



KESWICK HALL  
AT MONTICELLO

## W E D D I N G   B R U N C H

RECEPTION—ONE HOUR OF SERVICE

### **cold canapés**

CHOOSE THREE

Ahi Tuna Tartar with Wasabi Greens and Umeboshi Vinegar  
Virginia Lump Crab Salad on English Cucumber  
Golden Tomato and Basil Relish on Garlic Crostini  
Port Poached Fig on Brioche with Tartufo  
Pistachio Crusted Iron Rod Chevre Truffles  
Fois Gras and Apple Mousse on Cornbread

TWO HOURS OF SERVICE

### **chef station**

Made-to-Order Farm Fresh Eggs and Omelettes  
*Green Onion, Mushrooms, Tomato, Ham, Cheese, and Spinach*  
Morel Dusted Barons of Prime Beef  
*Forager's Sauce and Black Truffle Butter*  
White Cheddar Scalloped Potatoes and Butter Steamed Baby Beans

### **entrée station**

Carolina Gulf Stream Mahi  
*Southern Fried Rice, Sweet Pea Fondue*  
Pan Fried Shenandoah Chicken  
*Smoked Vidalia Onion and Potato Potage, Grilled Asparagus and Roasted Tomatoes*  
Dried Apricot and Spicy Walnut Stuffed Loin of Heritage Pork  
*Cultured Butter Smashed Heirloom Potatoes and Braised Red Cabbage*  
*Charred Ramp and Dark Mustard Pork Jus*

### **family style salads**

Cocktail of Carolina Shrimp  
*Spicy Horseradish and Roasted Chili Sauce*  
Assortment of Earth First's Organic Baby Lettuces and Herbs  
*Spring Onions, Pickled Green Tomatoes, and New Sprouted Herb Dressing*  
Salad of Grilled White and Green Asparagus  
*Lemon and Wild Leek Aioli with Shaved Everona Farm's Romano*  
Macedoine of Berries and Exotic Fruits  
*Grand Marnier and Almond Foam*



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## from the bakery

Pain au Levain, Sweet Corn Bread, Oakville Cheddar Sticks,  
Sour Dough Bread, Pumpkin Muffins

## charcuterie station

Assorted Galantines, Pate's, Terrines, and Rillettes  
Smoked Salmon, Kite's Country Ham, Prosciutto San Danielle and Artisan Sausages  
Dried Currant Cumberland Sauce and Local Mustards

## dessert buffet

Blackberry Chambord Crème Brulee  
Dark Chocolate Nutella Mousse  
Wild Berry Tart  
Chocolate Dipped Strawberries  
White and Dark Chocolate Truffles

## cheese board

Le Somport, Tallegio, Humboldt Fog, Everona Farm's Romano,  
Oakhill Dairy Cheddar, Our Lady of Saint's Gouda, Iron Rod Chevre,  
Pecorino Grand Cru, and Gorgonzola Dolce  
Trio of Honeys, Dried Fruits and Nuts

*\$130.00 Per Person, plus 20% Service Fee, 9% Tax  
All Beverages Additional, Charged on Consumption*