum of 75 orders**



COCKTAIL BAR



BEER + WINE BAR

House White, Bonterra Chardonnay
House Red, Bonterra Cabernet Sauvignon
Bud Light, Hardywood Richmond Lager
Ginger Beer, Coke, Diet Coke, Sprite, Club Soda

PREMIUM BAR

Beefeater Gin, Smirnoff Vodka, Bacardi Rum, J&B Scotch, Jim
Beam Bourbon
House White, Bonterra Chardonnay
House Red, Bonterra Cabernet Sauvignon
Bud Light, Hardywood Richmond Lager, Bold Rock Cider
Ginger Beer, Coke, Diet Coke, Sprite, Club Soda
Cranberry, Orange, Pineapple, Grenadine, Lime Juice
Lemons, Lime and Mint for Garnish

LUXURY BAR

Tanqueray Gin, Tito's Vodka, Mt. Gay Rum, Jose Silver Tequila,
Maker's Mark Bourbon, Johnnie Walker Red Whiskey
House White, Bonterra Chardonnay
House Red, Bonterra Cabernet Sauvignon
Cuvée Prosecco
Bud Light, Hardywood Richmond Lager, Bold Rock Cider, Stone
IPA, Selection of High Noon
Ginger Beer, Coke, Diet Coke, Sprite, Club Soda
Cranberry, Orange, Pineapple, Grenadine, Lime Juice
Lemon, Lime and Mint for Garnish

Bartender service: \$75 for the first three hours and \$25 for each additional hour. One bartender per 75 guests

SOFT BEVERAGE BAR



Coke Products

Coke, Diet Coke, Sprite, Ginger Ale, Dasani water

Hot Beverage Bar

apple cider + hot chocolate

Coffee + Tea Station

regular, decaf, tea, lemon

Mimosa Bar

House champagne, orange juice, cranberry juice, pineapple juice, fruit garnish