

Special Menu Packages

Minimum of 50 guests. Priced per person.

Menu One

Salmon Filet*
Wilted Arugula
Warm Bacon Dressing
Wild Mushroom and Cognac Soup
Mâche Salad
Whipped Brie
Ginger Sorbet
Pan-seared Duck Breast*
Glazed Root Vegetables
Celery Root Purée
Orange Sauce
Vanilla Panna Cotta
Caramel Pears
Tuile Cookie

Menu Two

Warm Saffron Vichyssoise
Bacon-wrapped Scallops with Wilted Spinach
Tarragon Hollandaise
Mesclun Greens
Champagne Sorbet
**Beef Tournedos*
Rosette of Yukon Gold Potato
Morel-Cognac Sauce
White and Green Asparagus
Sautéed Sunburst Squash
Malt and Bitter Chocolate Terrine

Menu Three

Prosciutto-wrapped Asparagus
Mascarpone
Golden Balsamic Vinaigrette
She Crab Soup
Butter Bibb Greens
Lemon Granita
Dijon-crusted Lamb Loin*
Roasted Fennel
Cannellini Beans
Jus au Natural
Grand Marnier Crème Brûlée

\$69.00

*The consumption of raw or undercooked foods may cause food borne illness, especially for those with certain medical conditions.

**Certified Angus beef

Prices subject to change.

2/08

James River Buffet

Minimum of 50 guests

****Whole Roast Prime Rib of Beef au Jus**

Pulled Pork Barbecue or Virginia Ham with Raisin Sauce

Virginia Southern Fried Chicken

Fluffy Buttermilk Biscuits and Honey

Home-style Blackeyed Peas, Stewed Tomatoes, and Bacon

Creamed Corn

CCV Signature Spoon Bread

Seasonal Garden Salad with Chef's Specialty Dressing

Cole Slaw

Rustic Apple Tart or Pecan Pie

Freshly Brewed 100% Columbian Coffee

\$34.95

*The consumption of raw or undercooked foods may cause food borne illness, especially for those with certain medical conditions.

****Certified Angus Beef**

Prices subject to change.

2/08