
DOVER HALL CULINARY EVENTS MENU



WITH SEASONAL MENU SELECTIONS, FLAWLESS SERVICE AND ATTENTIVE PLANNING, DOVER HALL CREATES TRULY MEMORABLE EXPERIENCES. FROM INTIMATE LUNCHEONS TO STUNNING WEDDINGS, INSPIRED THEME PARTIES TO FORMAL CORPORATE OCCASIONS, WE OFFER THE INSPIRATION, ATTENTION TO DETAIL AND CULINARY CREATIVITY THAT WILL MAKE YOUR EVENT SHINE.

MORNINGS

The following menu packages are our suggestions for your next event.

Continental Breakfast

A grand selection of house-baked scones, breakfast breads, muffins and pastries with apricot whipped butter and fresh fruit

Breakfast Display

Our Continental buffet with the addition of your choice of 3 of the following:

BREAKFAST MAC & CHEESE CASSEROLE

Fresh eggs, turkey maple breakfast sausage, cavatappi pasta, onions, bell peppers, candied jalapeños + smoked gouda cream

MOSAIC SHRIMP & GRITS CASSEROLE

Stone-ground grits topped with sautéed chicken Andouille sausage, garlic, onions, peppers, spinach & shrimp topped with cheddar + smoked gouda cream sauce

APPLEWOOD-SMOKED BACON

TURKEY BACON

CRUST-LESS SPINACH, MUSHROOM & CHEESE QUICHE

With herbs, parmesan + feta cheeses

PECAN-PRALINE FRENCH TOAST CASSEROLE

Served with fresh berries + syrup

CHICKEN-APPLE SAUSAGE

Egg Bar*

This station will feature one of our culinary team members creating fresh made omelets, scrambles and fried eggs to order with toppings of fresh seasonal ingredients

* Requires a chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BUTLERED HORS D'OEUVRES

Protein

- Sirloin Bites with gorgonzola & bacon
- Keftedes Greek Mini Meatballs with cucumber–yogurt sauce
- Chicken or Beef Sesame Satay Skewers
- Sweet Potato Ham Biscuits with Basil mustard
- Antipasti Skewers with cured meats & cheeses
- Mini Beef Wellingtons with portobello duxelles
- Pecan–Crusted Chicken Skewers with basil mustard

Vegetarian

- Portobello, Fontina & Balsamic Onion Mini Quesadillas
- Feta–Almond Truffles
- Smoked Gouda–Pecan Truffles
- Caprese Skewers with mozzarella, basil, tomato & balsamic
- Gruyere Cheese Puffs
- Brie in Mini Phyllo Cups with strawberry–rhubarb jam
- Zucchini Flat Bread Tarts with Boursin cheese, balsamic onions & tomato jam

Seafood

- Seared Tuna Bites
- Mini Crab Cakes with chipotle tartar sauce
- Creole Shrimp Skewers
- Applewood Bacon–Wrapped Scallops with Thai chili glaze
- Sweet Thai Chili Shrimp Skewers
- Shrimp Cocktail Shooters

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STATIONARY DISPLAYS

Signature Dips and Spreads

Our signature smoked Gouda pimento cheese, edamame–miso hummus, roasted shallot Gorgonzola dip, jalapeno corn dip, creamy spinach dip, zucchini & yellow squash & crostinis

Seasonal Fruit & Cheese Tray

Fresh seasonal fruit & domestic cubed cheeses

Gourmet Cheese Board

A selection of imported artisanal cheese wedges with seasonal fruit & assorted flatbread crackers

Vegetable Crudités

Seasonal medley of zucchini, yellow squash, asparagus, grape tomatoes, baby carrots & haricots verts with creamy lemon–herb dip

Antipasto Misto Board

Assorted charcuterie, house made mozzarella, mixed pitted olives, marinated artichokes & mushrooms with grissini bread straws main courses

Southern Antipasti

Oven roasted Brussel sprouts, sautéed beets, pan-seared fennel, house made pickles, roasted okra and assorted Virginia peanuts

Market Vegetable Display (Chilled)

Grilled, blanched & marinated seasonal vegetables with Green Goddess dressing

STATIONARY ENTRÉE DISPLAYS

Bistro Beef Platter

Sliced, medium–rare, with Field Greens, Tomatoes, Balsamic Onions, Cheddar Cheese, Rolls & Horseradish Sauce

Roasted Salmon Platter

Sesame–ginger glazed, served with pickled carrots, green onions, wheat crostini & basil mustard

