



DINNERS

Private dining at its finest. Whether for a celebration, client dinner, or just a gathering amongst friends, you provide the guest list and we'll take care of the rest.

CAPACITY

SEATED DINNERS

25-60, Reserve Room

50-200, Granary

STATIONED DINNERS

25-75, Reserve Room

75-250, Granary

WHAT'S INCLUDED

Choice Of Prix-Fixe Menu Selections

Choice Of Bar Package or Wine Pairing

5½ Ft. Round Dining Tables

Linens, Napkins, China, Flatware, Stemware, Barware

Chiavari Dining Chairs

SAMPLE DINNER MENUS

SEATED

SWEET GEM LETTUCE

Walnut Vinaigrette, Easter Egg Radish, Shallot, Parmesan

MEDITERRANEAN SEA BASS

Sea Island Red Pea Ragu, Baby Zucchini, Caper Salsa Verde

DARK CHOCOLATE TART

Sunflower Seed, Soft Whipped Cream

STATIONED

THE PIPPIN HILL

VIRGINIA LUMP CRAB CAKE, Curried Remoulade

ROASTED VEGETABLE ESCABECHE, Concord Grape Vinegar, Watercress

GRILLED PITA AND MEYER LEMON HUMMUS

LOCAL CHEESE SELECTIONS, Apple Butter, Marie Bette Baguette

DIANE'S GREEN SNAP BEANS, Whole Grain Mustard Vinaigrette, Marinated Mushrooms

VIRGINIA TABLE

BONE-IN CHICKEN BREAST, Piquillo Pepper

CORN ON THE COB, Lime Salt

HERBED RED BLISS POTATO SALAD, Grilled Scallion

HUSHPUPIES, Basil Green Goddess

GREENHOUSE TOMATOES, Burratini, Fig Vincotto, Citrus Salt

PRICING

Prix-fixe or stationed menus

from \$65 per person.

Wine, beer, liquor packages
& specialty cocktails available.