A La Carte Menu

(Drop Off Cocktail Party)

GARNISH
CULINARY & EVENT SPECIALISTS

PHONE: 804.262.5787 **WWW.GARNISHRVA.COM**

$35.00 Per Person (Plus Tax & Delivery)

Select The Appropriate Number Of Choices From Each Category

PLEASE PLACE YOUR ORDER BY NOON THE PREVIOUS DAY

All Food Is Attractively Displayed & Garnished
On Black Disposable Platters With Plastic Serving Pieces.

All Items Are Served At Room Temperature

CHEESE (SELECT ONE)

Artisanal Cheese Platter
Accompanied By Seedless Grapes, Fresh Berries, Dried Fruits & Assorted Crackers

Savory Cheesecake Accompanied By Seedless Grapes, Fresh Berries, Dried Fruits & Assorted Crackers
Varieties Include: Fig, Walnut & Honey | Goat Cheese & Caramelized Onion | Pine Nut & Herbs

Spinach, Roasted Red Pepper & Herbed Goat Cheese Terrine With Sliced Baguette

House-Made Pimento Cheese Served With Green Tomato Relish & Butter Crackers

PROTEIN (SELECT TWO)

Bourbon & Molasses Marinated Flank Steak With Horseradish Cream Sauce & Colonial Rolls

Grilled & Sliced Basil Chicken Breasts With Lemon Sage Aioli, Tomato Caper Relish & Colonial Rolls

Chicken Skewers
Choice Of Sauce: Thai Peanut Sauce, Caramelized Onion & Apple Aioli Or Cucumber & Garlic Raita

Tarragon & Dried Cranberry Chicken Salad With Assorted Rolls

Smoked Turkey On Sweet Brioche Rolls With Cranberry Aioli

Herbs de Provence Pork Tenderloin With Rosemary Aioli & Colonial Rolls

Applewood Smoked Ham On Sweet Brioche Rolls With Champagne Mustard

Louis@GarnishRVA.com | Caleb@GarnishRVA.com | Nicole@GarnishRVA.com| Zoe@GarnishRVA.com

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VEGETABLE (SELECT ONE)

Crudités Of Raw Vegetables With Sweet Vidalia Onion Dip

Poached Asparagus With Lemon Peppercorn Dip

Trio Of Hummus: Garlic & Chive, Lemon Beet & Roasted Red Pepper Hummus
Served With Cucumber, Red And Yellow Peppers & Pita Points

Bruschetta Bar: Bowls Of Olive Tapenade, Tomato-Basil Pesto & Truffled White Bean Dip
Served With Garlic Crostini

Spinach, Whipped Cheese & Red Pepper Dip With Vegetable Crudité & Toast Points

DESSERT

All Menus Will Include Chef's Selection Of Gourmet Pick-Up Sweets
With Seedless Grapes & Fresh Berries

OPTIONAL ENHANCEMENTS

SEAFOOD | +$12.00 PER PERSON

Smoked Salmon Display With Capers, Diced Red Onion, Dilled Sour Cream & Toast Points

Smoked Trout Pate Served With Vegetable Crudité & House-Made Flatbread

Seared Sesame Yellowfin Tuna With Ponzu Dipping Sauce

Jumbo Cocktail Shrimp With Cocktail & Orange Garlic Sauces

Southern Steamed Shrimp Salad With Old Bay Aioli & Sliced Baguette

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