

menu

COLD

Roasted Carrot Bisque Maple Jerk Spice Croutons
Chick Pea Tomato Salad w/ House made Ricotta
Cheese and Aged Sherry Vinegar
Spinach, Roasted Corn, Strawberries, Red Onion
& Quinoa Salad w/ Bacon Vinaigrette
Wild Mushroom, Roasted Butternut Squash &
Barley Salad w/ Toasted Walnut Vinaigrette

CHARCUTERIE DISPLAY

Virginia Prosciutto, Pepper Salami, Chicken Liver
Plate, Duck Sausage, Mustards, Pickled
Vegetables, Cornichon & Cherry Peppers

BREAD DISPLAY

Assorted Dinner Rolls, Crusty Baguettes & Artisan
Breads

CHILLED SEAFOOD ICE DISPLAY

Peel & Eat Shrimp, Local Fresh Oysters, Coconut
Tuna Ceviche Shots, Whole Cedar Plank Atlantic
Salmon Displays, Picked Red Onions, Green
Tomato Wasabi Cocktail Sauce, Yuzu Soy
Mignonette Sauce, Tangerine Mimosa Foam



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CARVERY STATIONS

Cider Brined Roasted Whole Turkey w/ Cajun Giblet
Gravy & Fresh Cranberry Grand Marnier Sauce
Southern Style Fried Turkey
Mustard & Herb Prime Rib w/ Cognac
Thyme Green Peppercorn Sauce & Chive Horseradish
Cream

HOT STATIONS

Roasted Garlic Buttermilk Mashed Local Potatoes w/
Scallions
Fresh Brussel Sprouts w/ Leeks & Applewood Bacon
Homestyle Corn Bread Stuffing w/ Sage and Sausage
Horseradish Crusted Salomn and Smoked Tomato
Cream Sauce
Honey Mustard Glazed Virginia Ham w/ Apple Maple
Chutney

PASTRY VILLAGE

Pecan Pie with Bourban Caramel, Pumpkin Pie with
Cinnamon Cream, Eggnog Shots, Mini Cheesecakes,
Hot Apple Bread Pudding w/ Vanilla Sauce, Assorted
Brownies, Pumpkin Cookies, Chocolate Fountain with
Fruit Kabob



