

OMNI RICHMOND HOTEL
DINNER





PLATED

All plated dinners are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and assorted organic herbal teas and freshly baked rolls with sweet butter.

Prices are subject to a 22% service charge and a prevailing local and state sales tax. All menus and prices are subject to change.

SALAD | CHOICE OF ONE

RICHMOND

Baby spinach, candied walnuts, pickled red onions and port wine poached pears with white balsamic vinaigrette

CARTER MOUNTAIN APPLE

Brandy and honey sautéed apple slices, radicchio and mixed seasonal greens with apple cinnamon vinaigrette

CAPRESE

Yellow and red heirloom tomatoes, fresh mozzarella, microgreens and pesto with a balsamic syrup

CLASSIC CAESAR

Hearts of romaine, garlic croutons and shaved Parmesan cheese with house made Caesar dressing

CHOP HOUSE

Baby iceberg, smoked bacon, crumbled Maytag blue cheese, heirloom tomatoes and cucumbers with avocado ranch

DESSERTS | CHOICE OF ONE

Classic chocolate cake

Key lime tart

Blackberry cabernet cheesecake

Bananas Foster cheesecake with Nilla wafer crust

Raspberry brûlée cheesecake

Red velvet cake

Salted caramel chocolate mousse

Apple pie with caramel sauce

Vanilla crème brûlée with seasonal berries



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MAIN COURSE | CHOICE OF ONE

PAN SEARED FILET

Served with white cheddar grits, pinot demi glace and broccolini

52 per person

BRAISED BONELESS BEEF SHORT RIB

Served with Makers Mark demi glace, creamy polenta, pearl onions and grilled asparagus

48 per person

MAPLE BOURBON GLAZED PORK TENDERLOIN

Served with whipped sweet potatoes, haricot vert and dried cranberries

42 per person

12TH STREET CHICKEN

Herb seared boneless breast of chicken served with wild mushrooms, herbed farro, basil cream and baby carrots

41 per person

MAIN STREET CHICKEN

Roasted chicken breast stuffed with shrimp and andouille sausage jambalaya served with Creole mustard bierre blanc and Brussels sprouts

42 per person

JUMBO LUMP SEARED CRAB CAKES

Served with wild rice pilaf, heirloom tomato ragu and grilled asparagus

52 per person

HERB SEARED SALMON

Served with saffron basmati, pomegranate molasses and broccolini

44 per person

PAN SEARED SEA BASS

Seared Mediterranean sea bass served with whipped purple potatoes, baby squash and pinot gastrique

54 per person

GRILLED BEEF TENDERLOIN AND HERB SEARED CHICKEN BREAST

Served with truffle mashed potatoes, roasted asparagus and port jus

50 per person

NEW YORK STRIP AND SCALLOPS

Marinated and grilled New York strip steak served with balsamic demi glace, jumbo seared sea scallops, citrus bierre blanc, rice pilaf and broccolini

57 per person

PAN SEARED FILET AND JUMBO SHRIMP

Served with roasted garlic demi glace, lemon butter, Yukon Gold mashed potatoes and haricot verts

56 per person



BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and assorted organic herbal teas. Dinner buffets require a minimum of 30 people. Groups of 29 people or less will require a 5 per person charge.

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BELLE ISLE BUFFET

SALAD

Field greens, sliced cucumbers, heirloom grape tomatoes, candied pecans, shredded cheddar, crumbled goat cheese and crisp pancetta with white balsamic vinaigrette, ranch or blue cheese dressing

ENTRÉES

Smoked ham with citrus glaze

Seared chicken breast with thyme demi glace and roasted pearl onions

ACCOMPANIMENTS

Green bean casserole with crispy onions

Roasted red bliss potatoes

Roasted baby carrots and fennel

Assorted rolls with whipped butter

DESSERT

House made bread pudding

53 per person

TUSCAN COUNTRYSIDE BUFFET

SALAD

Caesar salad | Hearts of romaine, croutons and shredded Parmesan with Caesar dressing

ENTRÉES

Herb grilled chicken with prosciutto and mushroom demi glace

Roasted and sliced New York strip loin with rosemary jus

ACCOMPANIMENTS

Tri color roasted fingerlings

Broccoli with roasted garlic oil

Garlic breadsticks

DESSERT

Tiramisu

54 per person



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HEART OF TEXAS BUFFET

SALAD

Field greens, sliced cucumbers, heirloom grape tomatoes, candied pecans, shredded cheddar, crumbled goat cheese and crisp pancetta with white balsamic vinaigrette, ranch and blue cheese dressing

ENTRÉES

Sliced beef brisket with brown sugar barbecue sauce
Mesquite grilled breast of chicken with honey and bourbon jus

ACCOMPANIMENTS

Whipped Yukon Gold potatoes with sour cream and chives
Roasted asparagus
Cornbread with whipped butter

DESSERT

Chocolate bourbon pecan pie
56 per person

YORK RIVER BUFFET

SALAD

Caesar salad | Hearts of romaine, croutons and shredded Parmesan with Caesar dressing

ENTRÉES

Roasted and sliced beef tenderloin with caramelized shallot demi glace
Herb grilled chicken breast with wild mushroom jus
Seared redfish with tarragon and lobster cream

ACCOMPANIMENTS

Wild rice pilaf
Baby carrots and haricot vert
Assorted rolls with whipped butter

DESSERTS

Chef's selection of mini cheesecake and mini tarts
62 per person



EVENT INFORMATION

Thank you for selecting the Omni Richmond Hotel for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and themed parties. We would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUEST ROOM AMENITIES

An array of creative specialty gifts are available through the hotel for delivery to guestrooms. Please ask your conference services manager for a complete list and pricing.

FOOD AND BEVERAGE SERVICE POLICIES

All food and beverages at the Omni Richmond Hotel must be provided by the hotel. The sale and service of all alcoholic beverages is regulated by the state of Virginia. The Omni Richmond Hotel is responsible for the administration of these regulations. All food and beverage menu planning should be arranged at least 21 days in advance.

GUARANTEES

The exact number of guests attending a function is due 72 hours prior to the event. This number will be charged even if fewer guests attend. The hotel will prepare food for 3% over the guaranteed number. Meal functions and meeting rooms will be set for a maximum of 5% over the food and beverage guarantee. If the guarantee is increased within 72 hours of the event, the hotel reserves the right to substitute menu items.

TIMING OF FUNCTIONS

In order to provide the finest service to your group, it is important that you notify the conference services or banquet departments with time changes in your agenda. The on-site group contact is responsible for abiding by the established times outlined on the banquet event orders as the hotel may have commitments of function space prior to or following the arranged program. Room set-ups will be completed 30 minutes prior to the event start time.



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