



KESWICK HALL
AT MONTICELLO

CATERING





KESWICK HALL
AT MONTICELLO

Breakfast



– Breakfast Menus –

CONTINENTAL BUFFET

Pitchers of Freshly Squeezed Orange, Seasonal Fruit and Grapefruit Juices
Freshly Baked Danishes, Croissants and Muffins | *Creamery butter and preserves*
Seasonal Fresh Fruit Display
Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

\$20

KESWICK BUFFET

Pitchers of Freshly Squeezed Orange, Seasonal Fruit and Grapefruit Juices
Freshly Baked Danishes, Croissants and Muffins | *Creamery butter and preserves*
Seasonal Fresh Fruit Display
Scrambled Shenandoah Farm Eggs | *Fresh herbs and local chevre*
Applewood Smoked Bacon and Kite's Country Sausage
Cheddar and Herb Biscuits
Fruit Yogurts

CHOOSE 1 OF 3:

Orange-Spice French Toast | *Virginia maple syrup*

-OR-

Blueberry Pancakes | *Virginia maple syrup*

-OR-

Goat Cheese and Virginia Ham Strata

CHOOSE 1 OF 2:

Creamy Grits | *Cheddar cheese and bacon*

-OR-

Keswick Homefries

CHOOSE 1 OF 2:

Assorted Cereals | *Fresh berries and milk*

-OR-

Organic Oatmeal | *Dried fruits, nuts, brown sugar and Virginia maple syrup*

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

\$28

All prices listed are per person, plus 22% Service Fee, 9% Tax

701 Club Drive | Keswick, Virginia 22947 | 434.923.4370 | Keswick.com

BREAKFAST BUFFET ENHANCEMENTS

Smoked Salmon with Bagels

*Whipped cream cheese, sliced tomato,
shaved red onion and capers*

\$10

Kite's Country Sausage and Gravy Biscuits

\$6

Breakfast Burrito

*Farm-fresh scrambled eggs wrapped in a whole wheat tortilla
with green onions, cheddar cheese and salsa fresca*

\$6

Egg White Frittata

Tomatoes, peppers, mushrooms, goat cheese and roasted tomato sauce

\$8

Muesli

*Toasted oats, nuts, dried fruits, apples, mixed
with organic yogurt and drizzled with local honey*

\$8

Breakfast Sandwiches

*Virginia ham, cheddar and egg croissant, Kite's country sausage and egg biscuit,
bacon egg and cheese biscuit, spinach egg and cheese croissant*

\$6

Quiche

*Green onion, white cheddar and tomato or gruyère,
spinach and ham or grilled vegetables*

\$8

Virginia Eggs Benedict

Buttermilk biscuits, Kite's ham, poached eggs and hollandaise

\$9

Cinnamon Brioche French Toast

Roasted banana chutney

\$9

Goat Cheese and Virginia Ham Strata

Fresh tomato coulis

\$7

Blueberry Pancakes

Virginia maple syrup

\$8

Fruit Yogurts

\$3

Cereals and Granola

\$2.50

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CHEF STATIONS

Made-to-Order Farm-Fresh Eggs and Omelettes

Green onion, mushrooms, tomato, ham, cheese, peppers and spinach

\$12

Malted Waffles

Fresh fruit and berries, whipped cream and Virginia maple syrup

\$12

Hand-Carved Scottish Smoked Salmon

Served with a trio of flavored cream cheeses, hard-cooked eggs, parsley, lemon, capers, red onion, tomatoes and a basket of local bagels

\$18

Doughnut Station

Apple cider doughnuts, made to order, served with a variety of toppings to include, but not limited to: powdered sugar, cinnamon sugar, orange sugar, vanilla glaze, chocolate glaze, pecans, sprinkles

\$10

Smoothie Bar

Fresh berries and seasonal fruit, organic yogurt, soy milk, protein powders, soy and whey

Made to order

\$11

\$90 CHEF FEE PER HOUR | STATION SERVICE IS FOR ONE HOUR

KESWICK BREAKFAST

FAMILY-STYLE STARTERS

Keswick Breakfast Potatoes

Applewood Smoked Bacon or Kite's Country Sausage

Assorted Breakfast Pastries, Breads and Muffins | *Sweet butter, preserves, jam and fresh sliced fruit*

CHOOSE ONE

Eggs Benedict with Smoked Salmon and Hollandaise

Crab Cake Benedict

Grilled Brioche with Herbed Scrambled Eggs and Mushrooms

Polyface Farm Eggs Any Style with Roasted Tomato

Old-Fashioned French Toast with Virginia Maple Syrup

Pitchers of Freshly Squeezed Orange Juice and Grapefruit Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

\$28

BUFFETS WILL BE PREPARED WITH A MINIMUM REQUIREMENT OF 25 GUESTS.
A \$95 SURCHARGE WILL BE APPLIED FOR GROUPS UNDER 25 GUESTS.

