

OMNI RICHMOND HOTEL  
LUNCH







## BUFFETS

All lunch buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee, iced tea and assorted organic herbal teas. Lunch buffets require a minimum of 25 people. Groups of 24 people or less will be charged an additional 5 per person.

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

### SOUTHWEST BUFFET

#### STARTERS

Chopped romaine salad | Jicama, crumbled queso fresco, black beans, fire roasted corn and jalapeños with avocado ranch dressing

Chicken tortilla soup

#### ENTRÉES

Marinated chicken and beef fajitas served with sautéed peppers and onions, flour tortillas, spanish rice and refried beans

Assorted toppings | Fresh jalapeños, cheddar, salsa, sour cream and guacamole

#### DESSERT

Tres leches cake

36 per person

(add 3 per person to substitute grilled mahi mahi veracruz for chicken or beef)

### THE GOURMET SANDWICH

#### SALAD | CHOICE OF ONE

Classic Caesar salad

Garden salad | Pear tomatoes, cucumbers, pickled red onions, sliced radishes, shredded carrots and croutons

Choice of two dressings | White balsamic vinaigrette, ranch, blue cheese, fat free raspberry vinaigrette or Caesar

#### SOUP | CHOICE OF ONE

Chicken and wild rice, creamy tomato basil, beef barley, potato leek or corn chowder

#### PRE-MADE SANDWICHES | CHOICE OF THREE

Herb roasted turkey | Dill havarti, microgreens, heirloom tomatoes and lemon aioli on nine grain bread

Roast beef | Herbed Boursin, baby arugula, heirloom tomatoes, roasted garlic and horseradish mayo on a challah bun

Rosemary ham | Baby Swiss cheese, Boston lettuce and Creole grain mustard on a kaiser roll

Market chicken salad | Bibb lettuce and heirloom tomatoes on a croissant

Grilled asparagus and roasted red bell peppers | Wilted purple kale, heirloom tomatoes, red onions and white bean hummus wrapped in a vegan tortilla

#### ACCOMPANIMENTS

Seasonal fruit salad, Mediterranean pasta salad and Route 11 potato chips

#### DESSERTS

House made cookies, brownies and blondies

34 per person



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### THE SHOCKOE SOUP AND SALAD BAR

#### SOUP | CHOICE OF ONE

Chicken and wild rice, creamy tomato basil, beef barley, potato leek, corn chowder, turkey chili, vegetable or minestrone

#### BUILD YOUR OWN SALAD

Chopped romaine hearts, baby spinach, fresh field greens, shredded carrots, pear tomatoes, sliced cucumbers, grilled asparagus, diced beets, candied walnuts, sunflower kernels, pickled red onions, dried cranberries, shredded cheddar, crumbled blue cheese, shredded Parmesan cheese, chopped bacon, sliced radishes and julienne red and yellow bell peppers

#### DRESSINGS | CHOICE OF TWO

White balsamic vinaigrette, ranch, blue cheese, fat-free raspberry vinaigrette or Caesar dressing

#### SALADS | CHOICE OF TWO

Market chicken salad

Curried shrimp salad

Tri-color fingerling salad

Mediterranean pasta salad

Israeli couscous salad with grilled seasonal squash, dried apricot and herbs

#### ACCOMPANIMENTS

Artisan bread display

#### DESSERTS

House made cookies, brownies and blondies

30 per person



### TUSCANY BUFFET

#### STARTERS

Traditional Caesar salad | Hearts of romaine, garlic croutons and shaved reggiano cheese with Caesar dressing

Creamy tomato basil soup

#### ENTRÉES

Grilled chicken Parmesan

Seared salmon with basil cream and oven dried tomatoes

Seasonal pasta primavera

Roasted squash, zucchini, asparagus, red onions and red bell peppers

#### ACCOMPANIMENTS

Garlic breadsticks

#### DESSERT

Tiramisu

36 per person





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### TEXAN BUFFET

#### STARTERS

Baby iceberg wedge salad | Cheddar, chopped bacon, diced heirloom tomatoes, diced cucumbers and pickled red onions with ranch dressing

Texas chili with chipotle peppers and Shiner Bock

#### ENTRÉES

Mesquite grilled chicken breast with honey mustard barbeque sauce

Dry rub sliced beef brisket with sweet molasses barbeque sauce

#### ACCOMPANIMENTS

Bourbon creamed corn

Tri color fingerling potato salad

Coleslaw with apple and jicama

#### DESSERT

Pecan pie

37 per person

### ALL-AMERICAN BUFFET

#### STARTERS

Mixed greens salad | Pear tomatoes, shredded carrots and croutons with white balsamic vinaigrette

