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
### 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
Seaford 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

**ACCOMPANIMENTS**
Chips, Cookie, Bottled Water

**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
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
**STARTERS** choice of one

**Baby Spinach**
crumbled blue cheese, pickled apple, cider vinaigrette

**Caprese Salad**
heirloom tomato, mozzarella, basil pesto

**Seasonal Vegetable Salad**
jeta, 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

**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

**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

**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

**VEGETARIAN**
- Arancini
  - deep fried risotto, red pepper coulis
- Twice Baked Potato
  - asioso 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

**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
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 Brulé *

*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