



## WEDDINGS



### VENUE RENTAL

Friday \$4,000  
Saturday \$5,000  
Sunday \$3,500

### INCLUDED WITH RENTAL

Up to 8 Hours of Venue Use  
Dining Tables & Chairs  
Glassware, China & Flatware  
Basic Linens & Seasonal Decor

### CEREMONY SITE

Ceremony Site \$2,000  
Includes Ceremony Chairs & Set Up



## COCKTAIL HOUR

Choose one package.  
Served for one hour prior to dinner

Three Passed Finger Foods \$16 per guest  
Three Passed Finger Foods & One Display \$21 per guest  
Five Passed Finger Foods & Two Displays \$28 per guest

### ◆ DISPLAYS ◆

#### Dip Display

Spinach & Artichoke | Chesapeake Crab  
Crostinis | Assorted Crackers

#### Bruschetta Bar

Roasted Tomato | White Bean | Tapenade  
Feta | Parmesan | Basil | Balsamic  
Assorted Crostinis

#### Fruit & Cheese

Seasonal Fresh Fruit | Artisan Cheese Selection  
Chef's Accompaniments

#### Grilled Vegetables

Zucchini | Squash | Asparagus | Portobello  
Roasted Red Pepper Dip

#### Crudite

Garden Vegetables | Ranch | Cusabi Dip

#### Antipasto (add \$2 per guest)

Roasted Vegetables | Sliced Italian Salumi  
Fresh Mozzarella | Tomato | Basil | Balsamic  
Focaccia

#### Charcuterie (add \$4 per guest)

Smoked Duck | House Cured Pork | Aged Ham  
Smoked Sausage | Chef's Cheese Selection  
Gherkins | Assorted Mustards | Flatbreads

#### Raw Bar (add \$4 per guest)

Cocktail Shrimp | Thai Curry Mussels  
Smoked Scallops | Lemons | Cocktail Sauce  
~sub Gin & Tonic Oysters \$2 per guest





## COCKTAIL HOUR FINGER FOODS



### HOT PASSED

Vegetarian Spring Rolls  
Sweet Chili Sauce

Mini Beef Wellingtons  
Garlic Chive Aioli

Spanakopita

Mini Pork BBQ  
Profiterole | Smoked Pork | Mustard Slaw

Chicken Empanada  
Cilantro Lime Crema

Fried Oysters  
Dill Tarter Sauce | Ritz Cracker

Coconut Shrimp  
Sweet Chili Sauce

Bacon Wrapped Scallops

Chesapeake Crab Cake (add \$2 per guest)  
Red Pepper Aioli

Baby Lamb Chop (add \$2 per guest)  
Mango Chutney

Petite VA Ham Biscuits  
VA Ham | Swiss | Apple Butter

### COLD PASSED

Roasted Tomato Bruschetta  
Confit Tomatoes | Fresh Basil | Feta  
Balsamic

Mini Pimento Cheese Hand Pie  
Jalapeno Pimento Cheese  
Green Tomatoes

Short Rib Bruschetta  
Blue Cheese | Balsamic Shallot Jam

BLT Profiterole  
Herbed Profiterole | Confit Tomato | Bacon  
Arugula | Black Pepper Mayo

Mathews County Deviled Eggs  
Lump Crab | Country Ham

Seared Ahi Tuna  
Wasabi Aioli | Pea Shoots | Sesame  
Crackers

Brie & Blueberry Cups  
Brie | House Blueberry Jam | Phyllo

Cocktail Shrimp  
Classic Cocktail Sauce



## ◆ BUFFET PACKAGES ◆

### THE CLASSIC \$30

Garden Salad with Balsamic Vinaigrette  
Grilled Flank Steak with Sherry Mushroom Sauce  
Roasted Red Pepper Chicken  
Smoked Gouda Mashed Potatoes  
Broccoli Amandine  
Honey Glazed Carrots  
Petite Rolls & Butter

### TASTE OF ITALY \$27

Classic Caesar Salad  
Marinated Tuscan Vegetables  
Shrimp Mafalda with Roasted Tomatoes & Feta  
Lasagna Bolognese ( or Vegetarian Lasagna)  
Garlic Knots

### TASTE OF VIRGINIA \$28

Seasonal Salad  
Signature Meatloaf with Mushroom Gravy  
Fried Chicken with Black Pepper Honey  
Southern Style Green Beans  
Macaroni & Cheese  
Petite Rolls & Butter

### CROWD PLEASER \$38

Seasonal Salad  
New York Striploin with Sauce Chasseur  
Herb-Seared Salmon  
Grilled Asparagus  
Seasonal Vegetable Medley  
Herb Braised Red Potatoes  
Petite Rolls & Butter





## BUILD YOUR OWN BUFFET

**Option 1: \$26 per person**  
Choose one protein,  
two sides, and one salad

**Option 2: \$30 per person**  
Choose two proteins, two  
sides, and one salad

**Option 3: \$34 per person**  
Choose two proteins, three  
sides, and one salad



## PROTEINS



### MEAT

Virginia Style Pulled Pork  
Pork Loin with Dijon Sauce  
Meatloaf with Mushroom Gravy  
New York Striploin with Sauce Chasseur (add \$3)  
Grilled Flank Steak with Sherry Mushroom Demi  
Beef Tenderloin with Port Wine Demi (add \$8)  
Tuscan Braised Beef Short Ribs (add \$6)  
Lasagna Bolognese