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KESWICK HALL
AT MONTICELLO

Lunch



VIRGINIA HUNT COUNTRY

Virginia Smoked Bacon and Corn Chowder
Zucchini bread

Baby Spinach Salad
Grape tomatoes, sweet onions, cucumbers, broccoli, cheddar cheese, herb garden vinaigrette

Potato Salad with Virginia Ham
Southern Slaw with Cabernet Mustard
Cheddar Chive Biscuits

Smoked Turkey and Virginia Gouda on Fresh Baguette
Roasted tomato, grilled onion and spinach

Buttermilk Fried Chicken
White Cheddar Grits
Broccoli Casserole

Apple Frangipane Tart
Lemon Curd with Berries

\$42

PORTOFINO LUNCH

Ribollita Soup with Olive Oil
Classic Caesar Salad with Romaine Lettuce
Parmigiano reggiano cheese and croutons, creamy Caesar dressing

Antipasti Display
Prosciutto, sopressatta, olives and fresh mozzarella

Tortellini Salad with Feta, Tomatoes and Olives
Cucumber, Red Onion, Goat Cheese and Oregano Salad
Fresh Fruit with Campari

Eggplant Parmesan
Flank Steak with Arugula Pesto and Pine Nuts
Orzo Pasta with Garlic and Wilted Spinach
House-Made Focaccia

Tiramisu
Passion Fruit Panna Cotta

\$42

All prices listed are per person, plus 22% Service Fee, 9% Tax

KESWICK GARDEN BUFFET

Keswick Garden Bisque

Herbed rolls

Monticello Chopped Salad

Aged balsamic dressing

**Roast Beef, Oven-Roasted Turkey Breast and Black Forest Ham
Vermont Sharp White Cheddar, Swiss, Gruyère, American and Provolone Cheeses**

Pickles and olives, mayo, dijon and stone-ground mustard

Cucumber and Tomato Salad with Fresh Dill

Grilled Asparagus with Lemon Aioli

White Cheddar Macaroni and Cheese

Lemon Mousse with Strawberry Compote

Crozet Peach Cobbler

\$38

KESWICK CLUB

Carrot Ginger Soup

Iceberg Wedge Salad

Bacon, blue cheese, tomatoes

Roast Beef, Oven-Roasted Turkey Breast and Black Forest Ham

*Grilled portobello, eggplant, squash and peppers,
basil pesto and roasted garlic mayonnaise*

Vermont Sharp White Cheddar, Swiss, Gruyère, American and Provolone Cheeses

Vine-ripened tomatoes, Vidalia onion and crisp romaine leaves

Sliced Bread and Potato Chive Rolls

Pickles and olives, mayo, dijon and stone-ground mustard

Vinegar Chips with Blue Cheese Dressing

Country Captain Basmati Rice

Key Lime Tarts

Chocolate Pot de Crème

\$40

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MONTPELIER STEEPLECHASE

Broccoli-Cheddar Bisque

Keswick Garden Lettuces

Walnuts, goat cheese, strawberries, white balsamic vinaigrette

Penne Pasta with Basil, Lemon, Spinach and Parmesan

Spicy Cabbage Slaw

Fresh Fruit with Lime and Mint

Salad of Yellowfin Tuna, Tarragon Chicken and Pesto Shrimp

Fresh croissants and rolls

Breast of Chicken with Caponata

Roasted pepper and vodka sauce

Bourbon Pecan Pie

Bittersweet Chocolate Crème Brûlée

Chocolate Mousse Parfait

\$38

VILLA CRAWFORD

Roasted Tomato Basil Soup

Build-your-own Cobb Salad

Chopped romaine lettuce, blue cheese, bacon, avocado, grilled chicken, tomato, eggs, balsamic vinaigrette, lorenzo dressing and buttermilk herb dressing

Ricotta Tortellini with Roasted Wild Mushrooms and Sun-Dried Tomatoes

Grilled Eggplant, Roma Tomatoes, Zucchini, Peppers and Portobellos with Aged Balsamic

French Bean Salad with Herb-Shallot Dressing

Caesar Chicken Wraps

Toasted Vegetable Wraps

Grilled Salmon with Asparagus and Beurre Rouge

Cheesecake Brownies

Fresh Cookies

\$38

BUFFETS WILL BE PREPARED WITH A MINIMUM REQUIREMENT OF 25 GUESTS.

A SURCHARGE WILL BE APPLIED FOR GROUPS UNDER 25 GUESTS: \$150 (10-24 GUESTS) OR \$250 (5-9 GUESTS).

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SELECTION OF HOT TEAS.

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– A La Carte Menu –

SOUPS & SALADS

(CHOOSE 2)

Roasted Tomato Basil Soup

Broccoli-Cheddar Bisque

Keswick Garden Minestrone

Caesar Salad with Parmesan Croutons
Light Caesar dressing

Salad of Local Mixed Greens
Cabernet vinaigrette, shaved parmesan

Villa Crawford Cobb Salad
House-made Villa Crawford dressing

Caprese Salad
Tomatoes, fresh mozzarella, basil and shaved parmesan

SIDES

(CHOOSE 3)

Grilled Marinated Local Vegetables with Balsamic Vinaigrette Dressing and Parmesan

