

2016 RAW MENU PACKAGES

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## STATIONS WEDDING DINNER

| <b>MENU ONE<br/>\$131.75 PER PERSON</b>                    | <b>MENU TWO<br/>\$146.75 PER PERSON</b>                    | <b>MENU THREE<br/>\$164.00 PER PERSON</b>                  | <b>MENU FOUR<br/>\$179.00 PER PERSON</b>                              |
|------------------------------------------------------------|------------------------------------------------------------|------------------------------------------------------------|-----------------------------------------------------------------------|
| WINE ,BEER AND SODA<br>BAR SERVICE                         | OPEN BAR SERVICE                                           | OPEN BAR SERVICE<br>WITH BLENDER DRINKS                    | OPEN BAR SERVICE<br>WITH FRESH FRUIT<br>SMOOTHIES                     |
| STATIONARY AND<br>BUTLERED<br>HORS D'OEUVRES<br>SELECTIONS | STATIONARY AND<br>BUTLERED<br>HORS D'OEUVRES<br>SELECTIONS | STATIONARY AND<br>BUTLERED<br>HORS D'OEUVRES<br>SELECTIONS | STATIONARY AND<br>BUTLERED<br>HORS D'OEUVRES<br>SELECTIONS            |
| THREE GRAZING BAR<br>SELECTIONS                            | THREE SPECIALTY<br>GRAZING BAR<br>SELECTIONS               | FOUR PREMIUM<br>GRAZING BAR<br>SELECTIONS                  | FIVE SUPER PREMIUM<br>GRAZING BAR<br>SELECTIONS                       |
| BRICK OVEN<br>SOURDOUGH ROLLS                              | BRICK OVEN<br>SOURDOUGH ROLLS                              | BRICK OVEN<br>SOURDOUGH ROLLS                              | BRICK OVEN<br>SOURDOUGH ROLLS                                         |
| WEDDING CAKE                                               | WEDDING CAKE<br>OFFERED WITH BERRY<br>SAUCE                | WEDDING CAKE<br>WITH BERRY SAUCE<br>AND MIXED BERRIES      | WEDDING CAKE<br>WITH RASPBERRIES AND<br>MASCARPONE                    |
|                                                            | CHOCOLATE TRUFFLES                                         | FINGER DESSERTS                                            | DESSERT BUFFET                                                        |
| COFFEE, TEA AND<br>DECAF                                   | COFFEE, TEA AND<br>DECAF                                   | INTERNATIONAL<br>COFFEE BAR                                | COFFEE, TEA AND<br>DECAF<br>AND OUR<br>ESPRESSO AND<br>CAPPUCCINO BAR |

PRICES ARE BASED ON 5 HOURS OF SERVICE WITH 100-GUEST MINIMUM. ADD 5% FOR EVERY DECREASE OF 10 GUESTS OR MORE. PLEASE ADD SALES TAX TO ALL PRICES. CLIENT TO SUPPLY ALCOHOL (EXCEPT LAKE HOUSE INN)

**DISCOUNTS:** FRIDAY EVENING AND SUNDAY -5%  
SATURDAY AFTERNOON (ALDIE MANSION) -10%  
JANUARY, FEBRUARY AND MARCH -10%

**PRICES EFFECTIVE FOR PARTIES FROM 01/01/16– 12/31/16.** PRICES MAY VARY FOR CERTAIN VENUES BASED ON ADDITIONAL SET-UP, STAFFING, TRAVEL TIME, ETC. CONTACT YOUR SALES REP FOR PRICING FOR YOUR VENUE.

**DISCOUNTS LISTED ABOVE CANNOT BE COMBINED**

## MENU ONE

### OPEN BAR SERVICE

TO INCLUDE ICE, COKE, DIET COKE, GINGER ALE, SPRITE, PERRIER, TONIC WATER AND CLUB SODA  
ORANGE, CRANBERRY, GRAPEFRUIT AND TOMATO JUICE  
SOUR MIX, ROSE'S LIME JUICE, CHERRIES, OLIVES, LEMONS AND LIMES

**CLIENT TO PROVIDE ALCOHOL**

### HORS D'OEUVRES

**PLEASE CHOOSE 8 SELECTIONS FROM OUR ACCOMPANYING LIST**

WE ARE HAPPY TO ASSIST YOU IN SELECTING THE PERFECT COMBINATION OF  
STATIONARY AND BUTLERED HORS D'OEUVRES FOR YOUR EVENT

