



The John Marshall Ballrooms

Buffet & Plated Dinners

- Both plated & buffet are similar in price ranging from \$33-40 (buffet offers endless food with a larger variety whereas plated offers full service wait staff)
- All seated dinners include salad / soup served to guests tables, dinner rolls, and coffee service
 - Special dietary requests can be accommodated (vegan, vegetarian, gluten-free, etc)
 - Kids baskets available for picky eaters 10 years and younger

Salads

John Marshall Caesar

crisp romaine, shaved parmesan, sun-dried tomato, rustic croutons, & lace asiago wafer

Spring Spinach

with fresh strawberries, blueberries, feta crumbles, & candied pecans

Tuscany Summer Stack

thickly sliced mozzarella & Hanover tomato, cucumber ribbon, purple onion
fresh basil, asiago wafer, & balsamic drizzle

Autumn/Winter Mixed Greens

sautéed pears, sun-dried cranberries, feta crumbles, & candied pecans (or bacon!)

Entrees

(surf & turf / mixed-grille / two selections with additional vegetarian option recommended)

Sliced Prime Rib

au jus

Filet Mignon

béarnaise | bordelaise | red wine reduction

Beef Wellington

rich portobella gravy in puff pastry purse

Boneless Beef Short Ribs

braised in a red wine tomato sauce

Grilled Lamb Chops

fresh oregano & tapenade butter

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Bourbon Glazed Filet of Salmon

cucumber dill sauce

Stuffed Orange Roughy

creamed spinach

Back Fin Crab Imperial
served in a natural shell

Pan Seared Scallops
citrus vinaigrette

Seafood Norfolk
shrimp, crab, scallop, and lobster

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Buttermilk Fried Breast of Chicken
white pepper gravy

Wild Mushroom & Chicken Wellington
in a puff pastry purse

Grilled / Baked Breast of Chicken
blackberry butter Chablis | basil pesto | brown sugar glaze

Chicken Marsala
buttery baby bellas

Stuffed Breast of Chicken
savory dressing | asparagus & swiss | back fin crab

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RAVIOLI ~ Yukon Gold Potato & Black Truffle | Wild Mushroom & Ricotta | Butternut Squash
Lobster, Leek, & Mascarpone | Sausage & Swiss Chard

Roasted Vegetable Linguini | Baked Penne | Parmesan Risotto

Sides

(one vegetable and one starch recommended)

Gruyere Scalloped Potatoes

Sweet Potato Soufflé

Twice Baked Sweet Potato / Yukon Gold

Roasted Garlic & Herb Fingerling Potatoes

Smashed Red Skin Potatoes

Duchess Whipped Potatoes decoratively piped onto baked onion round

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Creamy Parmesan Risotto

Jeweled Wild Rice Pilaf with scallions, cranberries, pine nuts

Mac & Cheese with pimiento or bits of fire roasted tomato

Creamy Cheddar Grits

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Roasted Vegetables For Any Season brushed with olive oil & fresh herbs
Zucchini, Squash, Red Pepper, Asparagus, Broccoli, Portobella, & Purple Onion

Asparagus, Peas, & Roasted Red Pepper Slivers

Autumn Root Vegetables beets, turnips, carrots, squash, leeks

Mediterranean Sauté spinach, artichoke, purple onion, & roasted red pepper

*Let us know if there is something you had hoped for but do not see here.
We are happy to design something custom and unique to your reception.*