Roasted corn chowder

#### ENTRÉES

Grilled ground brisket burgers

Grilled herb marinated chicken breast

#### ACCOMPANIMENTS

White cheddar mac and cheese

Onion rings

Challah hamburger buns, sliced cheddar, Swiss cheese, provolone, sliced tomatoes, lettuce, red onions, horseradish pickle chips, yellow mustard, grain mustard, ketchup and mayonnaise

#### DESSERT

Apple pie

34 per person



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### CHURCH HILL BUFFET

#### SALAD

Garden salad | Pear tomatoes, cucumbers, pickled red onions, sliced radishes, shredded carrots and croutons with white balsamic vinaigrette

#### ENTRÉES

Herb grilled chicken breast with a thyme cream

Roasted and sliced New York strip loin with wild mushrooms and demi glace

Seared salmon with blood orange beurre blanc

#### ACCOMPANIMENTS

Smashed red potatoes

Asparagus and baby carrots

Assorted artisan rolls

#### DESSERTS

Assorted mini cheesecake and mini tarts

42 per person





## BOXED

All boxed lunches are served with your choice of assorted regular sodas, diet sodas, bottled spring water, Route 11 lightly salted chips and a freshly baked cookie.

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### SALAD | CHOICE OF ONE

#### ORECCHIETTE PASTA

Heirloom tomatoes and grilled asparagus with white balsamic vinaigrette

#### ISRAELI COUSCOUS

Oven roasted tomatoes, sliced black olives, basil and garlic with olive oil

#### SOUTHERN STYLE POTATO SALAD

Boiled eggs  
and bacon

#### QUINOA SALAD

Wilted spinach and diced  
roasted squash

## SANDWICHES AND WRAPS | CHOICE OF THREE

#### MARKET CHICKEN SALAD

Chicken salad, romaine lettuce and Roma tomatoes on a croissant

#### TUSCAN

Rosemary ham, capicola, Genoa salami, fresh mozzarella, banana peppers, tomatoes and balsamic glaze on a baguette

#### NY STRIP AND MAPLE CHEDDAR

Slow roasted New York strip, maple cheddar, caramelized onions, mayonnaise and horseradish on a kaiser roll

#### SAGE ROASTED TURKEY

Turkey, cranberry Boursin cheese, tomatoes and microgreens on ciabatta

#### WHITE BEAN HUMMUS WRAP

Baby spinach, Roma tomatoes, feta cheese, pickled red onions and sun-dried tomatoes on a tortilla

#### FRIED CHICKEN BLT WRAP

Crispy breaded chicken breast, baby iceberg lettuce, tomatoes, bacon and avocado ranch on a spinach tortilla

#### THE VIRGINIAN

Virginia ham, Alpine lace Swiss cheese, whole grain mustard, mayonnaise and chopped olive mix on brioche

26 per person



## PLATED

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

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### SALADS | CHOICE OF ONE

#### FRESH FIELD GREEN

Pickled red onions, shredded carrots, pear tomatoes and cucumbers with white balsamic vinaigrette

#### BABY SPINACH

Strawberries, pickled red onions and candied walnuts with brown sugar vinaigrette

#### CAPRESE

Heirloom tomatoes, fresh mozzarella, microgreens and pesto with balsamic syrup

#### CAESAR

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

### DESSERTS | CHOICE OF ONE

Classic chocolate cake

Key lime tart

Blackberry cabernet cheesecake

Bananas Foster cheesecake with Nilla wafer crust

Raspberry brûlée cheesecake

Salted caramel chocolate mousse

Red velvet cake

Apple pie with caramel sauce

Vanilla crème brûlée with seasonal berries

## MAIN COURSE

### HONEY THYME GLAZED CHICKEN BREAST

Served with seared a Yukon Gold potato cake and broccolini

30 per person

### WILD MUSHROOM STUFFED ROASTED CHICKEN

Boneless chicken stuffed and roasted served with haricot verts, sun dried cherries and thyme cream

31 per person

### BLACKENED REDFISH

Served with wild rice pilaf, baby carrots and Creole mustard beurre blanc

36 per person

### HERB SEARED SALMON

Served with saffron basmati rice, grilled asparagus and pomegranate molasses

34 per person

### BOURBON MAPLE GLAZED PORK CHOP

Grilled double bone pork chop served with white cheddar mashed potatoes, Brussels sprouts and roasted pearl onions

31 per person

### SEARED TOP SIRLOIN

Marinated and herb seared top sirloin steak served with caramelized shallot demi glace, creamy polenta, haricot vert and oven dried tomatoes

36 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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