



*Weddings in the Grove*

*at*

Richard Bland College  
of WILLIAM & MARY

*Catering Menu*

# Menu 1

## Table

### **Sweet & Savory Cornbread**

*Honey Butter*

### **Seasonal Salad topped with Pecans & Mandarin Oranges**

*Raspberry Vinaigrette Dressing*

## Buffet

### **Sliced Barbeque Pork Loin**

*Sliced Pork Loin topped with Sweet Barbeque Sauce*

### **Tuscan Style Chicken Breast**

*Chicken Breast smothered in Parmesan Cream Sauce with Spinach & Tomatoes*

## Sides (Choose 2)

Rice Pilaf

Macaroni & Cheese

Sweet Corn

Cole Slaw

Creamy Mashed Potatoes

Sautéed Garlic Green

Roasted Rosemary Potatoes

Collard Greens

Beans

Sweet Potato Casserole w/ Pecans

**\$19.00 / per person**

## *Menu 2*

### Salad (Choose 1)

#### **Caesar**

*Traditional Romaine w/ Croutons and Parmesan*

#### **Garden**

*Mixed Greens, Carrots, Cucumbers, Dried Cranberries, Red onion*

*(Choice of Dressing)*

### Buffet (Choose 2)

#### **Baked Ham**

*Brown Sugar Glazed Ham topped w/ Pineapples*

#### **Pot Roast**

*Herb Crusted Braised Beef w/ Carrots, Onions, Potatoes & Homestyle Gravy*

#### **Lemon Chicken**

*Baked Chicken topped w/ Lemon Caper Beurre Blanc*

### Sides (Choose 2)

Wild Rice

Sweet Corn

Mashed Potatoes

Macaroni & Cheese

Steamed Broccoli

Sweet Potato Casserole

Creamed Spinach

Mixed Vegetable

Roasted Rosemary Potatoes

***\$25.00/per person***

# Menu 3

## Table

### **Cheese Board**

*A Cheese Board Assortment w/ Asiago, Creamy Gorgonzola, Sharp Provolone & Italicco served w/ grapes*

## Salad (Choose 1)

### **Caesar**

*Traditional Romaine w/ Croutons and Parmesan*

### **Garden**

*Mixed Greens, Carrots, Cucumbers, Dried Cranberries, Red onion  
(Choice of Dressing)*

### **Caprese Salad**

*Cherry Tomatoes, Pearl Mozzarella & Basil drizzled with Balsamic Reduction served w/ Crostini*

## Buffet (Choose 2)

### **Pork Tenderloin**

*Roasted Tenderloin sliced w/ Apple Dijon Sauce*

### **Prime Rib**

*Herb crusted w/ horseradish cream sauce*

### **Chicken Françoise**

*Chicken cutlets w/ lemon-butter and white wine sauce*

## Sides (Choose 2)

Wild Rice

Sweet Corn

Creamy Mashed Potatoes

Macaroni & Cheese

Roasted Asparagus

Sweet Potato Casserole

Roasted Rosemary Potatoes

Creamed Spinach

Vegetable Medley

**\$35.00/per person**

# Menu 4

(Plated Menu)

## **Cheese Board**

*A Cheese Board Assortment w/ Asiago, Creamy Gorgonzola, Sharp Provolone & Italicco served w/ grapes*

## **Appetizer**

*Shrimp Cocktail*

## **Salad (Choose 1)**

### **Caesar**

*Traditional Romaine w/ Croutons and Parmesan*

### **Garden**

*Mixed Greens, Carrots, Cucumbers, Dried Cranberries, Red onion  
(Choice of Dressing)*

### **Caprese Salad**

*Cherry Tomatoes, Pearl Mozzarella & Basil drizzled with Balsamic Reduction served w/  
Crostoni*

## **Entrées**

### **Filet Mignon**

*Seared Filet Medallions topped w/ Roasted Garlic Butter*

### **Atlantic Salmon**

*Seared Fillets topped w/ Roasted Garlic, Lemons & Herbs*

### **Chicken Françoise**

*Chicken Cutlets w/ Lemon-butter and White Wine Sauce*

## **Sides (Choose 2) served Family Style**

Wild Rice

Macaroni & Cheese

Roasted Rosemary Potatoes

Sweet Corn

Roasted Asparagus

Sautéed Garlic Greens

Creamy Mashed Potatoes

Sweet Potato Casserole w/ Pecans

Vegetable Medley

***\$45.00/per person***