Roasted Shrimp Cocktail Duo (chilled)

Oven–Roasted & Old Bay–Spiced Domestic Shrimp, Horseradish–Cocktail, & Lemon Wedges

Low Country Display

Pecan–Crusted Chicken Skewers with Basil Mustard, BLT Deviled Eggs with bacon & sun-dried tomatoes, Sweet Potato Ham Biscuits, and Smoked Gouda Pimento Cheese Dip with pita chips and zucchini rounds

Pan–Asian Display

Seared Tuna Bites, Chicken Satay Skewers with Sesame–Ginger Dipping Sauce, Sweet Thai Chili Shrimp Skewers, and Edamame–Miso Hummus with wheat crostini

Tuscan Display

Caprese Skewers with Balsamic Reduction, Tuscan Artichoke Rounds, Gruyere Cheese Puffs, and Creamy Spinach Dip with zucchini and pita chips

Chesapeake Display

Creole Shrimp Skewers, Crawfish Croquette with Cajun remoulade, Marinated Mussel Salad, and Signature Crab Dip with zucchini and pita chips

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INTERACTIVE STATIONS

These stations feature our professional chefs, creating dishes to order.

Gourmet Grits Bar

Served in small crocks, our signature stone-ground, yellow, creamy grits topped with a trio of gourmet ingredients:

Sautéed Shrimp in Smoked Gouda Cream Sauce with cheddar cheese, crumbled bacon & all natural chicken, andouille sausage;

Sautéed Spinach & Basil with grilled fennel and onions;

and **Fire Roasted Tomatoes** with sautéed artichokes and crumbled feta

Premium Mac & Cheese Bar

Mini plate presentation including:

Smoked Gouda Mac, Butternut Squash and Gorgonzola Mac, and **Sherried Lobster Mac** each topped with herbed panko crust

Southern Staples

Mini-plate presentation of comfort food favorites:

Turkey Meatloaf with whipped potatoes & crispy onions;

Mini Fried Chicken and Waffles with bourbon maple syrup; and

Grilled Cheese with mini Tomato Soups

Club Plate Station

Favorite mini entrées with accompaniments including:

Short Ribs Bourguignon with gorgonzola grits;

Chicken Piccata over Carolina gold rice; and

Mini Crab Cakes over grilled corn and black bean salad with chipotle tartar sauce

Southern BBQ

Assembled on mini rolls with cranberry slaw side

Pulled Pork BBQ in rich tomato vinegar bbq sauce;

Smoked Chicken with white horseradish bbq sauce with balsamic onions; and **Beef Brisket** with chipotle bbq sauce

Classic Carving

Served with rolls and sweet potato biscuits and your choice of two of the following menu items:

Bistro Beef Medallions with brandied mushroom sauce and horseradish-Dijon spread

Grilled Salmon with basil mustard

Smoked Turkey Breast with pan gravy & cranberry chutney

Roasted Pork Tenderloin with apricot au jus

Charleston Chicken with smoked Gouda cream sauce

Coastal Sauté Station

Mini-Lump Blue Crab Cakes & Pan-Seared Day Boat

Scallops served with chipotle tartar sauce

Corn & Fingerling Potato Hash with Salsa Verde

Oyster Bar*

Raw, Grilled and/or Steamed Fresh Oysters, shucked to order with a variety of condiments

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INTERACTIVE STATIONS CON'T

Global Tapas Plates

Custom hand-made tasting plates prepared by our culinary team.

Braised Beef Short Ribs, Burgundy reduction, roasted root vegetables

Crab Cakes, Grilled corn and edamame succotash

Bistro Beef Medallions, Garlic and herb whipped potatoes

Firecracker Salmon, Roasted asparagus

Seared Scallops, Wilted arugula salad

Paella, Seafood, chicken, chorizo, yellow rice, vegetables, red pepper romesco

Charleston Chicken, Smoked Gouda cream sauce, grilled seasonal vegetables

Candied Pork Belly, Maple Sriracha glaze, roasted Brussel sprouts

Roasted Chicken, Caramelized pearl onion sauce with tarragon and butter-thyme green beans

SEATED MEAL OPTIONS

*The following descriptions are our offerings for a more formal meal service.
Each of the following services includes full table place settings for each guest.*

Family–Style Platters

*Often thought of as “the best of all worlds”, this option combines the formality of a seated reception with the comfort of a family dinner.
Usually this meal begins with a seated salad or soup course followed by plattered entrées and side dishes that are interactively shared by your guests.*

Choose 1 salad + 2 entrées + 1 vegetable + 1 starch

**Additional service wares and 6ft round guest tables required*

Single Entrée

Guests are served a plated single entrée, usually chicken, pork or beef, with seasonal vegetable, starch & bread.