### GRAZING BAR STATIONS

*CHOOSE ONE OF THE FOLLOWING:*

#### **MOROCCAN-STYLE BRAISED BRISKET OF BEEF (+\$1.00)**

SERVED WITH CURRANTS, CHOPPED TOMATOES, GINGER AND PRESERVED LEMON

#### **ROAST BREAST OF TURKEY**

HAND-CARVED TO ORDER AND SERVED WITH ASSORTED BREADS AND ROLLS,  
DIJON MUSTARD, CRANBERRY ORANGE CHUTNEY AND GREEN PEPPERCORN MAYONNAISE

#### **BAKED BONE-IN VIRGINIA HAM**

HAND CARVED AND SERVED WITH HONEY MUSTARD AND PINEAPPLE CHUTNEY

*CHOOSE ONE OF THE FOLLOWING:*

#### **CHICKEN PAD THAI**

WITH CILANTRO, BEAN SPROUTS, CHOPPED PEANUTS AND LIME WEDGES

#### **WILD MUSHROOM RISOTTO**

SLOW-COOKED ARBORIO RICE WITH DRIED BLACK MUSHROOMS, WHITE WINE AND MUSHROOM LIQUOR  
TOPPED WITH SHAVINGS OF REGGIANO PARMESAN

#### **ORECCHIETTE**

WITH ROASTED RED PEPPER, TOMATO AND EGGPLANT SAUCE

*CHOOSE ONE OF THE FOLLOWING:*

#### **CAESAR SALAD BAR**

FRESH CRISP ROMAINE TOSSED TO ORDER WITH JUMBO CROUTONS,  
GRATED REGGIANO PARMESAN AND OUR HOUSEMADE CAESAR DRESSING

#### **GARDEN SALAD STATION**

CRISP GREENS OFFERED WITH SLICED RIPE TOMATOES, JULIENNE CARROTS, HALF MOONS OF CUCUMBER,  
HOUSEMADE CROUTONS AND RASPBERRY VINAIGRETTE

#### **FALAFEL BAR**

CRISP CHICK PEA PATTIES SERVED IN WARM PITA POCKETS GARNISHED WITH  
CHOPPED TOMATOES, SHREDDED LETTUCE, PURPLE ONIONS, LEMONY HUMMUS,  
SESAME TAHINI AND TZAZIKI SAUCE

### BRICK OVEN SOURDOUGH ROLLS

SERVED WITH SWEET BUTTER

### WEDDING CAKE

CREATED BY OUR OWN PASTRY CHEF IN THE FLAVOR OF YOUR CHOICE WITH PURE BUTTER CREAM ICING

### COFFEE, TEA AND DECAF

PHOENIX COFFEE, BREWED DECAF, HERBAL AND CAFFEINATED TEAS

## MENU TWO

### OPEN BAR SERVICE

TO INCLUDE ICE, COKE, DIET COKE, GINGER ALE, SPRITE, PERRIER, TONIC WATER AND CLUB SODA  
ORANGE, CRANBERRY, GRAPEFRUIT AND TOMATO JUICE  
SOUR MIX, ROSE'S LIME JUICE, CHERRIES, OLIVES, LEMONS AND LIMES

**CLIENT TO PROVIDE ALCOHOL**

### HORS D'OEUVRES

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### GRAZING BAR STATIONS

*CHOOSE TWO OF THE FOLLOWING:*

#### **LIME MARINATED CHICKEN**

SERVED WITH WILD RICE FLECKED WITH COCONUT AND SCALLIONS

#### **WOOD SMOKED CORNED BEEF**

HAND-CARVED TO ORDER AND SERVED WITH DIJON MUSTARD, HORSERADISH CRÈME FRAÎCHE  
AND A VARIETY OF EGG TWIST AND ONION ROLLS

#### **SHRIMP CREOLE**

SERVED WITH DIRTY RICE

#### **COCHINITAS PIBIL – A LATIN STATION**

PORK SHOULDER SLOW COOKED IN NEGRA MODELO BEER WITH FRESH  
CITRUS AND DISPLAYED ON BANANA LEAVES.

SERVED WITH NARAJA AGRIA MOJO MADE WITH BITTER ORANGES,  
FRESH PICKLED RED ONION AND WARM FLOUR TORTILLAS.

