

MENU OPTIONS



The Space downtown

THREE-COURSE DINNER



PASSED HORS D'OEUVRES (PICK 4):

Beef and Fingerling Potato Kabobs ~	Thai Meatballs ~	Organic Kale Filo Triangles ~
Warm brie, Won tons, tomato chutney ~	Meatloaf Sliders ~	Chickpea Spring Rolls ~
Duck Spring Rolls ~	Crab Hushpuppies, Spicy Aioli ~	Sweet Potato Canape Tapenade ~
BBQ Duck Turnovers ~	Tuna Sashimi Pizzas ~	Asparagus and Boursin Filo Roll ~
Chicken Satay ~	Lobster Bisque Shooters ~	Rice Paper Rolls ~
Pot Roast Spoons with Wasabi Slaw ~	Curried Lobster and Apple Spoons ~	Leek and Cheddar Puffs ~
Scallion Biscuits w/Virginia Ham ~	Shrimp Cocktail w/Mango Cocktail Sauce ~	Yellow Tomato Gazpacho Shooters ~
Blueberry Compote	Shrimp Toast ~	Skewers of Fresh Mozzarella and grape tomatoes
	Crab Potstickers	



THREE-COURSE DINNER

FIRST COURSE CHOICES (*PICK 1*):

Charred Sweet Potato Soup
w/a Crab Hushpuppy

~

Vidalia Onion Soup
w/Bourbon Cream

~

Leafy Greens Soup,
Blackeyed Pea Cake, Country Ham

~

Puree of Butternut Squash,
Bourbon Cream, Fried Shallots

~

Arugula, Compressed Watermelon,
Dried Sheeps milk Cheese, & Pumpkin Seed Vinaigrette

Five o'clock Homemade Mozzarella,
Heirloom Tomato Medley, & Basil

~

Romaine Hearts w/Homemade
Caesar Dressing, Croutons, & Tomato

~

Local Watercress, Blue Cheese,
Candied Walnuts & Apples

~

Local Mixed Greens, Pomegranate,
Chevre, & Endive

~

Grilled Yellow Beet, Asparagus,
Shaved Red Onion, & Deviled Farm Egg

~

Kale and Brussel Sprout Caesar,
Polenta Croutons, Dried tomatoes, Parm

~

Tuna Tartare, Seaweed Salad,
& Cucumber (*supplement \$3*)

~

Pan seared Scallops, Spring Pea Puree,
& Crispy Onions (*supplement \$5*)

~

Lump Crab Cake, Fried Grits Cake,
Cucumber, & Caper Salad (*supplement \$5*)

THREE-COURSE DINNER



ENTREE CHOICES:
*(PICK 2-3, USUALLY 1 MEAT,
1 FISH, AND 1 VEGETARIAN)*

Local Roasted Chicken Breast, Fingerling Potatoes,
Seasoned Vegetables, & House Gravy

~

Braised Boneless Short Ribs,
Winter Vegetables, Gnocchi

~

Locally raised Pork Loin, Roasted Sweet Potatoes,
& Seasoned Vegetables

~

Lamb Duo, Rack and Confit Shoulder
w/Fingerling Potatoes & Grilled Vegetables *(supplement \$8 pp)*

Filet of Beef, Potato Gratin, Haricot Verts,
Port Wine Sauce (*\$12 supplement pp*)

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Rockfish, Roasted Cauliflower, Haricot Verts,
Pickled Red Onion (*\$3 supplement*)

~

Black Bass, Fennel, Leeks, Tomato,
& Lemon Butter (*\$3 supplement*)

~

Atlantic Salmon, Medley of Vegetables,
Potato Puree

~

Rare Seared Tuna, Vegetable Handrolls,
Ginger Miso Butter, Tempura Onion

~

Potato Crusted Local Trout, Kale Stuffing,
Squash and Sweet Onions

~

Mixed Grill of Seasonal Vegetables,
Quinoa, Red Pepper, Arugula

~

Cheese Tortellini's, Grilled Radicchio,
Golden Raisins, Pinenuts, Brussel Sprouts

~

Portobello Mushroom Osso Bucco
w/Potato Puree and Seasoned Vegetable

THREE-COURSE DINNER



DESSERT CHOICES (*PICK 1*):

Trio of Chocolate Opera Cake,
Chocolate Mousse, & a Mini Lemon Tart
*(most popular and you can mix any other following
to create your personalized trio)*

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Chocolate Souffle
w/Grand Marnier (*\$4 supplement*)

~

Assorted Fruit Tarts

~

Profiteroles, Ice Creams
and Chocolate Sauce

~

Blackberry Cobbler

Apple Tart

~

Creme Brulee

~

White Chocolate Panna Cota

~

Chai Cheesecake, Ginger Cream

~

Napoleon- Puff Pastry
w/Strawberries & Whipped Cream

~

Grasshopper Pie- Frozen Creme de
Minthe Nougat with an Oreo Crust

THEMED BUFFETS FAMILY STYLE



ITALIAN STYLE BUFFET DINNER \$50PP (PASSED HORS D'OEUVRES TO BEGIN)

Braised Boneless
Beef Short ribs, Carrots

~

Spicy Italian Sausage,
Gnocchi, Grilled Broccoli

~

Kale and Shaved Brussel Spout Caesar,
Oven Dried Cherry Tomatoes,
Polenta Croutons