Local Heirloom Potato Salad with Virginia Bacon Dressing

Southern Slaw

Toasted Couscous with Tomatoes, Feta and Lemon Vinaigrette

Shaved Fennel with Red Onion and Oregano Dressing

Roasted Beet Salad with Walnuts and Roasted Shallots

Fresh Fruit with Lime and Mint

Salad of Artichokes, Roasted Tomatoes and Goat Cheese
Fresh basil vinaigrette

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ENTRÉES

(CHOOSE 2)

Trio of Salads: Yellowfin Tuna, Pesto Shrimp and Tarragon Chicken
Fresh croissants and rolls

Grilled Breast of Chicken with a Lemon Thyme Sauce
Grilled Shenandoah sweet onions

Roasted Chicken with Garlic and Rosemary
Madeira pan jus

Grilled Organic Salmon with Virginia Cabernet Franc Reduction
Crimini mushroom

Miso Marinated Mahi Mahi
With local pickled peppers

Chesapeake Crab Cake
Keswick garden ketchup

Boneless Short Ribs
Braised in Virginia wine

Balsamic and Orange-Marinaded Skirt Steak
Garlic herb butter

Apple Cider Brined Loin of Virginia Pork
Cider BBQ sauce

Mushroom and Lentil Cakes
Curried yogurt sauce

Sweet Potato Pecan Ravioli
Sage maple brown butter

Penne Bolognese or Puttanesca

DESSERTS

(CHOOSE 2)

Traditional Crème Brûlée

Caramel Bread Pudding

Berry Cobbler

Tiramisu

Chocolate Brownie Cheesecake

Lemon Cheese Pie

\$42

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– Plated Luncheon Menus –

SOUP & SALADS

Spicy Corn Chowder

Kite's country ham

New Orleans-Style Gumbo

Shrimp and andouille sausage in the Southern tradition

Caesar Salad

Romaine lettuce, garlic croutons, tomato-basil relish

Heirloom Gazpacho

Avocado salad, goat cheese crostini

Carrot Ginger Soup

Spring onion fritter

Keswick Garden Lettuces

Root vegetable chips and walnut dressing

American Classic

Iceberg lettuce, tomato, mushroom, bacon, gorgonzola and buttermilk dressing

ENTRÉES

Grilled Mignonette of Prime Beef

Horseradish potato purée, roasted asparagus, maître d' butter

\$40

Chesapeake Crab Cake

Grits with Boursin, beurre blanc, tomato-basil relish

\$40

Steak and Frites

Grilled strip steak, Yukon potato frites with wild mushrooms, house-made steak sauce

\$38

Southern Spice Rubbed Pork Tenderloin

Sweet potato hash, wilted spinach and pan jus

\$38

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ENTRÉES (CONT'D)

Roasted Shenandoah Chicken

Wild mushroom risotto, baby green beans and fresh tomato herb compote

\$35

Grilled King Salmon

Roasted asparagus, celery-root purée, sauce Provençal

\$38

Pan-Fried Virginia Brook Trout with Grilled Carolina Shrimp

Herbed rice pilaf and roasted root vegetables with a pecan butter sauce

\$38

Grilled Medallions of Eggplant Tandoori Style

Couscous, cilantro salad and sauce Morocco

\$30

Shiitake Mushroom Lentil Cakes with Mélange of Keswick Garden Vegetables

Lemon and roasted pepper nage

\$30

DESSERTS

Sorbet Trio

Fresh berries

Vanilla Bean Crème Brûlée

Apple Tart Tatin

Caramel chantilly cream

Frozen Lime Parfait

Red berry consommé, vanilla whipped cream

Poached Pear and Frangipane Tart

Red wine caramel, vanilla bean ice cream

Bittersweet Chocolate and Hazelnut Crunch Cake

Frozen Virginia peanut nougat

ENTRÉE PRICING INCLUDES

Three-Course Menu (Soup or Salad, Entrée and Dessert)

Fresh Bread and Butter

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

FOR ADDITIONAL COURSE — ADD \$10 TO SELECTED ENTRÉE PRICING PER COURSE.

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– Specialty Sandwich Boxes –

THESE SPECIALTY SANDWICH SELECTIONS ARE PREPARED ON GOURMET BREADS WITH UNIQUE SPREADS, INGREDIENTS AND CHEESES. SANDWICHES ARE SERVED WITH SEASONAL FRESH FRUIT SALAD, OUR CHEF'S SIDE SALAD AND DESSERT OF THE DAY. ALL BOXED LUNCHES ARE PRESENTED IN OUR DELUXE LABELED BOX OR BAG. CONDIMENTS AND UTENSILS INCLUDED.

