



KESWICK HALL  
AT MONTICELLO

## W E D D I N G   D I N N E R   B U F F E T

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

### **hot canapés**

CHOOSE THREE

Shiitake Mushroom Frittatas with Chestnut Honey  
Virginia Shrimp and Grits  
Buttered Leek and White Cheddar Tart with Oven Roasted Tomato  
Maple Chipotle BBQ Chicken Skewers  
Caramelized Gala Apple wrapped in Duck Prosciutto  
Warm Sea Scallop on Wonton with Thai Eggplant Relish

### **displays**

Local, Domestic and International Cheeses  
*Dried Fruits, Nuts and Crackers with Assorted Mustard and Honeys*  
Fresh Garden Vegetable Crudité  
*Roasted Tomato, Roasted Artichoke Pesto and Herb Buttermilk Dips*

### DINNER SERVICE

#### **soups**

CHOOSE ONE

Eastern Shore Crab Bisque  
Bisque of local Heirloom Tomatoes  
Potato Lyonnaise  
Wild Mushroom Bisque



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**salads**

CHOOSE TWO

Salad of Local Assorted Greens  
*Tossed with Pecans, Gorgonzola, Spring Onions and Organic Grape Tomatoes*  
*Homemade Dressings*

Salad of Seasoned Grilled Vegetables  
*Spanish Olives, and 50 year Old Sherry Vinegar*

Macedoine of Fresh Fruit  
*Almond-Orange Dressing*

Heirloom Potato Trio Salad  
*Country Ham and Chive Vinaigrette*

Smoked Seafood Platter  
*Salad of Shaved Treviso, Fennel and Napa Cabbage*

**entrées**

CHOOSE THREE

Slow Roasted Prime Striploin of Natural Beef  
*Five Onion Marmalade, Pan Jus, Butter Braised Carrot and Parsnips*  
*Fresh Leek, Potato Fennel*

Roasted Day Aged Leg of Summerfield Farms Lamb  
*Provençal Garlic, Salsify and Rosemary Confit, Ratatouille, Boulognese Potatoes, Sauce Viognier*

Wild Mushroom and Onion stuffed Breast of Organic Chicken  
*Southern Trio Rice, Rapini and Spicy Vodka Pepper Sauce*

Duet of Marinated Kurbota Pork Rack and 12 Hour Braised Pork Shoulder  
*Ragout of Black Eyed Peas and Braised Southern Greens*

Pan Seared Carolina Mahi Mahi  
*Served with Wild Mushroom Stir fry Risotto Milanaise and Roasted Tomato Coulis*

Provençal Herb Crusted Organic Salmon  
*Pearl Pasta, Heirloom Vegetables, Black Truffle Pistou and Sauce Vin Blanc*

**desserts**

CHOOSE ONE

Chocolate Hazelnut Dome  
Tart Tatin with Calvados Crème Anglaise, Caramel Sauce  
Keswick Trio

*Berry Crème Brulee, Flourless Chocolate Tart, Black Currant Sorbet*

*\$145.00 Per Person, plus 20% Service Fee, 9% Tax*  
*All Beverages Additional, Charged on Consumption*