



Weddings in the Grove
at

Richard Bland College
of WILLIAM & MARY

Catering Menu

Menu 1

Table

Sweet & Savory Cornbread

Honey Butter

Seasonal Salad topped with Pecans & Mandarin Oranges

Raspberry Vinaigrette Dressing

Buffet

Sliced Barbeque Pork Loin

Sliced Pork Loin topped with Sweet Barbeque Sauce

Tuscan Style Chicken Breast

Chicken Breast smothered in Parmesan Cream Sauce with Spinach & Tomatoes

Sides (Choose 2)

Rice Pilaf

Macaroni & Cheese

Sweet Corn

Cole Slaw

Creamy Mashed Potatoes

Sautéed Garlic Green

Roasted Rosemary Potatoes

Collard Greens

Beans

Sweet Potato Casserole w/ Pecans

\$19.00 / per person

Menu 2

Salad (Choose 1)

Caesar

Traditional Romaine w/ Croutons and Parmesan

Garden

Mixed Greens, Carrots, Cucumbers, Dried Cranberries, Red onion

(Choice of Dressing)

Buffet (Choose 2)

Baked Ham

Brown Sugar Glazed Ham topped w/ Pineapples

Pot Roast

Herb Crusted Braised Beef w/ Carrots, Onions, Potatoes & Homestyle Gravy

Lemon Chicken

Baked Chicken topped w/ Lemon Caper Beurre Blanc

Sides (Choose 2)

Wild Rice

Sweet Corn

Mashed Potatoes

Macaroni & Cheese

Steamed Broccoli

Sweet Potato Casserole

Creamed Spinach

Mixed Vegetable

Roasted Rosemary Potatoes

\$25.00/per person

Menu 3

Table

Cheese Board

A Cheese Board Assortment w/ Asiago, Creamy Gorgonzola, Sharp Provolone & Italico served w/ grapes

Salad (Choose 1)

Caesar

Traditional Romaine w/ Croutons and Parmesan

Garden

*Mixed Greens, Carrots, Cucumbers, Dried Cranberries, Red onion
(Choice of Dressing)*

Caprese Salad

Cherry Tomatoes, Pearl Mozzarella & Basil drizzled with Balsamic Reduction served w/ Crostini

Buffet (Choose 2)

Pork Tenderloin

Roasted Tenderloin sliced w/ Apple Dijon Sauce

Prime Rib

Herb crusted w/ horseradish cream sauce

Chicken Françoise

Chicken cutlets w/ lemon-butter and white wine sauce

Sides (Choose 2)

Wild Rice

Sweet Corn

Creamy Mashed Potatoes

Macaroni & Cheese

Roasted Asparagus

Sweet Potato Casserole

Roasted Rosemary Potatoes

Creamed Spinach

Vegetable Medley

\$35.00/per person

Menu 4

(Plated Menu)

Cheese Board

*A Cheese Board Assortment w/ Asiago, Creamy Gorgonzola, Sharp Provolone & Italico
served w/ grapes*

Appetizer

Shrimp Cocktail

Salad (Choose 1)

Caesar

Traditional Romaine w/ Croutons and Parmesan

Garden

*Mixed Greens, Carrots, Cucumbers, Dried Cranberries, Red onion
(Choice of Dressing)*

Caprese Salad

*Cherry Tomatoes, Pearl Mozzarella & Basil drizzled with Balsamic Reduction served w/
Crostini*

Entrées

Filet Mignon

Seared Filet Medallions topped w/ Roasted Garlic Butter

Atlantic Salmon

Seared Fillets topped w/ Roasted Garlic, Lemons & Herbs

Chicken Françoise

Chicken Cutlets w/ Lemon-butter and White Wine Sauce

Sides (Choose 2) served Family Style

Wild Rice

Macaroni & Cheese

Roasted Rosemary Potatoes

Sweet Corn

Roasted Asparagus

Sautéed Garlic Greens

Creamy Mashed Potatoes

Sweet Potato Casserole w/ Pecans

Vegetable Medley

\$45.00/per person