



KESWICK HALL
AT MONTICELLO

W E D D I N G P L A T E D D I N N E R

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

appetizers

CHOOSE ONE

Bisque of Maine Lobster with Claw Fritter
Locally Smoked King Salmon
with a Relish of Organic Heirloom Tomatoes, Wild Leeks and Black Truffle
Classic Jumbo Shrimp Cocktail
with Horseradish Chip and Bourbon Cocktail Sauce



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salads

CHOOSE ONE

Baby Spinach and Treviso
Pecorino Romano, Poached Pear, Pickled Scallions and White Balsamic Dressing

Frisee, Watercress and Red Oak Leaf Salad
Candied Walnuts, Local Chevre and 50 year Old Sherry Vinaigrette

Michael's Baby Greens
Everona Sheeps Cheese, Baby Rose Petals and Blood Orange Vinaigrette

entrées

CHOOSE TWO

Fire Roasted Tenderloin of Natural Beef
Madeira Glazed Morels and Cippolini, Yukon Gold Fondue, Melange of Seasonal Vegetable

Loin of Virginia Lamb stuffed with Wild Leek and Lamb Shoulder Rillettes
Ratatouille and Garlic Potato Gratin with Natural Pan Jus

Breast of Organic Chicken
*White Truffle and Parmesan Grand Cru Risotto,
Roasted Tomatoes and Artichokes, Grilled Asparagus and Fresh Tomato Nage*

Organic King Salmon Coulbiac Style
Roasted Fennel Aioli

Pan Seared Maryland Striped Bass with Lump Crab
*Braised Seasonal Greens and Kites Bacon,
Pecan Dirty Rice, Fresh Herb and Vinegar Buerre Blanc*

Heritage Breed Pork Tenderloin Roasted over Cherry Wood
*Apricot and Walnut Chutney,
Gratin Roasted Heirloom Tomatoes and Baby Root Vegetable, Sauce Robert*

desserts

CHOOSE ONE

Bittersweet Chocolate Pot de Crème
with Homemade Peanut Butter Biscotti

Classic Crème Brulee
with Fresh Berries

Pineapple Tart Tatin
with Toasted Coconut Ice Cream

Granny Smith Apple Panna Cotta
with Almond Pound Cake

*\$155.00 Per Person, plus 20% Service Fee, 9% Tax
All Beverages Additional, Charged on Consumption*