*CHOOSE ONE OF THE FOLLOWING:*

#### **GENOVESE PASTA BAR**

FRESH CAVATELLI PASTA OFFERED WITH THREE SAUCES:  
WILD MUSHROOM BOLOGNESE, PESTO, AND VODKA ROSE

#### **FARFALLE**

WITH ROQUEFORT, TOASTED HAZELNUTS AND A CHIFFONADE OF BASIL

#### **SEAFOOD RISOTTO**

A MÉLANGE OF FRESH SEAFOOD SIMMERED WITH ARBORIO RICE,  
WHITE WINE AND SCENTED WITH SAFFRON

*CHOOSE ONE OF THE FOLLOWING:*

#### **SIGNATURE CAESAR SALAD BAR**

FRESH CRISP ROMAINE AND RADICCHIO TOSSED TO ORDER WITH JUMBO CROUTONS,  
SLICED VINE RIPENED TOMATOES, GRATED REGGIANO PARMESAN  
AND OUR HOUSEMADE CAESAR DRESSING

#### **PROVENÇAL FIELD GREENS BAR**

OFFERED WITH GRAPE TOMATOES, TOASTED PINE NUTS, CALAMATA OLIVES,  
HOUSEMADE CROUTONS AND GOAT CHEESE ROUNDS  
SERVED WITH STRAWBERRY VINAIGRETTE

#### **FRISÉE SALAD**

SERVED WITH RADICCHIO, SHAVED FENNEL AND ROASTED GARLIC VINAIGRETTE

#### **SUMMER ROLLS MADE TO ORDER**

TRADITIONAL MINT AND CILANTRO FLAVORED SUMMER ROLLS MADE TO ORDER  
WITH YOUR CHOICE OF CHICKEN, SALMON AND VEGETARIAN FILLINGS

### BRICK OVEN SOURDOUGH ROLLS

SERVED WITH SWEET BUTTER

### WEDDING CAKE

CREATED BY OUR OWN PASTRY CHEF IN THE FLAVOR OF YOUR CHOICE WITH PURE BUTTER CREAM ICING  
OFFERED WITH BERRY SAUCE

### CHOCOLATE RUM TRUFFLES

### COFFEE, TEA AND DECAF

PHOENIX COFFEE, BREWED DECAF, HERBAL AND CAFFEINATED TEAS

## MENU THREE

### OPEN BAR SERVICE WITH BLENDER DRINKS

TO INCLUDE ICE, COKE, DIET COKE, GINGER ALE, SPRITE, PERRIER, TONIC WATER AND CLUB SODA  
ORANGE, CRANBERRY, GRAPEFRUIT AND TOMATO JUICE  
SOUR MIX, ROSE'S LIME JUICE, CHERRIES, OLIVES, LEMONS AND LIMES  
MARGARITA AND DAIQUIRI MIX

**CLIENT TO PROVIDE ALCOHOL**

### HORS D'OEUVRES

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STATIONARY AND BUTLERED HORS D'OEUVRES FOR YOUR EVENT

### GRAZING BAR STATIONS

*CHOOSE ONE OF THE FOLLOWING, CHAR COOKED TO ORDER BY OUR UNIFORMED CHEF:*

#### GRILLED ARCTIC CHAR

SERVED WITH GINGER-CARROT JUS AND HOT SLAW

#### KOREAN BARBEQUE

BULGOLGI IS A SWEET SOY-MARINATED KOREAN BEEF DISH SERVED WITH  
STEAMED RICE AND KIM CHEE (SPICY CABBAGE)  
ROLLED IN RED-TIP LETTUCE

#### CHICKEN TIKKA MASALA

SERVED WITH FRAGRANT BASMATI RICE AND PARATHA BREAD

*CHOOSE ONE OF THE FOLLOWING:*

#### PAELLA

THIS NATIONAL DISH OF SPAIN IS A BAKED STILL-LIFE OF CHICKEN, CHORIZO SAUSAGE, CLAMS, MUSSELS,  
SHRIMP AND RICE,  
FLAVORED WITH LOTS OF GARLIC AND FRAGRANT SAFFRON