### VEGETARIAN

Curry Roasted Vegetables with Israeli Cous Cous  
Blackened Tofu Steaks with Creole Sauce  
Wild Mushroom Orzo  
Vegetarian Lasagna

### POULTRY

Roasted Red Pepper Chicken  
Tuscan Chicken with Sun-dried Tomato Cream  
Fried Chicken with Black Pepper Honey  
Chicken Marsala with Wild Mushrooms  
Chicken Piccata

### SEAFOOD

Herb-Seared Salmon with Lemon Cream  
Hoisin Glazed Salmon  
Blackened Catfish with Creole Tomato Sauce  
Chesapeake Crab Cakes with  
Red Pepper Aioli (add \$6)  
Shrimp & Andouille Sausage in Cajun Gravy  
(add \$2)

  
**BIENVENUE**  
EST. 1820

— ♣ SIDES ♣ —

**GRAINS, PASTA &  
STARCHES**

Heirloom Pimento Grits  
Rice Pilaf  
Saffron Rice  
Macaroni & Cheese  
Garlic Mashed Potatoes  
Smoked Gouda Mashed Potatoes  
Roasted Red Potatoes

**VEGETABLES**

Balsamic Roasted Root Vegetables  
Italian Green Beans  
Marinated Tuscan Vegetables  
Roasted Brussels Sprouts  
Seasonal Vegetable Medley  
Grilled Asparagus with Lemon Zest  
Honey Glazed Carrots

**SALADS**

Garden Salad  
Cherry Tomatoes, Cucumbers, Carrots,  
Mixed Greens with Ranch or Balsamic  
  
B.L.T. Salad  
Roasted Tomatoes, Fresh Mozzarella, Bacon,  
Garlic Croutons, Mixed Greens with Balsamic  
  
Caesar Salad  
Garlic Croutons, Shaved Parmesan,  
Chopped Romaine with Caesar Dressing  
  
Seasonal Salad  
Chef's Seasonal Salad

**BREADS**

Yeast Rolls  
Jalapeno-Cheddar Corn Muffins





## ◆ PLATED ◆

ALL PLATED DINNER ENTREES INCLUDE A PETITE SALAD AND HOUSE-BAKED ROLLS

### SALAD CHOOSE ONE

#### Garden Salad

Cherry Tomatoes, Cucumbers, Carrots,  
Mixed Greens with Ranch or Balsamic

#### B.L.T. Salad

Roasted Tomatoes, Fresh Mozzarella,  
Bacon, Garlic Croutons, Mixed Greens  
with Balsamic

#### Caesar Salad

Garlic Croutons, Shaved Parmesan,  
Chopped Romaine with Caesar Dressing

#### Seasonal Salad Chef's Seasonal Salad

#### Bienvenue Salad

Arugula, Roasted Beets, Asparagus,  
Herbed Chevre, Lemon Dijon Vinaigrette

### BREAD CHOOSE ONE

Yeast Rolls with Honey Butter  
Jalapeno-Cheddar Corn Muffins





## ◆ PLATED ◆

ALL PLATED DINNER ENTREES INCLUDE A PETITE SALAD AND HOUSE-BAKED ROLLS

### ENTREES

#### Braised Short Ribs \$48

18-Hour Braised Short Ribs, Red Wine Demi,  
Smoked Gouda Mashed Potatoes, Bacon  
Wrapped Green Beans

#### Duck Confit \$45

Smoked Duck Confit, Red Chili Sorghum Glaze,  
Heirloom Pimento Cheese Grits,  
Black-Eyed Pea Relish

#### Filet Mignon \$55

Beef Tenderloin, Gorgonzola Demi, Smoked  
Gouda Mashed Potatoes, Grilled Asparagus

#### Chicken Saltimbocca \$42

Lightly Floured Chicken Breast, Prosciutto, Sage,  
Italian Cheese, Garlic-Lemon Cream, Rice Pilaf  
Tuscan Vegetables

#### Surf & Turf \$59

Petite Filet Mignon, Jumbo Lump Crab Cake,  
Bordelaise Sauce, Roasted Red Pepper Aioli,  
Herb Braised Potatoes, Roasted Brussels Sprouts

#### Pecan Crusted Salmon \$39

Granny Smith Apple Slaw, Saffron Rice  
Charred Lemon

#### Blackberry Chicken \$38

Smoked Semi-Boneless Chicken Breast,  
Blackberry Port Wine Demi Glaze, Classic  
Mashed Potatoes, Bacon Wrapped Green Beans

#### Cinnamon-Seared Pork Tenderloin \$38

Candied Bacon, Heirloom Apple Demi, Sorghum  
Sweet Potato Puree, Roasted Brussels

#### Chesapeake Crab Cakes \$50

Jumbo Lump Crab Cakes, Roasted Red Pepper  
Aioli, Corn & Pickled Okra Relish, Herb Braised  
Potatoes, Asparagus

#### Creole Tofu Steak \$34

Cajun Spiced Tofu, Creole Tomato Sauce, Low  
Country Relish, Rice, Smokey Collards

#### Shrimp & Grits \$38

Gulf Shrimp, Andouille Sausage, Cajun gravy,  
Heirloom Pimento Cheese Grits, Low Country  
Relish, Pea Shoots