



KESWICK HALL  
AT MONTICELLO

## W E D D I N G   S T A T I O N S

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 Crudit   
*Roasted Tomato, Roasted Artichoke Pesto and Herb Buttermilk Dips*

TWO HOURS OF SERVICE

### **stations**

Roasted Tenderloin of Natural Beef  
*Fresh Chive Potato Rolls, Truffle Butter, Tarragon Rouille,  
Roasted Garlic-Romano Spread and Fresh Horseradish*  
Virginia Jumbo Lump Crab Cakes (The Chef's Family Recipe Pan Seared to Order)  
*Southern Slaw, Roasted Chili and Horseradish Sauce,  
Lemon Aioli, and Spicy Nawlins Remoulade*

Fresh Tortellini, Penne and Farfalle Pasta  
*Lightly Saut ed with your choice of: Pinot Grigio, Olive Oil, Puttanesca, Sauce Alfredo,  
Exotic Mushrooms, Peppers, Garlic, Onions, Tomatoes, Pecorino, Basil, and Artichokes with Garlic Bread*

\$135.00 Per Person, plus 20% Service Fee, 9% Tax  
All Beverages Additional, Charged on Consumption