SHENANDOAH CHICKEN BBQ SANDWICH

Virginia BBQ Glazed Chicken Breast, Sprouts, Tomato,
Bacon, Avocado and Swiss Cheese

Served on a croissant

ROASTED TURKEY & IRON ROD BAGUETTE

Oven-Roasted Turkey with Iron Rod Chevre Cheese Crumbles,
Fresh Spinach and Roasted Tomato

Served on a baguette

CAROMONT VEGETARIAN FOCACCIA

Herbed Caromont Goat Cheese with Marinated and Grilled Squash,
Roasted Red Bell Pepper, Tomato and Radish Sprouts

Served on fresh focaccia

TUNA SALAD NIÇOISE SALAD

Albacore Tuna with Mediterranean Olives, Purple Onions and Capers,
Tossed in Extra Virgin Olive Oil, Basil Pesto, Romaine and Herbs

Served in a basil wrap

KESWICK HERB GARDEN CHICKEN SALAD CROISSANT

Lightly Poached Chicken, Tossed with a Light Fresh Herb Vinaigrette,
Local Greens and Sliced Tomato

Served on a croissant

VIRGINIA FARM STEAK CIABATTA

Marinated, Slow-Roasted Virginia Beef, Sliced Thin with
Grilled Purple Onion, Lettuce and Tomato

Served with a gorgonzola-infused horseradish cream on ciabatta bread

MADISON COUNTY HAM & CHEDDAR

Thinly Sliced Local Ham and White Cheddar with Artisanal Mustard and Grilled Onions

Served on a freshly baked potato roll

\$29 per person, plus 22% Service Fee, 9% Tax

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KESWICK HALL
AT MONTICELLO

Refreshments



– Continuous Refreshment Service –

BEVERAGE STATION

Coffee
Decaffeinated Coffee
Selection of Hot Teas
Assorted Sodas
Bottled Mineral Water

\$18 all day \$10 half day

THE HEALTHY LIVING BREAK

Homemade Energy Tea
Protein Bars
Lettuce Wraps
Dried Fruits
Country Garden Dip
Carrots, Celery and Wheat Crackers

\$16

CUPCAKE BONANZA BAR

Red Velvet
Traditional Yellow
Carrot Cake
Vanilla
Chocolate
*Cream Cheese Frosting, Chopped Nuts,
Toasted Coconut and Chocolate*

\$16

THE REFINEMENT TEA

Selection of Artisanal Teas
Assorted Scones
Preserves, Lemon Curd and Devon Cream, Lavender Honey
Selection of Madeleine's Fruit Tarts and Tea Breads
Assorted Tea Sandwiches

\$16

TALE OF TWO TREATS

Chocolate Crinkle Cookies
Powdered sugar, chocolate heavenly hash

Mini BLTs

Mini Croque Monsieur

\$16

ENERGY BREAK

Assorted Energy Drinks
Green Tea with Ginseng
Fresh Fruit Smoothies
Assorted Local Organic Vegetables
Hummus and Baba Ganoush
Pita wedges, assorted crackers

Energy Bars

Protein Bars

\$24

HOLE-IN-ONE

Keswick Turkey Club Sandwiches
Iced Arnold Palmers
Boneless Buffalo Chicken Fritters
Celery and blue cheese remoulade

Energy Bars

Grilled Pita with Spicy Hummus Dip

Smoked Almonds

\$22

THE ORIENT-EXPRESS

Iced Lattes and Coffees
Fresh Fruit Spritzers
Tartine Bar
Brie, Pâté, Saucisson and Tapenade
Mini Fruit Gallettes
Assorted Chocolate Truffles

\$24

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– Refreshments Enhancements –

Plain or Dried Fruit Scones	\$4
Assorted Breakfast Breads	\$4
Croissants	\$5
Cinnamon and Powdered Sugar Doughnuts	\$5
Lemon Madeleines	\$3
Miniature Berry Tarts	\$5
Assorted Candy Bars	\$5
Granola Bars	\$4
Assorted Tea Sandwiches	\$5
Dark and White Chocolate Chip Cookies	\$3
Assorted Tea Cookies	\$4
Brownies and Blondies	\$4
Fresh Fruit Kebabs	\$5
Assorted Spiced Popcorn	\$3
Basket of Whole Fresh Fruit	\$3
Ben & Jerry Ice Cream Cones	\$3.50 each
Trail Mix	\$4
Crudités and Dip	\$3
Hummus and Pita Chips	\$4
Sourdough Pretzels with Assorted Mustards	\$4
Chocolate-Covered Strawberries	\$5
Virginia Ham Biscuits	\$5
Vegetarian Pinwheel	\$4
House-made Chips and Dips	\$3
Tortilla Chips, Pico de Gallo and Salsa	\$3
Assorted Nuts	\$4
Dove Bars	\$3.50 each
Wellness Waters: Orange-Rose	\$18 per gallon
Berry-Geranium, Pomegranate Fresh Fruit Smoothies	\$18 per gallon