Butter Lettuce, Celery, Radish,
Herb Vinaigrette

~

House made Fresh Mozzarella,
Vine ripe tomatoes

~

Three Cheese Tortellini's,
Grilled Radicchio, Golden Raisins,
Pinenuts Foccaccia, Olive oil

THEMED BUFFETS FAMILY STYLE



SOUTHERN STYLE REHEARSAL BUFFET \$40PP (PASSED HORS D'OEUVRES TO BEGIN)

****Dessert Platter to follow*

Pulled locally sourced Pork BBQ
w/BunsButtermilk Fried

~

Chicken Macaroni and Cheese, Wasabi Red and
Green Cabbage Slaw Green Bean, Caesar Salad,
Scallion Biscuits, Black Pepper Cornbread, and Rolls

~

Deviled Chocolate Cupcakes

THEMED BUFFETS FAMILY STYLE



CLASSIC BUFFET \$55PP (PASSED HORS D'OEUVRES TO BEGIN)

****Dessert Platter to follow*

Filet of Beef with
Port Wine Sauce

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Three Cheese Tortellini's

~

Haricot Vert

~

Selection of Breads

Roasted Fingerling
Potatoes

~

Salad of Watercress, Blue cheese,
Candied Walnuts, Apple

~

Black Bass with
Leeks and Fennel

THEMED BUFFETS FAMILY STYLE



VEGETARIAN BUFFET \$45PP (PASSED HORS D'OEUVRES TO BEGIN)

****Dessert Platter to follow*

Black and White Quinoa,
Seasonal Vegetables

~

Kale Raviolis, Brown Butter Sauce

~

Haricot Verts

~

Arugula Salad, Compressed Melon,
Feta, Pine Nuts

Tomato and House made
Fresh Mozzarella, Basil

~

Grilled Oyster Mushrooms

~

Caesar Salad

~

Selection of Breads

THEMED BUFFETS FAMILY STYLE



BANG RESTAURANT INSPIRED BUFFET \$45PP (PASSED HORS D'OEUVRES TO BEGIN)

****Dessert Platter to follow*

Soy and Lemongrass Braised Ribs

~

Shichimi Blackened Mahi,
Shitakes, Bok Choy

~

Pad Thai of Tofu and
Vegetables, Noodles, Peanuts

~

Coconut Rice

Grilled Local
Oyster Mushrooms

~

Salad of Tat soi, Watercress,
Carrots Wasabi Vinaigrette

~

Roasted Cauliflower, Kale,
Sesame, Chili Sauce

HORS D'OEUVRE



PASSED MEAT ITEMS:

Beef and Fingerling
Potato Kabobs (GF)
~
Duck Spring Rolls
~
BBQ Duck Turnovers
~
Mini Bowls of
Chicken Curry (GF)
~
Pot Roast Spoons with
Wasabi Slaw (GF)

STATION MEAT ITEMS:

Pulled Pork Sliders
~
Scallion Biscuits w/Virginia
Ham Blueberry Compote
~
Thai Meatballs
~
Meatloaf Sliders
~
Chicken Satay (GF)
~
Charcuterie Board (GF)

PASSED FISH ITEMS:

Black Rare Seared Tuna w/Slaw (GF)	Shrimp Thai Pesto Lollipops
~	~
Tuna and Mango Spoons (GF)	Shrimp Toast
~	~
Tuna Sashimi Pizzas	Shrimp and Grits Spoons
~	~
Crab Hushpuppies	Soft Shell Crab, Avocado Salsa (seasonal)
~	~
Crab Potstickers	Lobster Bisque Shooters
~	~
Apple Spoons (GF)	Curried Lobster and Apple Spoons (GF)

FISH STATION ITEMS:

Sushi Platter variations of traditional rolls, vegetable rolls, vegan Cheese Board (GF)	Smoked Salmon with Blinis Shrimp and Grits (GF)
~	~
Shrimp Cocktail w/Choice of Sauce (Mango, Classic, Spicy tomato chutney) (GF)	Oyster half shell station, assorted sauces (GF) <i>Supplement***</i>

PASSED VEGETABLE ITEMS:

Organic Kale Filo Beggar Purses
Warm Brie, Won ton crackers,
tomato chutney
~
Pimento Cheese Toast
~
Chickpea Spring Rolls
~
Mini Vegetable Tartlets

Asparagus and Boursin
Filo Rolls
~
Yellow Tomato Gazpacho
Shooters (GF)
~
Skewers of Fresh Mozzarella
and grape tomatoes (GF)

STATION VEGETABLE ITEMS:

Lemon Roasted broccoli (GF)
~
Vegan Barbecue, Sweet Potato and
Quinoa, Buns and Slaw
~
Roasted Cauliflower with
peanut dipping sauce
~
General Tso Cauliflower
~
Japanese Sweet Potatoes
w/Capanade (GF)
~
Mixed Grilled Vegetables (GF)

Grilled Oyster Mushrooms
~
Mini Bowls of Vegetable Curry (GF)
~
Stuffed Mushrooms
~
Rice Paper Rolls
~
Seasonal Bruschetta's
~
Vegetable Crudité Station Choice of
Sauces (Classic Ranch, Vegan Ranch,
Spicy garlic) (GF)