Choose 1 salad + 1 entrée + 1 vegetable + 1 starch

**Offering guest entrée selection will incur an additional \$15.00 charge per person*

Duet Entrée

Guests are served two entrées, usually meat & seafood, accompanied by a seasonal vegetable and starch with assorted house baked breads with butter. This is an excellent option for larger parties and allows for a fast, smooth, dinner service.

Choose 1 salad + 1 entrée + 1 seafood entrée
+ 1 vegetable + 1 starch

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SEATED MEAL SELECTIONS

Salad

LOWCOUNTRY

Chopped romaine and mixed greens, carrots, tomatoes, blue cheese, roasted beets, cucumbers, bacon + toasted almonds with cider vinaigrette

FIELD GREENS

Tomatoes, carrots, red onions with balsamic vinaigrette dressing

EDAMAME-CRANBERRY SALAD

Spinach & mixed greens, hard-boiled egg, toasted walnuts, cucumbers, carrots, grape tomatoes, cranberries, feta, fresh edamame + lemon vinaigrette

CAPRESE SALAD

House-made mozzarella, fresh basil, sliced tomatoes + balsamic vinaigrette over arugula

DOVER HALL CAESAR

Romaine, cracked black pepper, sun-dried tomatoes, garlic-ciabatta crouton, shaved parmesan and low calorie, house made Caesar dressing

STRAWBERRY BALSAMIC SALAD

Fresh strawberries, grilled chicken breast, walnuts, goat cheese, grape tomatoes & red onions over baby spinach and romaine with balsamic vinaigrette

WATERMELON SALAD

Layers of freshly sliced watermelon, crumbled feta, mint chiffonade, and white balsamic-honey drizzle

Premium Salads

TUNA NICOISE SALAD

Field green salad topped with seared rare tuna, blanched green beans, red potatoes, tomatoes, Kalamata olives, capers, chopped egg, walnuts, and parmesan with tarragon-Caesar dressing

SEARED ARTICHOKE & FARRO SALAD

Tender faro grain, shaved Brussel sprouts & fresh spinach topped with local micro greens with roasted artichoke hearts and roasted red pepper-bacon vinaigrette

ROASTED BEET & PICKLED MUSHROOM SALAD

Thick sliced beet medallion, ricotta salata and Mache drizzled with balsamic vinaigrette and basil oil

ARTISAN WEDGE SALAD

Baby iceberg, pancetta, watermelon radish, smoked Bleu cheese, pickled red onions, grape tomatoes with herbed peppercorn dressing

Main Entrees

APRICOT TERIYAKI PORK TENDERLOIN

Slow-roasted, carved medallions served with apricot demi glace

BEEF TENDERLOIN

Oven roasted medium, in Barolo reduction

BOURSIN-STUFFED CHICKEN

With bacon, boursin & spinach

BACON WRAPPED HANGER STEAK

With brandied mushroom sauce

BISTRO BEEF MEDALLIONS

Oven-roasted, with bourbon-bacon demi glace or VA red wine demi glace

TUSCAN CHICKEN

Lemon, artichoke hearts, capers

BRAISED BEEF SHORT RIB

In a burgundy reduction

CHARLESTON ROULADE

Stuffed with smoked Gouda pimento cheese, spinach and sundried tomatoes

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DOVER HALL CULINARY EVENTS MENU

Seafood Entrées

FIRECRACKER SALMON

Oven-roasted fillets with Thai chili + ginger glaze

SEARED HALIBUT

With tropical salsa

HERB ROASTED SALMON

With lemon caper dill sauce

SEARED SEA BASS

Seasoned with lemon & fresh herbs

Vegetarian Entrées

WARM BEET & SWEET POTATO STACKS

Layered with goat cheese + beet greens

(VEGETARIAN AND GLUTEN FREE)

STUFFED PORTOBELLO MUSHROOM

With sautéed seasonal vegetables + herbed panko crumb crust

(VEGETARIAN)