All prices listed are per person, plus 22% Service Fee, 9% Tax



KESWICK HALL
AT MONTICELLO

Receptions & Libations



– Hors d'Oeuvres –

HOT

BBQ Carolina Shrimp with Creamy Wades Mill Grits
\$52

Leek and Amish Cheddar Tart with Oven-Roasted Tomato
\$38

Virginia Pork Potstickers
\$40

Smoked Bacon-Wrapped Medjool Dates with Maytag Blue Cheese
\$44

Shenandoah Duck Confit Spring Rolls with Curry Aioli
\$52

Coconut and Peanut Chicken Satay
\$42

Tomato Soup with Grilled Cheese
\$38

Chesapeake Crab Cakes with Spicy Remoulade
\$48

Wild Mushroom Beignets with Local Truffle Honey
\$38

Gougères with Gruyère Fondue and Micro Basil
\$38

Red Bliss Potato Soufflé with Smoky Bacon, Parmesan and Chives
\$46

Tempura Carolina Shrimp with Spicy Soy and Aioli
\$46

Mini Fried Green Tomatoes with Pimento Cheese and Pickled Red Onion
\$38

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– Hors d'Oeuvres cont'd –

COLD

Ahi Tuna Tartare on a Shrimp Chip with Toasted Sesame
\$48

Smoked Salmon on Potato Pancake, Lime Crème Fraîche
\$42

Jumbo Carolina Shrimp with Horseradish Cocktail Sauce
\$48

Foie Gras and Cognac Mousse on Brioche
\$52

Relish of Heirloom Tomatoes with Everona Pecorino on Garlic Toast
\$38

Classic Mini New England Lobster Rolls
\$48

Poached Carolina Shrimp with Lime Aioli and Mango Salsa
\$48

Grass-Fed Culpeper Beef au Poivre on Romaine Crisp with Rosemary Mustard
\$44

Shaved Virginia Kite's Ham on Cheddar Biscuits with Quince Preserves
\$40

Caponata and Caromont Chevre on Toasted Baguette
\$40

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– Chef Carving Stations –

SMOKED SCOTTISH SALMON

Buckwheat Blinis and Appropriate Condiments

\$15

Add Sevruga Caviar

\$25

ROASTED TENDERLOIN OF NATURAL ANGUS BEEF

Fresh Chive-Potato Rolls,
Truffle Butter, Tarragon Rouille,
Roasted Garlic-Romano Spread and Fresh Horseradish

\$25

APPLEWOOD SMOKED BREAST OF SHENANDOAH TURKEY

Pumpkin Muffins and Sweet Potato Biscuits,
Cranberry Relish,
Sweet Onion Mayonnaise

\$15

STEAMSHIP ROUND OF CULPEPER LAMB

Grilled Leg of Lamb Butterflied and Marinated with Lemon, Garlic and Rosemary,
Buttermilk Rosemary Biscuits,
Burgundy Mustard and Rosemary Mint Jus

\$24

FRESH RACK OF VIRGINIA KUROBUTA PORK

Cider Demi Glace, White Cheddar Grits

\$24

\$90 CHEF FEE | SERVES 50 PEOPLE

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– Chef Action Stations –

CHESAPEAKE BAY RAW BAR

Jumbo Shrimp, Oysters on the Half Shell, Lump Crab Salad

Various hot sauces, cocktail sauce, fresh horseradish and oyster crackers

\$25

VIRGINIA JUMBO LUMP CRAB CAKE STATION

Southern Slaw, Roasted Chili and Horseradish Sauce, Lemon Aioli
and Spicy Remoulade

\$20

PAELLA

Our Version of the Spanish Classic with Carolina Shrimp, Mussels, Chorizo,
Local Chicken, Garden Herbs, Saffron Rice

\$18

TAPAS BAR

Carved Serrano Ham, Seared Fish, Olives, Tapenades, White Anchovies,
Crostoni with Manchego Cheese, Spanish Shrimp, Peppers

\$22

SOUTHERN FRIED

Fried Green Tomatoes with Remoulade, Truffle Mac and Cheese,
Fried Buttermilk Quail, Pulled Pork Sliders with Carolina Sauce,
Brunswick Stew Shooters

\$22

SUSHI BAR

50 PERSON MINIMUM

Maki, Nori and Sashimi, Ahi Tuna, Hamachi, Crab and Shrimp

Wasabi, ginger, tamari

\$25

GARGANELLI AND CHEESE TORTELLINI

San Marzano Tomato Sauce, Creamy Mushroom Alfredo Sauce with Garlic Bread

Sesame bread sticks and grated parmigiano reggiano

\$16

\$90 CHEF FEE

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– *Hors d'Oeuvre Displays* –

GRILLED ITALIAN COUNTRY BREADS

Bruschetta Style

Roasted Red Piquillo Pepper Pesto, Roasted Garlic Pesto,
Five-Herb Pesto, Heirloom Tomato-Basil Relish,
Roasted Italian Eggplant Relish,
Savory Sun-Dried Tomato Spread
Trio of pestos and vegetable relish

\$12

CIPRIANI ANTIPASTI DISPLAY

Sliced Prosciutto, Bresaola, Sopressata Salami, Capocollo,
Mortadella, Aged Asiago, Fontinella, Robiola and Ciligene Mozzarella,
Grilled Artichokes, Caponata, Cerignola Olives, Roasted Tomatoes,
Marinated Mushrooms, Roasted Eggplant
Lemon Mosto olive oil, assorted Italian breads

\$15

THE YUCATAN

Salsa Cruda, Ceviche, Cochinita Piezo with Pickled Onions in Masa Tortilla,
Piquillo Peppers Stuffed with Queso Fresca, Pico, Habanera, Fresca,
Roasted Corn and Cilantro Black Bean Salsa
Blue corn chips, tortilla chips, white corn chips

\$15

THE SWEETEST THING

Chocolate-Dipped Strawberries, Miniature Cupcakes, Fruit Tarts,
Chocolate Hash, Cookies Royale, Truffles and Miniature S'mores

\$18

EXOTIC FRUIT DISPLAY

TO INCLUDE:

