

GARDEN CAFE

CATERING MENU



**LEWIS
GINTER**
BOTANICAL
GARDEN



BREAKFAST

Coffee, Hot Tea, Iced Water included in packages, 2 hours of service



A FRESH START

Continental Breakfast | 20

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

All American Table | 25

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 | 12

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

Eggs Benedict | 14

poached egg, hollandaise, country ham, chives, English muffin

French Toast | 10

maple syrup, berries, whipped cream, powdered sugar, Nutella

ENHANCEMENTS

COOL IT DOWN

Greek Yogurt and Granola Parfaits | 4

Variety of Bagels, Cream Cheese | 4

Hard Boiled Eggs | 4

Alternative Milks on Coffee Station | 4

HOT STUFF

Tomato & Mozzarella Frittata | 7

Wild Mushroom and Goat Cheese Frittata | 7

Belgian Waffles, Maple Bourbon Syrup | 8

GIVE ME A BREAK



Break Your Way | Choose Four | 14

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 | 10

Cookies, Brownies + Blondies + Bars

Mezze | 16

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

Charcuterie Board | 20

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 | 12

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

Perk Up | 16

Coffee and Hot Tea, Soft Drinks, Bottled Water, 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*

Farmer's Market Vegetable Salad
feta, roasted vegetables, pumpkin seeds, green goddess dressing

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
romaine, parmigiana Reggiano, garlic croutons, creamy Caesar dressing

ENTREES *Select one*

Pan Roasted Chicken | 42
risotto, grilled asparagus, mushroom, roasted chicken jus

Slow Braised Beef Short Rib | 48
potato gruyere gratin, broccolini

Lump Crab | MKT
braised fennel, wild rice pilaf

Grilled Salmon | 45
rice pilaf, roasted vegetables

Pumpkin Curry & Lentils | 40
yellow curry, coconut milk, pumpkin puree

PLATED LUNCH

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



SOUP *additional \$6 per guest*

Seafood Corn Chowder
oyster crackers

Tomato Bisque
rosemary focaccia, chiffonade basil

DESSERTS *select 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

Coffee, hot tea and iced water included

SALADS & HANDHELDS | 26



SALADS *Select 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

romaine, parmigiana Reggiano, garlic croutons, creamy Caesar dressing

Greek Salad

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

Fruit Salad

HANDHELDS *Select 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

House Chips, Cookies

LUNCH BUFFET



BOX IT UP | 42

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

House Chips, Cookie, Bottled Water

LUNCH & DINNER BUFFET

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



STARTERS

SELECT ONE SOUP OR SALAD
ADDITIONAL STARTERS | 5

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, coffee, hot tea and iced water included



ENTREES *select two*

White Wine Braised Chicken Thigh | 48

Herb Roasted Chicken Breast, Peppercorn Gravy | 48

Flank Steak, Grilled, chimichurri | 54

Smoked Brisket, jus | 54

Salmon, Seared Bourbon Glaze | 50

Lemon & Herb Roasted Cod | 50

Garden Alfredo, Seasonal Vegetables | 45

Baked Ziti, Rustic Tomato Sauce, Aged Parmesan | 45

STARCH *select one*

Herb + Sea Salt Fingerling Potatoes

Roasted Red Potatoes

Mashed Potatoes

Jasmine Rice

Rice Pilaf

Sweet Potato Puree

VEGETABLES *select 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 *select 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 *select one*

Pan Roasted Chicken, Rosemary Jus | 46
herb + sea salt fingerling potatoes, roasted vegetable medley

Braised Beef Short Rib, Red Wine Demi Glaze | 54
mashed potatoes , glazed carrots

Filet Mignon, Red Wine Demi Glaze | 60
sweet potato puree, sautéed broccolini

Lamb Chops, Chimichurri | 64
sweet potato puree, grilled asparagus

Seared Salmon, Bourbon Glaze | 50
risotto, roasted vegetable medley

Crab Cakes | MKT
braised fennel, wild rice pilaf

Roasted Rockfish | 55
roasted red potatoes, grilled asparagus

Stuffed Red Pepper | 44
roasted vegetable medley, ancient greens, coulis

DESSERTS *select one*

Black Forest Torte
chocolate cherry ganache, sour cherries

Cheesecake
strawberry compote

Salted Caramel Cheesecake





RECEPTION MENU

PASSED HORS D'OEUVRES



BEEF | 6 each

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 | 6 each

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

SEAFOOD | 8 each

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 | 6 each

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 | 6 each

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 | 20

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 | 16

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

Mac and Cheese Bar | 14

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

Tacos and Guacamole Tacos Bar | 20

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

Slider Trio | 25

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

RAW BAR | MKT

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 | 12

Crab Rangoon
Spinach and Artichoke
Buffalo Chicken

DESSERTS

Donut Wall | 12

Chocolate Dipped Cheesecake Bites |5

French Macarons |6

Cookies and Brownies |5

Petit Fours |6

Crème Brulé | 9 per guest*

*maximum of 75 orders**



COCKTAIL BAR

BEER + WINE BAR | 9 Hosted | 26 open

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

PREMIUM BAR | 12 Hosted | 34 open

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 | 14 Hosted | 38 open

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
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 | 3

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

Hot Beverage Bar | 6

apple cider + hot chocolate

Coffee + Tea Station | 8

regular, decaf, tea

