

## Wedding Plated Service

### \$140 per guest

*includes* cocktail hour two course plated dinner coffee + tea service soft beverage bar











PASSED SMALL BITES one hour please select four (4)

arancini v deep fried risotto

twice baked potato*gf, v* asiago + herb stuffed red potato

bacon wrapped scallop, miso glaze gf beef satay, teriyaki glaze gf brie crostini, fruit preserves vchicken satay, teriyaki glaze gf chicken lemongrass potsticker coconut shrimp with pineapple salsa cucumber cup with hummus vegan, gf goat cheese + honey phyllo cup v petite beef tenderloin, chimichurri petite vegetable eggroll, thai chili sauce vprosciutto + melon, balsamic glaze gf sausage stuffed mushrooms gf smoked salmon mousse in cucumber cup gf goat cheese filled strawberries, balsamic glaze gf, v

spanakopita, spinach + feta in crispy phyllo v







# FIRST COURSE please select one

#### seasonal vintner's salad

spring/summer – brie, fresh berries, sliced almonds, red wine vinaigrette gf, v -**or**autumn/winter – white cheddar, sliced apples, toasted walnuts, red wine vinaigrette gf, v

arugula caesar salad shaved parmesan, croutons, classic caesar dressing

baby spinach + strawberry gf, v goat cheese, red onion, balsamic vinaigrette

lewis ginter classic mixed greens, radish, carrot, cucumber, tomato, red wine vinaigrette gf, vegan

seafood bisque

corn chowder gf, v







# MAIN COURSE please select one

pan seared chicken breast gf rosemary jus, roasted heirloom vegetables, fingerling potatoes

rack of lamb gf compound butter, brussel sprouts, mashed sweet potatoes

glazed salmon gf maple mustard glaze, wild rice, malibu carrots

filet mignon gf red wine demi, grilled asparagus, mashed potatoes

braised short ribs gf au jus, haricot verts, mashed potatoes

sliced duck breast risotto, seasonal root vegetables

portobello wellington v mushroom duxelles, puff pastry, roasted red pepper sauce

butternut squash ravioli vpan fried sage + parmesan cheese

pumpkin curry, gf vegan over lentils





DESSERT \$36 per dozen

house-made cookies

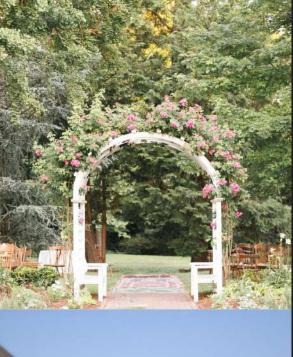
seasonal french macarons gf

chocolate dipped cheesecake bites

coconut macaroons, plain or chocolate dipped gf

lemon bars, brownies and layer bars

seasonal mini pastries + chocolates





### BAR PACKAGES

#### LUXURY BAR starting at \$42 per guest

tito's vodka, tanqueray gin, mt. gay rum, jose silver tequila, johnnie walker red whiskey, maker's mark bourbon, ruffino prosecco, noble vines pinot grigio or noble vines chardonnay, noble vines pinot noir or noble vines cabernet sauvignon, bud light, bold rock cider, hardywood richmond lager ardent ipa, mocktails, soft beverages and mixers

PREMIUM BAR from \$34 per guest

beefeater gin, smirnoff vodka, bacardi rum j&b scotch, jim beam bourbon, noble vines pinot grigio or noble vines chardonnay, noble vines pinot noir or noble vines cabernet sauvignon, bud light, bold rock cider, hardywood richmond lager, mocktails, soft beverages and mixers

BEER + WINE BAR from \$26 per guest

noble vines pinot grigio or noble vines chardonnay, noble vines pinot noir or noble vines cabernet sauvignon, bud light, bold rock cider, hardywood richmond lager, Soft beverages

CHAMPAGNE TOAST \$10 per guest Ruffino prosecco

Please inquire about additional beverages you do not see listed

Bartenders are \$100 for the first three hours and \$25 for each additional hour. One bartender per 75 guests







## TASTINGS

Tastings are held at Lewis Ginter inside the Robins Room. Tastings are for two guests with a \$50 charge per additional guest. Tastings are traditionally scheduled Wednesday through Saturday, 11am-3pm, however your catering representative will coordinate a date and time that best suits you! A 50% deposit will be due two weeks from your tasting date.

## RENTALS

Executing a successful event often entails a great deal of equipment or rental items such as china, glassware, flatware, linen, tables or chairs. These rental costs will depend on the specific menu selection, number of guests, event location and will be calculated in your customized proposal for your convenience

## ADDITIONAL INFORMATION

Please note there is a 20% Service Charge added to all final invoices.

We accept checks, wire transfer and all major credit cards. A 3% surcharge will be applied to all credit card payments

## CONTACT US

Cassondra Sutherlin csutherlin@restaurantassociates.com