Berries, Melons, Citrus, Pineapples,
Papaya, Mango and Kiwi
Seasonal with dipping sauces

\$10

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– Hors d'Oeuvre Displays (cont'd) –

PERRY CABIN HOT CRAB & CHEDDAR DIP

A Casserole of Piping Hot Jumbo Lump Blue Crab
Virginia cheddar, sliced baguettes and cornichons

\$10

ARTISANAL CHEESE DISPLAY

A Fine Selection of American and European Cheeses
*Sliced artisanal breads,
assorted mustards and chutneys*

\$12

PETIT-FOURS DISPLAY

*Miniature cakes, tiny cookies,
strawberries dipped in dark chocolate*

\$10

CRUDITÉS OF SEASONAL RAW VEGETABLES

Roasted vegetable dip with crusty peasant bread

\$10

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KESWICK HALL
AT MONTICELLO

Dinner



– Journey Dinner Buffets –

AMERICAN CLASSIC

AN ENSEMBLE OF CLASSIC CULINARY TREATS THAT CELEBRATE AMERICANA
AND THE FOOD WE HAVE GROWN UP WITH AND GROWN TO LOVE.

Chesapeake Bay Seafood Chowder

Salad of Fingerling Potatoes

Chive and bacon dressing

The Garden Salad

*Assorted baby lettuces with cucumbers, sliced green peppers, exotic olives,
organic pear tomatoes, julienne carrots and sweet onions,
with Keswick garden green goddess dressing*

Chesapeake Crab Cakes

Spicy roasted pepper aioli

Dry Rubbed Angus Beef Strip Loin

Keswick Secret Recipe Fried Chicken

Truffled Macaroni 'n' Cheese

Smashed Red Bliss Potatoes

Succotash

Chilled Three-Bean Salad

Pickled onions

Albemarle Apple Crisp

Bittersweet Chocolate Mousse Cake

Warm Berry Cobbler

\$68

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KESWICK GARDEN

WE GROW MANY OF OUR INGREDIENTS ON PROPERTY IN OUR CHEF'S GARDEN.
CHEF MAUPIN AND THE GARDENING TEAM HAVE PERSONALLY SELECTED THE INGREDIENTS.

Keswick Garden Bisque

Herbed brioche croutons

Bouquet of Keswick Garden Lettuces

*Iron Rod chevre, assorted pickled vegetables,
assorted oils, vinegars and dressings*

Salad of Baby Green Beans and Crispy Shallots

Balsamic vinaigrette

Marinated Cucumbers with Dill

Sliced Heirloom Tomatoes with Shaved Everona Pecorino

Grilled Keswick Eggplant, Zucchini and Yellow Squash

Drizzled with saba and basil

Grilled Lamb Chops

Romesco and aioli

Fresh Herb-Marinaded Atlantic Salmon

Lemon beurre blanc

Grilled Tenderloin of Virginia Pork

Caponata and pan jus, seasonal vegetables

Warm Berry Cobbler

Mini Carrot Cake with Warm Caramel

\$70

All prices listed are per person, plus 22% Service Fee, 9% Tax

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THE CIPRIANI

TAKE A STROLL ALONG THE MOUNTAINSIDE OF PIEMONTE, PERUSE THE CANALS OF VENICE AND EMBRACE THE AMALFI COAST. PREPARE YOURSELF TO INDULGE IN SOME OF THE FINEST CUISINE THE ITALIAN GENERATIONS HAVE BEEN SO GRACIOUS TO SHARE WITH THE WORLD.

Display of Focaccias and Ciabattas

Salad of Radicchio, Arugula and Baby Red Romaine

Balsamic-basil dressing and shaved Grana Padana

Antipasti Display

Cerignola olives

Ricotta salata

Sopressata, mortadella, prosciutto

Fresh mozzarella

Grilled artichokes

Caponata

Pickled peppers

Roasted tomatoes

Gorgonzola, parmesan and romano

Portabella mushrooms and oregano

White anchovies

Asparagus with lemon aioli

Butternut Squash and Pine Nut Ravioli

Sage butter sauce

Olive Oil and Garlic Braised New Potatoes

Sun-dried tomato pesto

Smoked and Braised Beef Short Rib

Creamy Soft Polenta

Chocolate Tiramisu

Crème Fraîche Panna Cotta

Passion fruit sauce

\$85

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THE SIERRA NEVADA

AS IF YOU WERE STROLLING THROUGH THE MARKETS OF SAN MIGUEL, THE SMELLS OF THE CITY OVERWHELM YOUR SENSES AND TAKE HOLD IN YOUR MEMORY. WE TAKE YOU TO THIS PLACE OF BEAUTY AND DECADENCE WITH A CULINARY EXCURSION THAT WILL LINGER IN YOUR HEART AND PALATE FOREVER.

