

2941 Wedding Menu

Summer 2009

Salad Selection

(Please choose one of the following to offer your guests)

Goat Cheese Caesar Salad

baby red romaine, rosemary-parmesan tuile

or

Heirloom Tomato Salad

bocconcini mozzarella, arugula pesto, extra virgin olive oil

Appetizer Selection

(Please choose one of the following to offer your guests)

***Hamachi Tartare**

lemongrass-coconut broth, avocado, lime

or

Sautéed Spiced Shrimp

Summer couscous, citrus, herb pesto

or

Cantaloupe Melon Salad

port gelée, watermelon, mint

Entrée Selection

*(Please choose two of the following entrées to offer your guests;
Entrée counts are due 7 business days prior to your event date)*

Chesapeake Bay Blue Crab Cake

red peppers coulis, baby artichoke, basil

or

Pan Seared Wild Scottish Salmon

jasmine rice, Japanese eggplant, asparagus, tamarind sauce

or

Roasted Chicken Breast

lemon-herbs sabayon, zucchini, fingerling potatoes

or

Grilled Beef Rib Eye

herb pomme purée, pickled ramps vinaigrette, baby carrot

or

4oz Rib Eye & Sea Scallops (10 supp)

herb pomme purée, haricots vert, baby carrot, beef jus

Coffee & Citrus Beignets included

Cost does not include alcoholic or soft beverages, service charge (20%) or VA sales tax (5%).

Summer menus are subject to change based on seasonal availability

Please provide entrée counts at time of guarantee.

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*