

# CATERING MENU



**LEWIS  
GINTER**  
BOTANICAL  
GARDEN

## **EVENT INFO AND MENU SELECTION**

The following pages outline our selection of menus carefully designed by our Culinary team. Restaurant Associates (RA) is happy to customize seasonal menus upon request, including the substitution of vegetarian, vegan and items avoiding gluten.

## **FOOD AND BEVERAGE**

Due to liability and legal restrictions, there is no outside food and beverage permitted in event spaces. RA reserves the right to charge for any food and beverages supplied in violation to this policy. RA specifically prohibits the removal of food from any catered function by the client or any of the invitees.

If alcoholic beverages are to be served on the premise, RA will require that all beverages are dispensed by RA bartenders. RA reserves the right to refuse service to any person, who, in RA's judgement, appears impaired.

## **GUARANTEES**

For planning purposes, please provide RA with an accurate estimate of attendance at least (21) days prior to the scheduled event. A final guest count is due at least (7) business days prior and shall be considered a guarantee, not subject to reduction. Should guarantees not be provided (7) business days prior, estimated guest count will become guarantee. Final bill will reflect guarantee or actual attendance, whichever is greater. RA will accommodate 3 percent over your guarantee.

## **OVERTIME CHARGES**

Menu prices listed are for specified length of service. Should client choose to extend the length of event or service, overtime charges will apply

## **STAFFING/SALES TAX**

All meal pricing includes front and back of house staff using RA staffing standards. There will be a 23 percent service charge added to all invoices to accommodate staffing needs for each event. Current Virginia sales tax will be added to all charges. Tax rates are subject to change.

## **SECURITY**

RA is not responsible for any lost, stolen or damaged items left unattended on premises.



# BREAKFAST



## A FRESH START

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

### **Continental Breakfast | 28**

blueberry muffins, strawberry danish, cinnamon apple scones, mini croissants, fruits and berries, Greek yogurt, granola, local jams, whipped butter

### **All American Table | 36**

blueberry muffins, strawberry danish, cinnamon apple scones, mini croissants, melons, pineapple and berries, local jams, whipped butter, farm fresh scrambled eggs, breakfast potatoes, applewood smoked bacon, savory turkey sausage,

## CURATED STATIONS

**Only available when added to a buffet**

### **Omelet Station | 15**

#### **Chef Attendant | 200 per 75 guests**

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

### **Juice Bar | 9**

Orange, pineapple, cranberry, grapefruit, carrot, green apple

### **BYO Parfait | 7**

Greek Yogurt, granola, berries, chia seeds and honey

## ENHANCEMENTS

Shrimp + Grits | 10

Belgian Waffles, Maple Bourbon Syrup | 8

Tomato & Mozzarella Frittata | 7

Wild Mushroom and Goat Cheese Frittata | 7

Variety of Bagels, Original Cream Cheese | 4

Alternative Milks on Coffee Station | 4

# GIVE ME A BREAK



## **Charcuterie Board | 20**

Prosciutto, Salami, Wild Game Sausage, Cured Meats, Imported And Domestic Cheeses, Dried Fruits, Olives, Pickled Vegetables, Mixed Nuts, Mustard, Crackers, Crostini

## **Mezze| 12**

Roasted Red Pepper Hummus, Pickled Vegetables, Marinated Feta + Honey, Grilled Vegetables, Mini Naan and Crostini

## **Break Your Way | Choice of Four | 14**

SunChips, Lay's Potato Chips, Mini Hard Pretzels, Trail Mix, Clif Bars, Kind Bars, Hershey's Chocolate Bar, Chocolate Chip Cookies

## **Nice & Sweet| 8**

Cookies, Brownies + Blondies + Bars

## **HYDRATION STATION**

### **Juice Bar | 9**

Orange, pineapple, cranberry, grapefruit, carrot , green apple

### **Drink Up | 12**

Coffee and Hot Tea, Agua Fresca, Lemonade, Unsweetened Tea

### **Perk Up | 16**

Coffee and Hot Tea, Iced Coffee, Canned Soda, Probiotic Soda, Sparkling Water, Red Bull