Trio of Salsas with Blue Corn Chips

On each table

Albemarle Chicken and Tortilla Soup

- OR -

Traditional Black Bean Soup

Salad of Seasonal Greens

Avocado, cilantro, orchids, yucca croutons with blood orange vinaigrette

Orange and Jicama Salad

Black Bean and Corn Salad

Cilantro crème fraîche

Shrimp and Scallop Ceviche

Chicken Enchilada with Red Mole

Handmade Tortillas

Mahi Mahi Vera Cruz

Spicy Saffron Rice

Carne Asada with Chimichurri

Cochanita Pibil

Traditional slow-braised pork marinated in orange, garlic and achiote

Mexican Chocolate and Cinnamon Doughnuts

Red Banana and Coconut Brûlée

Tres Leches Cake

\$80

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VIRGINIA HUNT COUNTRY

PREPARED AND PRESENTED IN THE HEART OF HUNT COUNTRY.
THIS MENU COMBINES TRADITIONAL GRILLED FAVORITES AND THE
FINEST LOCAL INGREDIENTS.

Garden Gazpacho

-OR-

Smoked Bacon and Corn Chowder

Corn Bread, Pumpkin Bread and Sweet Potato Biscuits

Farmstead butter and local honey

Organic Mixed Greens

Local goat cheese

Spiced walnuts

Virginia cab franc dressing

Keswick Hunt Club Potato Salad

Tomatoes with Fleur de Sel and Truffle Oil

Watermelon and Mint Salad

Marinated Grilled Market Vegetables with Pomegranate Dressing

FROM THE GRILL

Grilled Breast of Shenandoah Chicken with Kite's Herbed Butter

Dry Rubbed Baby Back Ribs with Sweet BBQ Sauce

Grilled Atlantic Salmon Salsa Verde

Fresh Herb-Marinaded Vegetable Skewers

Grilled Corn on the Cob

Brown Sugar and Smoked Bacon Baked Beans

DESSERTS

Roasted Crozet Peach Cobbler

Key Lime Meringue Pie

Papaya, Melon and Berries

\$75

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JEFFERSON PRESIDENTIAL

LET OUR CULINARY PROFESSIONALS TAKE YOU ON A HISTORIC TOUR OF THE ALBEMARLE COUNTY JEFFERSON KNEW AND LOVED. DRAWING INSPIRATION FROM FLAVORS USED AT MONTICELLO AND LOCAL FOODS OF TODAY, THIS MENU MARRIES THE BEST OF PAST AND PRESENT.

Display of Housemade Breads, Honeys and Olive Oils

Housemade jams and relishes

Salad of Heritage Lettuces with Classic French Dressing

An Array of Central Virginia Cheeses

Iron Rod, Caromont, Meadow Creek, Mountain View and Everona

Platter of Virginia Artisan Charcuterie

Homemade pickles and chutneys

Display of Monticello Vegetables

Roasted asparagus salad, grilled globe artichokes, baby beet salad with Egyptian onion, dill marinated cucumbers, sliced heirloom tomatoes, fennel and citrus salad, white cabbage slaw, garlic broccoli cauliflower and German butterball potato salad

Iced Virginia Shellfish

South Bay oysters, cherrystone clams, blue crab claws, mignonette, spicy pepper cocktail sauce

Pan-Fried Chesapeake Bay Rockfish

Confit of leeks and cipollinis, Virginia ham

Breast of Polyface Chicken Fricassée

Blue Ridge Mountain-foraged mushrooms and TJ's mac and cheese

Split Leg of Virginia Lamb Cured with Herbs, Garlic and Lemon

Martha Washington Ginger Cake

White chocolate mousse

Roasted Pear Tarts

\$115

BUFFETS WILL BE PREPARED FOR A MINIMUM OF 50 GUESTS. A SURCHARGE WILL BE APPLIED FOR GROUPS UNDER 50 GUESTS: \$150 (25-50 GUESTS) OR \$250 (15-25 GUESTS).

BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SELECTION OF HOT TEAS.

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– Plated Dinner Menus –

APPETIZERS

Buttermilk Fried Quail

Tasso grits, black truffle gravy

Smoked Salmon and Heirloom Potato Pancake

Chive crème fraîche

Warm Wild Onion and Goat Cheese Tart

Yellow tomato vinaigrette and black olives

Wild Mushroom Risotto

Shaved parmigiano reggiano

Warm Chickpea Pancake

Smoked salmon, goat cheese, olive relish and avocado

House-Smoked Virginia Trout

Potato crisps, horseradish crème fraîche, caper dill vinaigrette

Grilled Carolina Shrimp

Sweet corn risotto, tomato-basil relish

Seared Diver Scallops

Vegetable Provençal, parmesan sauce

Grilled Ahi Tuna

Avocado salad, citrus butter

Roasted Polenta

Caramelized mushrooms, fontina, arugula, aged balsamic vinegar

Chesapeake Crab Cake

Sweet roasted peppers, pickled cucumbers, lemon butter sauce

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– Plated Dinner Menus (cont'd) –

SOUPS

Keswick Garden Bisque

Goat cheese and brioche croutons

Spicy Corn Chowder

Kite's country ham

Bisque of Wild Mushrooms

White asparagus beignets

Heirloom Gazpacho

Garlic and chickpea croustade

Carrot Ginger Soup

Spring onion fritter

Bisque of Maine Lobster

Tempura lobster

SALADS

Salad of Belgian Endive and Frisée

*Shaved smoked duck breast, blue cheese,
walnuts and dried cherry vinaigrette*

Monticello Salad

*Local bibb, candied pecans, Rapidan romano and
Carters Mountain apple dressing*

Keswick Organic Greens

*Oven-roasted roma tomatoes, parmesan crisps,
marinated cucumbers, balsamic-basil dressing*