Vegetable Sides

Butter-Thyme Green Beans with sea salt

Braised Brussel Sprouts with herbs, walnuts & lemon

Slow-Roasted Carrots with butter & cracked pepper

Roasted Cauliflower with fresh garlic, olive oil & lemon

Tomato-Fennel Braised Gigandes (GIANT LIMAS)

Roasted Root Vegetables with fresh herbs

Starch + Grain Sides

Farro with artichokes + cremini mushrooms

Whipped Yukon Potatoes with parmesan + olive oil

Parmesan Whipped or Rosemary Smashed New Potatoes

Grilled Potatoes with oregano + sea salt

Cheddar + Sundried Tomato Smashed Potatoes

Charleston Stone-Ground Grits

Smoked Gouda Mac & Cheese with parmesan-panko crust

Southern Spoon Bread with goat cheese

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DESSERTS

The following descriptions are our dessert options. All of the following can be added to a stationary display, butlered by staff or added as a course to your seated meal.

Classic Crème Brûlée, spoons or shots

with pistachios & chocolate shavings

S'More Blondies with Fudge Sauce

Pumpkin–Gingersnap Tiramisu

Cheesecake Tarts

Lemon, Chocolate, Raspberry

Individual Key Lime Tarts

(GLUTEN FREE)

Nutella Swirl Brownies

Lemon Berry Trifle

Seasonal Fruit Tartlets

Mini Southern Pies in Mason Jars

Apple, Peach, Pecan

Seasonal Gelato

Custom made gelato flavors to compliment your meal

Gourmet Cookies & Mini Sweets

Bite sized assortment of house made mini sweets

Variety may include assorted tartelettes, wedding cookies, buckeyes, blondies and profiteroles

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BEVERAGE SERVICE

<u>CLASSIC BAR PACKAGE</u>	<u>PREMIUM BAR PACKAGE</u>
First Two Hours - \$18 /person per hour	First Two Hours - \$25 /person per hour
Each Additional Hour - \$8 /person	Each Additional Hour - \$10 /person

<u>LIQUOR</u>	<u>LIQUOR</u>
Tito's Vodka	Ketel One Vodka
Bombay Gin	Bombay Sapphire Gin
Jim Beam Bourbon	Bacardi Superior Rum
Dewar's Scotch	Johnny Walker Black Scotch
Bacardi Rum	Knob Creek Bourbon

<u>INCLUDED WINES</u>	<u>INCLUDED WINES</u>
DOVER HALL ESTATE BOTTLED WINES:	DOVER HALL ESTATE BOTTLED WINES:
Darcie Kent Vineyards Pinot Noir	Darcie Kent Vineyards Pinot Noir
Darcie Kent Vineyards Chardonnay	Darcie Kent Vineyards Chardonnay
Sparkling Wine	Sparkling Wine
VIRGINIA WINES:	VIRGINIA WINES:
Barboursville Pinot Grigio	Barboursville Pinot Grigio
Barboursville Cabernet Sauvignon	Barboursville Cabernet Sauvignon

<u>INCLUDED BEERS</u>	<u>INCLUDED BEERS</u>
BOTTLED BEERS:	BOTTLED BEERS:
Bud Light	Bud Light
Stella Artois	Stella Artois
<i>*Additional bottled beer selections can be provided by Dover Hall for an additional cost.</i>	<i>*Additional bottled beer selections can be provided by Dover Hall for an additional cost.</i>
CRAFT BEERS ON TAP:	CRAFT BEERS ON TAP:
Licking Hole Creek Brewery – Til' Sunset	Licking Hole Creek Brewery – Til' Sunset
Midnight Brewery – Not My Job	Midnight Brewery – Not My Job

<i>*Guests may upgrade to Premium Liquor for \$5.50 per person per liquor.</i>	
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Champagne Toast available at \$5.50 per person

Signature Cocktails are available starting at \$8.00 per person

Non-Alcoholic available at \$6.95 per person

Non-alcoholic bar available for children and guests under 21.

Includes: Coke, Diet Coke, Sprite, Ginger Ale, Cranberry Juice & Orange Juice

Coffee & Hot Tea Service available at \$3.95 per person

Regular and Decaf coffee, hot tea, assorted sweeteners and creamers

Iced Tea Service available at \$3.95 per person

***The average food and beverage cost per person is \$175-\$215**

**This includes menu selection, beverage selection, service ware, staffing,
20% service charge and applicable taxes.**

Averages vary depending on menu selection and overall guest count

****20% administrative/service charge & applicable tax
will be added to your food and beverage invoice total**

CONTACT INFORMATION

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