



KESWICK HALL
AT MONTICELLO

WEDDING BRUNCH

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
Tomato and basil relish on garlic crostini
Port poached fig on brioche with tartufo
Fois gras and apple mousse on cornbread
Smoked breast of duck with blackberry relish

Hot Canapés

CHOOSE THREE

Wild mushroom beignets with local truffle honey
Virginia shrimp and grits
Buttered leek and white cheddar tart with oven roasted tomato
Mini salmon croque monsieur
Kobe beef coins with cabernet syrup
Warm sea scallop on wonton with Thai eggplant relish
Mini pulled pork sliders
Fried pickles with aioli
Pineapple shrimp Tempura with Meyer lemon ponzu

BRUNCH

One Hour 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



KESWICK HALL
AT MONTICELLO

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

Family Style Salads

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

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 brûlée
Dark chocolate Nutella mousse
White and dark chocolate truffles
Strawberry panna cotta
El Ray Chocolate Terrine

Cheeseboard

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*



KESWICK HALL
AT MONTICELLO

WEDDING DINNER BUFFET

RECEPTION

One Hour of Service

Cold Canapés

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Mini pulled pork sliders
Fried pickles with aioli
Pineapple shrimp Tempura with Meyer lemon ponzu

Displays

Bruschetta

choose three of the following:

roasted red piquillo pepper pesto, roasted garlic pesto,
five-herb pesto, heirloom tomato-basil relish,
roasted Italian eggplant relish,
or savory sun-dried tomato spread
trio of pestos and vegetable relish



KESWICK HALL
AT MONTICELLO

DINNER

Soups

CHOOSE ONE

served French style at table

Eastern shore crab bisque
Local heirloom tomato soup

Potato Lyonnais

Cream of wild mushroom

Gazpacho of yellow and red tomatoes

Green Salads

CHOOSE TWO

Salad of local assorted greens

*tossed with pecans, gorgonzola, spring onions and organic grape tomatoes
homemade dressings*

Salad of local organic spinach

citrus segments, fried shallots, toasted walnuts, and dressing of jerez

Salad of baby local romaine

*roasted garlic croutons, organic grape tomatoes, shaved Stonyman cheese,
white anchovy and fresh basil-parmesan dressing*

Bouquet of Keswick greens

fresh edible flowers, vin cotto and ligurian olive oil

Composed Salads

CHOOSE TWO

Chilled heirloom tomatoes

fresh basil, grilled ricotta salata, and shaved fennel

Garlic roasted asparagus

lemon aioli and shaved romano

Cous cous salad

*feta, dried cherries, pine nuts,
fresh mint and roasted tomatoes*

Buckwheat noodle salad

*snowpeas, baby eggplant, cherry tomatoes
tamarind dressing*



KESWICK HALL
AT MONTICELLO

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

Keswick garden herb marinated barons of grass fed beef

five onion marmalade and cabernet syrup

Petit verdot braised short rib of American wagyu

morel mushrooms and cipolinni onions

Wood roasted tenderloin of all natural beef

compote of heirloom tomato and wild mushrooms and triple glaze

Grilled loin of American lamb

mint pesto and smoked tomato coulis

Baby lamb chops

*basted with lemon, rosemary, and garlic
lamb jus and roasted garlic tapenade*

Slow roasted breast of white English duck

blackberry-pink peppercorn glaze wild berry relish

Medallions of Polyface Farms pork tenderloin

dijon-madiera sauce and Virginia apple chutney

Whole crusted salmon from crusted filet of Scottish salmon

leek and Virginia shitake ragout and five herb vin blanc

Pan fried wild striped bass

with Keswick wild pepper pesto and grilled scallions

Sautéed filet of Carolina mahi mahi

With confit of Keswick Garden Vegetables and Chive Buerre Blanc

Lentil cakes

with green curry sauce



Buffet Sides

CHOOSE TWO

Wilted local spinach with roasted garlic

Trio of roasted root vegetables and squash

Mélange of seasonal vegetables

Tri colored baby carrots “vichy”