Classic Caesar Salad

*Baby romaine leaves, garlic croutons, creamy dressing,
tomato-olive relish and parmigiano reggiano*

Bibb Lettuce Salad

*Red onion rings, feta, marinated tomatoes
and creamy mustard dressing*

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– Plated Dinner Menus (cont'd) –

ENTRÉES

Roasted Rack of Virginia Lamb

Vegetable Provençal, potato purée, olive relish, rosemary cream

\$85

Grilled Veal Chop

Ragout of wild mushrooms, parmesan potatoes and seasonal organic vegetables, Madeira jus

\$85

Fresh Herb-Crusted Loin of Virginia Lamb

Soft Boursin polenta, creamed spinach, Madeira jus

\$90

Veal Saltimbocca

Potato gratin, roasted jumbo asparagus, forest mushroom salad

\$90

Truffle Honey-Glazed Duck

Parsnip-potato purée, butter-glazed baby vegetables, orange-thyme jus

\$85

Southern Spice-Rubbed Pork Tenderloin

Anson Mills grits, verdot-braised red cabbage, cider jus

\$80

Shenandoah Chicken Breast

Stuffed with sweet peppers and Boursin, potato purée, spinach, herb cream sauce

\$78

Horseradish-Crusted King Salmon

Parmesan risotto, spinach, petit verdot syrup

\$80

Pan-Seared Chesapeake Bay Striped Bass

Sweet corn and green onion potato cake, lump crab, tomato and basil relish

\$80

Chesapeake Crab Cakes

Cioppino broth, potato purée, saffron aioli

\$85

Roasted Tenderloin of Prime Beef

Bouquetiere of seasonal vegetables, potato gratin, black truffle-Madeira jus

\$90

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– Plated Dinner Menus (cont'd) –

VEGETARIAN ENTRÉES

Truffled Wild Mushroom Risotto

Parmigiano reggiano, herb pistou

\$65

Vegetable Provençal and Goat Cheese Tart

Soft herb cream sauce and arugula

\$70

VEGAN ENTRÉE

Fresh Herb Pappardelle

Local greens, organic grape tomatoes, mushrooms, pinot grigio and fresh basil

\$60

DUET ENTRÉES

Filet Mignon and Maine Lobster

Potato purée with seasonal vegetables, Keswick herb hollandaise and pinot noir syrup

\$95

Grilled Chicken Breast and Carolina Shrimp

Soft herb polenta, chardonnay cream sauce, asparagus

\$80

Dry Rubbed Pork Tenderloin and Carolina Shrimp

Sweet potato purée, wilted spinach and lemon butter sauce

\$75

Seared Tenderloin of Angus Beef and Chesapeake Bay Crab Cake

Parmesan potatoes, seasonal vegetables, choron sauce, fried tobacco onions

\$95

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– Desserts –

Sticky Toffee Pudding

Dulce de leche ice cream, shaved pear

Crème Fraîche Panna Cotta

Passion fruit coulis and sesame tuile

Grand Marnier Crème Brûlée

Raspberries

Bittersweet Chocolate and Hazelnut Crunch Cake

Frozen Virginia peanut nougat

Albemarle Apple Tart Tatin

Vanilla bean ice cream, caramel sauce

Mascarpone Cheesecake

Citrus fruit, vanilla-infused honey

Frozen Lime Parfait

Red berry consommé, vanilla whipped cream

Poached Pear and Frangipane Tart

Red wine caramel, vanilla bean ice cream

ENTRÉE PRICING INCLUDES:

Four-Course Menu (Appetizer, Soup or Salad, Entrée and Dessert)

Fresh Bread and Butter

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Teas

FOR ADDITIONAL COURSE — ADD \$16 TO SELECTED ENTRÉE PRICING PER COURSE

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– Libations –

HOSTED BAR ON CONSUMPTION

Premium Cocktails	\$9.50
Domestic Beer	\$5
Imported Beer	\$6
House Wine	\$9.50
Mineral Water	\$3.50
Soft Drinks	\$3.50
Kahlúa	\$12
Frangelico	\$12
Sambuca	\$12
Grand Marnier	\$12
Baileys Irish Cream	\$12
Signature Cocktails	\$11

The Virginia Alcoholic Beverage Control Bureau regulates the sale and service of all alcoholic beverages. Keswick Hall is responsible for the administration of those regulations. Keswick Hall is the only licensed authority to sell and dispense wines, liquors and other alcoholic beverages for consumption on premises. This regulation extends to the Club, Pool, Spa and Golf Course as well. Alcoholic beverages must be purchased from the Hall prior to 1:00AM. Alcoholic beverages may not be taken off the premises. Alcohol brought onto Keswick Hall's property for public events is prohibited. The use of private hospitality suites requires that a Keswick Hall staff bartender is in attendance for private functions serving alcohol. The charge for each bartender is \$90 plus applicable sales tax.

All prices listed are per drink, plus 22% Service Fee, 9% Tax