Virginia Farmers’ Market Display

A lavish display of produce

A look inspired by open air farmers’ markets

Tasso and Black-Eyed Pea Hummus

with Cornbread Crostini

served in cast iron skillets

Surryano-Wrapped Asparagus

Skewered Fresh Seasonal Fruits

Virginia’s Finest Fresh Chevre

Dodson’s Farm, Nottaway County, VA
Quarter-Wheel of Blue Cheese
Block of Parmigiano-Reggiano

Pear Chutney
Sweet Jalapeno Jam

Baked Brie en Croute

With Apricot and Ancho Preserves

Crustini, Grissini, and Crackers

***

Carving Station

Bistro Steak, Carved by Chef

Au Jus, Horseradish Cream
Marinated and Grilled Vegetables

Portabello Mushrooms, Red Onions, Roma Tomatoes, Asparagus,
Eggplant, Yellow Squash, Zucchini

Soft Rolls

***

Mashed Potato Martini Station

Creamy Mashed Potatoes Self-Served by Guests from a Chafer into a Martini Glass

Toppings: Grated Cheddar Cheese, Bleu Cheese Crumbles, Chopped Chives, Chopped Broccoli,
Butter, Chopped Sweet Peppers, Crumbled Bacon, Sour Cream
Pasta Station

Penne Pasta in Rustic Tomato Sauce with Italian Sausage

Farfalle Chicken Alfredo with Sundried Tomatoes and Basil

Garlic Parmesan Breadsticks

Dessert and Beverage Station

Raspberry Tangos
Oreo Dreams
Cheesecake Squares
Lemon-Berry Jazz Bars

Iced Tea
Regular and Decaf Coffee
Assorted Creamers and Sweetners
Bar

*presented at the reception desk*

Bottled Regular and Light Domestic Beer

Red and White Wine

Assorted Sodas