Ratatouille

Gratin of local potatoes and cheddar

Risotto with saffron and basil

Ragout of black-eyed peas and tomatoes

Pecan dirty rice

Soufflé of local spinach

with Caromont chevre, roasted tomatoes and pine nuts

Desserts

CHOOSE TWO

Mignardise

mini-cakes, strawberries dipped in assorted chocolates, assorted truffles

Jefferson trio

lemon tarts, mini red velvet cakes, white chocolate mousse cups

Symphony of Custards

chocolate pot de crème, berry crème brulee, passion fruit panna cotta

Petit Amor's

mini tart tatin with caramel crema, petit crème caramel, chocolate cream

*\$145.00 Per Person, plus 20% Service Fee, 9% Tax
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KESWICK HALL
AT MONTICELLO

WEDDING STATIONS

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
Tomato and basil relish on garlic crostini
Port poached fig on brioche with tartufo
Fois gras and apple mousse on cornbread
Smoked breast of duck with blackberry relish

Hot Canapés

CHOOSE THREE

Wild mushroom beignets with local truffle honey
Virginia shrimp and grits
Buttered leek and white cheddar tart with oven roasted tomato
Mini salmon croque monsieur
Kobe beef coins with cabernet syrup
Warm sea scallop on wonton with Thai eggplant relish
Mini pulled pork sliders
Fried pickles with aioli
Pineapple shrimp Tempura with Meyer lemon ponzu

Bruschetta

choose three of the following:

roasted red piquillo pepper pesto, roasted garlic pesto,
five-herb pesto, heirloom tomato-basil relish,
roasted Italian eggplant relish,
or savory sun-dried tomato spread
trio of pestos and vegetable relish

STATIONS

Two Hours of Service

Roasted tenderloin of natural beef

*fresh chive potato rolls, truffle butter, roasted asparagus, tarragon rouille,
fingerling potatoes, roasted garlic-romano spread and fresh horseradish*



KESWICK HALL
AT MONTICELLO

Virginia jumbo lump crab cakes

*southern slaw, roasted chili and horseradish sauce,
lemon aioli, and spicy nawlins remoulade
fried green tomatoes and Brunswick stew with cornbread*

Fresh tortellini, penne and farfalle pasta

*lightly sautéed with your choice of: pinot grigio, olive oil, puttanesca, sauce alfredo,
exotic mushrooms, peppers, garlic, onions, tomatoes, pecorino, basil, and artichokes with garlic bread*

Shrimp and grits

*southern slaw, roasted chili and horseradish sauce,
lemon aioli, and spicy nawlins remoulade
fried green tomatoes and Brunswick stew with cornbread*

Risotto

*lightly sautéed with your choice of: pinot grigio, olive oil, puttanesca, sauce alfredo,
exotic mushrooms, peppers, garlic, onions, tomatoes,
pecorino, basil, and artichokes with garlic bread*

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All Beverages Additional, Charged on Consumption*



KESWICK HALL
AT MONTICELLO

WEDDING PLATED DINNER

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
Tomato and basil relish on garlic crostini
Port poached fig on brioche with tartufo
Fois gras and apple mousse on cornbread
Smoked breast of duck with blackberry relish

Hot Canapés

CHOOSE THREE

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Virginia shrimp and grits
Buttered leek and white cheddar tart with oven roasted tomato
Mini salmon croque monsieur
Kobe beef coins with cabernet syrup
Warm sea scallop on wonton with Thai eggplant relish
Mini pulled pork sliders
Fried pickles with aioli
Pineapple shrimp Tempura with Meyer lemon ponzu

Displays

Bruschetta

choose three of the following:

roasted red piquillo pepper pesto, roasted garlic pesto,
five-herb pesto, heirloom tomato-basil relish,
roasted Italian eggplant relish,
or savory sun-dried tomato spread
trio of pestos and vegetable relish



