



KESWICK HALL
AT MONTICELLO

OFFSITE





KESWICK HALL
AT MONTICELLO

Receptions



HORS D' OEUVRES

(CHOOSE 4)

Poached Carolina Shrimp with Mango Salsa and Lime Aioli
Shenandoah Duck Confit Spring Rolls with Curry Aioli
BBQ Carolina Shrimp with Creamy Wades Mill Grits
Mini Fried Green Tomato with Pimento Cheese and Pickled Red Onion
Leek and Amish Cheddar Tart with Oven-Roasted Tomato
Virginia Surryano Ham-Wrapped Figs with Spiced Port Reduction
Smoked Bacon-Wrapped Medjool Dates with Maytag Blue Cheese
Classic Mini New England Lobster Rolls
Foie Gras and Cognac Mousse on Brioche
Relish of Heirloom Tomatoes with Everona Pecorino on Garlic Toast
Shaved Virginia Kite's Ham on Cheddar Biscuit with Quince Preserves
Grass-Fed Culpeper Beef au Poivre on Romaine Crisp with Rosemary Mustard
Chesapeake Crab Cake with Spicy Remoulade
Gougères with Gruyère Fondue and Garden Basil
Ahi Tuna Tartare on a Shrimp Chip with Toasted Sesame
Red Bliss Potato Soufflé with Smoky Bacon, Parmesan and Chives
Open-Faced Virginia Ham Biscuit with Arugula, Pimento Cheese and Pickled Onion
Caponata and Caromont Chevre on Toasted Baguette
Tempura Carolina Shrimp with Spicy Soy and Aioli

\$15 per person

STATIONED ADDITIONS

Bruschetta Bar

*Grilled artisanal breads with
olive tapenade, roasted pepper pesto,
ripe tomato relish, Boursin-scallion spread*

Artisanal Cheese Display

*A fine selection of American and European artisanal cheeses,
sliced breads, chutneys, crackers, mustards*

Display of Raw Local Vegetables

*Buttermilk herb dip, basil pesto, garlic rouille,
aged balsamic dressing*

\$12 per person



KESWICK HALL
AT MONTICELLO

Dinner Buffet



SALADS & SOUPS

(CHOOSE ONE)

Classic Caesar Salad

*Crisp romaine hearts, parmigiano reggiano, garlic croutons,
tomato relish, creamy Caesar dressing*

Keswick Garden Lettuces

*Buffalo mozzarella cheese, roasted tomatoes,
saba ligurian olive oil, pickled red onion*

Salad of Organic Spinach

*Shaved pears, pecans, white cheddar,
sherry-maple dressing*

Keswick Garden Bisque

Chive crème fraîche

Garden Vegetable Gazpacho

Avocado relish, scallions, olive oil

Wild Mushroom Bisque

Truffled cheddar fritters

\$45 Per Person, plus 22% Service Fee, 9% Tax.

COMPOSED SALADS

(CHOOSE THREE)

Classic Heirloom Tomatoes

Fresh basil, marinated mozzarella, aged balsamic dressing

Garlic Roasted Asparagus

Lemon aioli and shaved romano

Couscous Salad

*Feta, olives, cucumbers, oregano,
red wine vinaigrette*

Sesame Ginger Noodle Salad

*Snow peas, cherry tomatoes, scallions,
spicy soy dressing*

Grilled Artichoke Salad

Olives, tomatoes, soft herb vinaigrette

Macedoine of Fresh Fruit

Almond-orange blossom dressing

Toasted Horseradish Potato Salad

Country ham and chive dressing

\$45 Per Person, plus 22% Service Fee, 9% Tax.

MEATS & SEAFOOD

(CHOOSE TWO)

Loin of Virginia Pork

Apple BBQ sauce

Dijon and Herb-Rubbed Flat Iron Steak

Smoked tomato-basil relish

Pan-Seared North Atlantic Salmon

Shiitake fried rice, sesame ginger dressing

Albemarle Chicken Breast

Eggplant caponata, lemon beurre blanc

Grilled New York Strip Steak

Garlic-parsley butter

Stuffed Roasted Chicken

Wild mushroom stuffing with sage jus

Seared Sea Scallops

Spicy pineapple salsa

Sesame Ginger-Cured Flank Steak

Sautéed wild mushrooms, soy-scallion cream sauce

Boneless Leg of Lamb

Confit of garlic and rosemary, lamb jus

Vegetable Étouffée

Steamed basmati rice

Additional Entrée Options, \$10 Per Person

\$45 Per Person, plus 22% Service Fee, 9% Tax.

