

Seated Dinner

Example One

To pass with cocktails

Shared Virginia ham on Irish cheddar scones

Can fried petit crab-avocado quesadillas

Grilled Halloumi with fennel, olive and mint compote

Placed Salad

*Local micro greens with roasted Goat cheese, mango, Marcona almonds and
papaya vinaigrette*

Served Dinner

Steak chinoise

*(marinated flank steak sliced thinly and served with a tamari ginger cream
sauce, fresh scallions)*

OR

*Roasted vegetable Napoleon baked in puff pastry with a basil oil drizzle
(grilled Portobello's, Vidalia onions, eggplant, zucchini roasted Anaheim
chilies and Twin Oaks tofu)*

with

P&O potatoes

(w/ turnips caramelized onions, gruyere and thyme butter)

OR

Grilled asparagus with a Romesco sauce

Dessert

Chocolate Praline Torte

Trio of Sorbet

Crème Brulee



Seated Dinner

Example Two

To pass with cocktails

Demitasse cups of Potage Albemarle

Sun-dried tomato tart with Fontina and Prosciutto

Profiteroles with gravlax with herbed crème fraiche

Placed Salad

Baby spinach with fresh cherve, candied walnuts, Albemarle Rippins, and cider vinaigrette

Served Dinner

Rag Mountain Rainbow Trout in Papillote

(baked in parchment with parsnips, finger carrots

and new potatoes) (local)

OR

Wild mushroom duxelles en croute with broccoli rabe

(shitake, oyster, and enoki mushrooms simmered with shallots, Madeira and

court bullion)

with

Sugar snap pea's sautéed with pine nuts and fresh mint

OR

Rustic bread with unsalted butter

Dessert

Chocolate Praline Torte

Trio of Sorbet

Crème Brulee