#### AGNOLOTTI PASTA BAR

WITH SEAFOOD PUTTANESCA SAUCE

*CHOOSE THREE FROM OUR HEALTHY LIST OF VEGGIE SALADS:*

#### STRING BEANS WITH SHALLOTS

#### BEETS WITH DIJON CRÈME FRAÎCHE

#### CUCUMBERS WITH DILL

#### TOMATOES, MOZZARELLA AND BASIL

#### CORN AND GREEN ONION SALSA

#### QUINOA SALAD

#### WILD RICE SALAD WITH PINE NUTS AND RED PEPPER

#### COUSCOUS SALAD WITH DRIED APRICOTS

#### SZECHUAN NOODLE SALAD WITH SPICY PEANUT SAUCE

#### ARTICHOKE AND ORZO SALAD WITH A JULIENNE OF PROSCIUTTO

*CHOOSE ONE OF THE FOLLOWING:*

#### STIR-FRY STATION

CHICKEN OR SHRIMP WITH SNOW PEAS, TIGER LILIES, CLOUD EAR MUSHROOMS AND  
OTHER CHINESE VEGETABLES WOK-COOKED AND SERVED WITH STEAMED PEARL RICE

#### PEKING DUCK

ROLLED TO ORDER WITH HOISIN SAUCE AND GREEN ONIONS

#### LAMB BIRYANI

CUBES OF LAMB COOKED WITH GINGER, CARDAMOM, TURMERIC AND GINGER  
BAKED WITH RICE AND DRIED CURRANTS

SERVED WITH SAMOSAS (AN INDIAN VEGETABLE PASTRY) AND ASSORTED TRADITIONAL CONDIMENTS

#### BRICK OVEN SOURDOUGH ROLLS

SERVED WITH SWEET BUTTER

#### WEDDING CAKE

CREATED BY OUR OWN PASTRY CHEF IN THE FLAVOR OF YOUR CHOICE WITH PURE BUTTER CREAM ICING  
SERVED WITH BERRY SAUCE AND MIXED BERRIES

**FINGER DESSERTS (CHOOSE FOUR)**

**CHOCOLATE DIPPED BISCOTTI**  
**CHOCOLATE DIPPED STRAWBERRIES**  
**HAZELNUT MERINGUES**  
**KIWI COOKIES**  
**LEMON CURD TARTLETTES**  
**MINI CARROT CAKE MUFFINS**  
**CHEESECAKE LOLLIPOPS (\$1.00 ADDITIONAL)**  
**MINI ÉCLAIRS**  
**MINI FRUIT TARTS**  
**ROSEMARY SHORTBREAD**  
**PECAN DIAMONDS**  
**PISTACHIO BISCOTTI**

**INTERNATIONAL COFFEE BAR**

PHOENIX COFFEE AND BREWED DECAF, WITH AN ASSORTMENT OF HERBAL AND CAFFEINATED TEAS  
SERVED WITH VARIOUS SUGARS, LEMON WEDGES, LIGHT CREAM, WHIPPED CREAM,  
CHOCOLATE SHAVINGS AND CINNAMON

## MENU FOUR

### OPEN BAR SERVICE WITH FRESH FRUIT SMOOTHIES

TO INCLUDE ICE, COKE, DIET COKE, GINGER ALE, SPRITE, PERRIER, TONIC WATER AND CLUB SODA  
ORANGE, CRANBERRY, GRAPEFRUIT AND TOMATO JUICE  
SOUR MIX, ROSE'S LIME JUICE, CHERRIES, OLIVES, LEMONS AND LIMES  
STRAWBERRY AND BANANA SMOOTHIES  
**CLIENT TO PROVIDE ALCOHOL**

### HORS D'OEUVRES

#### PLEASE CHOOSE 8 SELECTIONS FROM OUR ACCOMPANYING LIST

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### GRAZING BAR STATIONS

*CHOOSE ONE OF THE FOLLOWING:*

#### FILET OF BEEF

CARVED TO ORDER AND SERVED WITH STIRATO ROLLS,,  
DIJON MUSTARD, HORSERADISH AND SMOKED TOMATO CHUTNEY

#### RACK OF LAMB (+\$3.00 PP)

#### LOBSTER RADIATORI WITH GRUYERE

PARMESAN AND PANKO CRUST WITH FRESH TARRAGON

*CHOOSE ONE OF THE FOLLOWING:*

#### FIELD GREENS SALAD BAR

BABY LETTUCE, INCLUDING MACHÉ, FRISÉE, RED OAK & RADICCHIO, OFFERED WITH:  
BLANCHED BABY STRING BEANS, MARINATED CHICK PEAS, NICOISE OLIVES, CRUMBLERD STILTON,  
HOUSEMADE JUMBO CROUTONS,  
GRILLED PURPLE ONION SLICES, FRESH CHOPPED TOMATOES IN OLIVE OIL, OVEN-DRIED TOMATO  
VINAIGRETTE, AVOCADO OLIVE DRESSING