# PLATED LUNCH

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



## STARTERS

### **Kale And Fig Salad**

Salt Baked Beets, Pecorino Romano Cheese, Late Harvest Vinaigrette

### **Vintner's Salad**

fresh berries, brie, sliced almonds, red wine vinaigrette

### **Baby Spinach and Strawberries**

Local greens, goat cheese, focaccia crouton and champagne vinaigrette

### **Classic Caesar Salad**

Chopped Romaine, Shaved Parmigiana Reggiano, Garlic Croutons, Creamy Caesar Dressing

### **Seafood Corn Chowder**

Focaccia Croutons

### **Tomato Bisque**

Rosemary Focaccia, Chiffonade Basil

# PLATED LUNCH

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



## ENTREES

### **Slow Braised Beef Short Rib | 48**

potato gruyere gratin, broccolini

### **Pan Roasted Chicken | 42**

Roasted Red Bliss Potatoes, Roasted Vegetable Medley, Roasted Chicken Jus

### **Lump Crab | MKT**

braised fennel, wild rice pilaf

### **Grilled Salmon | 45**

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

### **Pumpkin Curry & Lentils | 35**

# PLATED LUNCH

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



## **DESSERTS** choice of one

### **NY style Cheesecake**

Raspberry coulis

### **Crème Brûlée**

### **Strawberry Shortbread**

Whipped Cream And Mint

### **Challah Bread Pudding**

Whiskey-caramel, Candied Pecans

### **Black Forest Torte**

Sour Cherry Compote

### **Peach Blueberry Cobbler**

### **Salted Caramel Chocolate Cake**

### **Lemon Tart**

Macerated Berries



# LUNCH BUFFET

## SALADS & HANDHELDS | 28



### **SALADS** choice of one

#### **Garden Salad**

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

#### **Kale And Fig Salad**

Salt Baked Beets, Pecorino Romano Cheese, Late Harvest 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**

