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 & Italico 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)

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<td>Creamed Spinach</td>
<td>Vegetable Medley</td>
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$35.00/per person
**Menu 4**

(Plated Menu)

**Cheese Board**
*A Cheese Board Assortment w/ Asiago, Creamy Gorgonzola, Sharp Provolone & Italico 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/ Crostini*

**Entrées**
- **Filet Mignon**
  *Seared Filet Medallions topped w/ Roasted Garlic Butter*
- **Atlantic Salmon**
  *Seared Fillets topped w/ Roasted Garlic, Lemons & Herbs*
- **Chicken Française**
  *Chicken Cutlets w/ Lemon-butter and White Wine Sauce*

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

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*$45.00/per person*