VEGETABLES & SIDES

(CHOOSE TWO)

Mélange of Seasonal Vegetables

Orange butter

Roasted Heirloom Root Vegetables

Tarragon and rosemary

Grilled Asparagus

Lemon aioli

Keswick Garden Baby Greens

Crispy shallots

Ratatouille

Roasted New Potatoes

Garden herbs

Truffle-Whipped Potatoes

Jefferson Macaroni and Cheese

Tallegio Risotto

Additional Vegetable and Side Options, \$5 Per Person

DESSERTS

(CHOOSE TWO)

Bourbon Chocolate Pecan Pie

Lemon Chess Pie

Albemarle Apple Cobbler

Caramel-Calvados Bread Pudding

Key Lime Pie

Vanilla Bean Crème Brûlée

Sticky Toffee Pudding

Pear Tart Tatin

Additional Dessert Options, \$5 Per Person

\$45 Per Person, plus 22% Service Fee, 9% Tax.



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Plated Dinner



HORS D'OEUVRES

(CHOOSE 4)

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- BBQ Carolina Shrimp with Creamy Wades Mill Grits
- Mini Fried Green Tomato with Pimento Cheese and Pickled Red Onion
- Leek and Amish Cheddar Tart with Oven-Roasted Tomato
- Virginia Surryano Ham-Wrapped Figs with Spiced Port Reduction
- Smoked Bacon-Wrapped Medjool Dates with Maytag Blue Cheese
- Classic Mini New England Lobster Rolls
- Foie Gras and Cognac Mousse on Brioche
- Relish of Heirloom Tomatoes with Everona Pecorino on Garlic Toast
- Shaved Virginia Kite's Ham on Cheddar Biscuit with Quince Preserves
- Grass-Fed Culpeper Beef au Poivre on Romaine Crisp with Rosemary Mustard
- Chesapeake Crab Cake with Remoulade
- Gougères with Gruyère Fondue and Garden Basil
- Ahi Tuna Tartare on a Shrimp Chip with Toasted Sesame
- Red Bliss Potato Soufflé with Smoky Bacon, Parmesan and Chives
- Open-Faced Virginia Ham Biscuit with Arugula, Pimento Cheese and Pickled Onion
- Caponata and Caromont Chevre on Toasted Baguette
- Tempura Carolina Shrimp with Spicy Soy and Aioli

\$15 Per Person, plus 22% Service Fee, 9% Tax.

SALADS & SOUPS

(CHOOSE ONE)

Classic Caesar Salad

*Crisp romaine hearts, parmigiano reggiano, garlic croutons,
tomato relish, creamy Caesar dressing*

Keswick Garden Lettuces

*Buffalo mozzarella cheese, roasted tomatoes,
saba ligurian olive oil, pickled red onion*

Salad of Baby Spinach

*Shaved pears, pecans, white cheddar,
sherry-maple dressing*

Keswick Garden Bisque

Chive crème fraîche

Garden Vegetable Gazpacho

Avocado relish, scallions, olive oil

Wild Mushroom Bisque

Truffled cheddar fritters

\$48 Per Person, plus 22% Service Fee, 9% Tax.

ENTRÉES

(CHOOSE ONE)

Dijon Rosemary-Rubbed Flat Iron Steak

Parmesan potatoes, seasonal vegetables, maître d' butter

Stuffed Local Chicken

*Mushroom, Boursin and spinach stuffing,
whipped potato and Madeira jus*

Seared Strip Loin of Virginia Pork

*Apple chutney, macaroni and Amish cheddar cheese
and mustard-bourbon glaze*

Chesapeake Crab Cakes

Herb risotto, tomato butter sauce

Horseradish-Crusted Atlantic Salmon

*Parmesan risotto with grilled asparagus,
pinot noir reduction*

Roasted Strip of Angus Beef

*Caramelized onions and shiitake mushrooms,
gorgonzola potato gratin,
butter-braised French beans*

Lentil Cakes with Tandoori Vegetables

Coconut curry sauce and cilantro salad

\$48 Per Person, plus 22% Service Fee, 9% Tax.

DESSERTS

(CHOOSE ONE)

Sticky Toffee Pudding

Dulce de leche ice cream, shaved pear

Crème Fraîche Panna Cotta

Passion fruit coulis, sesame tuile

Grand Marnier Crème Brûlée

Raspberries

Bittersweet Chocolate and Hazelnut Crunch Cake

Frozen Virginia peanut nougat

Albemarle Apple Tart Tatin

Vanilla bean ice cream, caramel sauce

Mascarpone Cheesecake

Citrus fruit, vanilla-infused honey

Frozen Lime Parfait

Red berry consommé, vanilla whipped cream

Poached Pear and Frangipane Tart

Red wine caramel, vanilla bean ice cream

\$48 Per Person, plus 22% Service Fee, 9% Tax.