Berries, melon, pineapple

### **ACCOMPANIMENTS**

#### **Seasoned Potato Chips**

#### **Cookies**

#### **Fudge Brownies, Berries**

### **HANDHELDS** choice of two

*or three for an additional \$6 per guest*

#### **Smoked Turkey and Applewood Bacon Club**

leaf lettuce, provolone, sundried tomato aioli, brioche

#### **Vegan Balsamic Portobello**

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

#### **Ham + Jam**

arugula, ham, goat cheese spread, fig preserve, ciabatta

#### **Caprese**

mozzarella, basil pesto, tomato, spinach, balsamic glaze, herb focaccia

### **BEVERAGE SERVICE**

#### **Ice Water, Coffee, Hot Teas**

# LUNCH & DINNER BUFFET

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



## CHOICE OF ONE STARTER

### SOUP

#### **Blue Crab + Corn Chowder**

oyster crackers

#### **Tomato Bisque**

rosemary focaccia, chiffonade basil

#### **Chicken + Orzo**

broth, celery, carrots

#### **Carrot + Ginger**

coconut milk

### SALAD

#### **Baby Spinach and Strawberries**

Local greens, goat cheese, focaccia crouton and champagne vinaigrette

#### **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

#### **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

**Flank Steak, Grilled, chimichurri | \$52**

**Smoked Brisket, jus | \$50**

**Salmon, Miso Glaze| \$48**

**Mango Lime Chicken, grilled| \$45**

**Pork Tenderloin, Bourbon Glaze| \$45**

**Herb Roasted Chicken Breast, Peppercorn Gravy | \$45**

**Farmer's Lasagna | \$35**

**Baked Ziti, Rustic Tomato Sauce, Aged Parmesan| \$35**

**STARCH** choice one

**Herb + Sea Salt Fingerling Potatoes**

**Roasted Red Potatoes**

**Mashed Potatoes**

**Cilantro Lime Rice**

**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 and Strawberries**

Local greens, goat cheese, focaccia crouton and champagne vinaigrette

### **Caprese Salad**

heirloom tomato, mozzarella, basil pesto

### **Vintner's Salad**

fresh berries, brie, sliced almonds, red wine vinaigrette

### **Kale and Fig Salad**

salt baked beets, pecorino Romano cheese, late harvest vinaigrette

### **Classic Caesar Salad**

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

## ENTREES

### **Pan Roasted Chicken, Rosemary Jus | \$48**

herb + sea salt fingerling potatoes, roasted vegetable medley

### **Braised Beef Short Rib, Red Wine Demi Glaze | \$54**

mashed potatoes , glazed carrots

### **Lamb Chops , Mint Chimichurri | \$65**

Lemon saffron couscous, grilled asparagus

## ENTREES continued

### **Filet Mignon, Compound Butter | \$65**

sweet potato puree, sautéed broccolini

### **Seared Salmon, Bourbon Glaze | \$50**

risotto, roasted vegetable medley

### **Crab Cakes | \$56**

braised fennel, wild rice pilaf

### **Stuffed Red Pepper | \$35**

roasted vegetable medley, ancient greens, coulis

## DESSERT choice of one

### **Black Forest Torte**

chocolate cherry ganache, sour cherries

### **Cheesecake**

strawberry compote

### **Chocolate Mousse**

berries and macarons







# RECEPTION MENU

## PASSED HORS D'OEUVRES

### BEEF | \$5 each

Beef Tenderloin, chimichurri, crostini

Barbacoa Beef Taco, diced onion, cilantro, queso fresco, tomatillo salsa

Beef Wellington Tart

Spicy Korean Beef Cucumber

### PORK | \$5 each

Carnitas Taco, diced onion, cilantro, queso fresco, tomatillo salsa

Sausage Stuffed Mushroom Cap

Pimento and Bacon Fritter

Prosciutto and Melon Lollipop, aged balsamic

Loaded BBQ Pork Phyllo Cups, cabbage slaw

### SEAFOOD | \$7 each

Crab Cake, old bay aioli

Crab Dip Flatbread

Bacon Wrapped Scallop, miso glaze

### POULTRY | \$5 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

Mini Jerked Chicken Taco, 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, wild game sausage, cured meats, imported and domestic cheeses, dried fruits, olives, pickled vegetables, mixed nuts, mustard, mini flatbreads, crackers, crostini

## MEZZE | \$16

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

## MAC AND CHEESE BAR | \$12

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

## SALAD 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  
Scallop ceviche  
cocktail shrimp  
cocktail sauce, mignonette,  
hot sauce, horseradish sauce, lemon

## DIP TRIO | \$12

### Crab Rangoon

### Spinach and Artichoke

### Buffalo Chicken

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

## DESSERTS

Donut Wall | \$12 per guest

Cheesecake Bites | \$5 per guest

French Macarons | \$6 per guest

Cookies and Brownies | \$5 per guest

Petit Fours | \$6 per guest

Crème Brûlée | \$9 per guest\*

*maximum of 75 orders\**



# COCKTAIL BAR



## **BEER+WINE BAR | \$ 8 Hosted | \$26 per guest**

Chardonnay, Cabernet Sauvignon

Richmond Lager, Stone IPA

Coke, Diet Coke, Sprite, Ginger Ale

## **PREMIUM BAR | \$10 Hosted | \$34 per guest**

Beefeater Gin, Cirrus Vodka, Bacardi Silver, Jim Beam

Chardonnay, Cabernet Sauvignon, Tost N/A

Stone IPA, Richmond Lager, Bold Rock Cider

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic

Cranberry, Orange, Pineapple, Grenadine, Lime Juice

Lemons, Lime and Mint for Garnish

## **LUXURY BAR | \$13 Hosted | \$40 per guest**

Tanqueray, Tito's, Captain Morgan, Jose Cuervo Silver, Maker's

Mark, Jack Daniel's No. 7, Johnnie Walker Red Chardonnay,

Sauvignon Blanc, Red Blend, Cabernet Sauvignon, Prosecco, Tost  
N/A

Shock Top, Richmond Lager, Bold Rock Cider, Stone IPA

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic

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| \$4 per guest; 2-hour service**

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

**Hot Beverage Bar | \$6 per guest**

apple cider + hot chocolate

**Coffee + Tea Station |\$12 per guest, 8-hour service| \$8 per guest, 4-hour service**

regular, decaf, tea, lemon

**Mimosa Bar | \$14 per guest**

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