KESWICK HALL
AT MONTICELLO

DINNER

A p p e t i z e r s

CHOOSE ONE

Bisque of Maine lobster

with butter poached lobster and caviar

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

S a l a d s

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 sheep's cheese, baby rose petals and blood orange vinaigrette

Deconstructed caesar

*parmesan cloud, caesar explosion crisp romaine, tomato chip
garlic crisp and Spanish anchovy*

E n t r é e s

CHOOSE TWO

Fire roasted tenderloin of grass fed beef

madeira glazed morels and cipollini, yukon gold fondue, mélange of seasonal vegetable

Rack of Virginia lamb basted with Keswick herb and truffle butter

ratatouille and garlic potato gratin with natural pan jus

Breast of organic chicken

*white truffle and parmesan grand cru risotto,
roasted tomatoes and mushrooms, grilled asparagus and fresh tomato nage*

Seared organic king salmon with roasted fennel-garlic tapenade

fresh herb cous cous and seasonal greens



KESWICK HALL
AT MONTICELLO

Pan seared Maryland striped bass with lump crab

*brown butter baby beans with crispy shallots
pecan dirty rice, fresh herb beurre blanc*

Polyface farm's pork tenderloin roasted over cherry wood

*apricot and walnut chutney,
gratin roasted heirloom tomatoes and baby root vegetable, sauce robert*

Grilled citrus cured breast of Polyface Farms chicken

*potatoes roesti, southern stir-fry,
confit of local peppers, lemon-thyme sauce*

Braised short rib of Kobe beef

*truffled mashed potatoes, wild mushrooms and shiraz ragout
carrots Saratoga*

Keswick garden ravioli

*various garden vegetables, shaved Stonyman cheese
roasted tomato puree*

Pan roasted breast of Shenandoah valley duck

*smoked potato fondue, Keswick garden vegetables, caramelized baby leeks
sauce perigourdine*

D u e t s

\$25++ extra per person

Olive oil and garlic braised white shrimp & grilled loin of wagyu beef

*Amish cheddar grits and roasted asparagus,
Virginia wine works sauce*

Wild striped bass & garlic thyme chicken

*with wild mushroom salad, and whipped chive potatoes
dijon vin blanc*

Mignon of grass fed beef and butter poached lobster tail

with fingerling potatoes and truffle hollandaise

Grass fed veal with Alaskan king crab

grilled asparagus, fondant potatoes and sauce béarnaise



KESWICK HALL
AT MONTICELLO

Desserts

CHOOSE ONE

Bittersweet chocolate pot de crème
with homemade peanut butter biscotti

Classic crème brûlée
with fresh berries

Pineapple tart tatin
with toasted coconut ice cream

Raspberry panna cotta
Chambord macerated berries with sweet crème fraîche

Keswick trio
strawberry panna cotta, pineapple roulade, pate of El Rey chocolate

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



Wedding Cake Options

Cake Flavors

Valhrona Black Chocolate Cake
Chocolate Cake
Pound Cake (Lemon, Orange, Almond, or Vanilla)
Classic Carrot Cake
Red Velvet
Vanilla Cake

Filling Choices

Buttercream (Assorted Flavors)
Chocolate Ganache
Chantilly Cream
Fresh Berries
Curds (Lemon, Passion fruit, or Raspberry)

Mousses Choices

Fruit Mousses (Lemon, Passion fruit, or Mango)
Vanilla Bean
White Chocolate
Valhrona Chocolate

Frosting Choices

Italian Buttercream
Cream Cheese
Southern Icing
Fondant & Marzipan (\$2.00 per person supplement)

Pricing begins at \$8.50 ++ per person

Cake with Sugar flowers & other hand made decoration or elaborate decor will be priced accordingly Please See Pastry Chef