

# A La Carte Menu

(Drop Off Cocktail Party)



PHONE: 804.262.5787

WWW.GARNISHRVA.COM

*\$27.50 Per Person (Plus 9.3% 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*

## **MEAT (SELECT ONE)**

*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**



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## **SEAFOOD (SELECT ONE)**

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

*Smoked Trout Pate Served With Vegetable Crudit  & House-Made Flatbread*

*Seared Sesame Yellowfin Tuna With Ponzu Dipping Sauce*

*Crab Salad With Lemon Scallion Aioli & Sliced Baguette*

*Jumbo Cocktail Shrimp With Cocktail & Orange Garlic Sauces*

*Southern Steamed Shrimp Salad With Old Bay Aioli & Sliced Baguette*

## **VEGETABLE (SELECT ONE)**

*Crudit s Of Raw Vegetables With Sweet Vidalia Onion Dip*

*Poached Asparagus With Lemon Peppercorn Dip*

*Trio Of Hummus: Garlic & Chive, Edamame & 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 Crudit  & Toast Points*

## **DESSERT**

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