#### SALAD MOUGINS

THIS STAPLE OF SOUTHERN FRANCE IS A MÉLANGE OF FRESH, GREENS, HARD COOKED EGGS, NEW  
POTATOES, TOMATOES, STRING BEANS, NICOISE OLIVES, CAPERS AND A DIJON DRESSING WITH LEMON  
JUICE AND FRESH HERBS

*CHOOSE ONE OF THE FOLLOWING*

#### GRAYLAX BAR

A BOUNTIFUL BUFFET OF CORIANDER CURED ATLANTIC SALMON SLICED THIN  
AND SERVED WITH A LEMON YOGURT SAUCE, SPELT BREAD AND CUCUMBER SALAD  
SERVED WITH A BRANDIED MUSTARD SAUCE AND BLACK BREAD

#### SHRIMP QUESADILLA BAR

FLOUR TORTILLAS FILLED WITH SHRIMP, ARUGULA AND MANCHEGO CHEESE,  
PAN FRIED TO ORDER AND OFFERED WITH MANGO CHIPOTLE SALSA

#### CHOW FUN STATION

CHOOSE FROM EITHER DUCK OR RED-COOKED PORK,  
WOK COOKED WITH FLAT FRESH RICE NOODLES, BEAN SPROUTS, SPRING ONIONS  
AND SEASONED WITH SESAME OIL, CHOPPED GARLIC AND GINGER

*CHOOSE ONE OF THE FOLLOWING:*

#### SUSHI BAR

FRESH FISH AND SHELLFISH HAND-ROLLED TO ORDER BY OUR AUTHENTIC SUSHI CHEF  
SERVED WITH TRADITIONAL DIPPING SAUCE AND WASABI

#### SEAFOOD BAR

COLD JUMBO SHRIMP, CANADIAN OYSTERS AND TOP NECK CLAMS SHUCKED BY A UNIFORMED CHEF  
SERVED ON A BED OF ICED AND LIVE SEAWEED WITH LEMON STARS, SPICY COCKTAIL SAUCE AND  
MIGNONETTE SAUCE

### BRICK OVEN SOURDOUGH ROLLS

SERVED WITH SWEET BUTTER

## **WEDDING CAKE**

CREATED BY OUR OWN PASTRY CHEF IN THE FLAVOR OF YOUR CHOICE WITH PURE BUTTER CREAM ICING  
SERVED WITH KIRSCH FLAMED RASPBERRIES AND HONEYED MASCARPONE

## **DESSERT BUFFET**

*CHOOSE ONE OF THE FOLLOWING:*

**TIRAMISU**

**TARTE TATIN**

**WHITE CHOCOLATE MOUSSE WITH MANGO SAUCE**

*CHOOSE TWO OF THE FOLLOWING:*

**MELON BALLS WITH MINT AND MIDORI**

**BANANA CHOCOLATE BREAD PUDDING**

**LEMON RASPBERRY CAKE**

**GRILLED GOLDEN PINEAPPLES FLAMED WITH GRAND MARNIER**

**APRICOT TART**

*CHOOSE TWO OF THE FOLLOWING:*

**CHOCOLATE DIPPED STRAWBERRIES**

**PECAN DIAMONDS**

**CHOCOLATE TRUFFLES**

**LEMON CURD TARTLETES**

## **COFFEE, TEA AND DECAF**

PHOENIX COFFEE, BREWED DECAF, HERBAL AND CAFFEINATED TEAS

## **ESPRESSO AND CAPPUCINO BAR**

OUR IMPORTED ITALIAN ESPRESSO AND CAPPUCINO MACHINE MAKES THE GENUINE ARTICLE

INTENSE RICH ESPRESSO AND FROTHY, STEAMY CAPPUCINO

SERVED WITH GRATED CHOCOLATE, CINNAMON, LEMON PEEL AND FLAVORED SYRUP