

OMNI RICHMOND HOTEL
RECEPTION





DISPLAYS

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

DOMESTIC CHEESE DISPLAY

Cheddar, Swiss cheese, provolone, pepper jack cheese, goat cheese, dried cranberries, toasted walnuts, sliced baguettes and assorted crackers

10 per person

INTERNATIONAL CHEESE DISPLAY

Camembert, Boursin, Brie, chevre, Maytag blue cheese, Cahill porter cheese, Wensleydale cheddar, sun-dried cherries, apricots, candied walnuts, sliced baguettes, grissinis, crostinis and assorted crisps

12 per person

FRESH HARVEST VEGETABLE CRUDITÉS

Seasonal baby vegetables and traditional crudités served with roasted eggplant hummus, blue cheese dip and ranch dip

8 per person

INTERNATIONAL HUMMUS STATION

Grilled asparagus, marinated artichokes, olives, roasted baby carrots, julienne red and yellow bell peppers and roasted cauliflower

Eggplant hummus, white bean hummus, roasted red pepper hummus, traditional hummus, pita chips and grissini

11 per person

CHESAPEAKE BAY CRAB DIP

Lump crab dip served with sliced baguettes, crostinis and assorted crackers

85 per quart

SEAFOOD DISPLAY

Boiled jumbo shrimp, Chesapeake Bay oysters on the half shell, crab cocktail fingers, green lip mussels served with rémoulade, Tabasco, cocktail sauce, lemon wedges and horseradish

27 per person (five pieces per person)

SLICED FRESH FRUIT

The season's best fruits and berries with local honey and yogurt dip

8 per person

STUFFED BAKED BRIE EN CROÛTE

A wheel of Brie stuffed with choice of maple pecans, brandied cherries or apricots and walnuts wrapped in puff pastry and baked until golden brown

Sliced baguettes, crostinis and assorted crackers

150 each (serves 25)

SWEET ENDINGS

Dark and white chocolate mousse shooters

Assortment of mini tarts | Lemon, chocolate and fresh fruit

Mini cupcakes and mini country style apple pies

Chocolate fondue with fresh strawberries, diced pineapples and pound cake for dipping

18 per person



CARVING STATIONS

Chef attendant required at 110 per chef, with one chef per 50 people and maximum of two hours of service. Additional time is charged at 25 per 30 minutes.

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ANGUS BEEF TENDERLOIN

Garlic and herb marinated beef tenderloin served with horseradish cream and brioche silver dollar rolls

375 (serves 15)

SAGE ROASTED WHOLE TOM TURKEY

Served with herb mayonnaise, cranberry relish and brioche silver dollar rolls

250 (serves 30)

SLOW ROASTED PRIME NEW YORK STRIP LOIN

Served with horseradish cream, herbed mayonnaise and brioche silver dollar rolls

350 (serves 30)

SMOKED BEEF BRISKET

Served with brown sugar barbecue sauce and cornbread muffins

300 (serves 40)

SURRY COUNTY VIRGINIA HAM

Bourbon glazed Surry county ham served with whole grain mustard and brioche silver dollar rolls

275 each (serves 25)



MAPLE GLAZED PORK LOIN

Garlic and herb marinated pork loin served with brioche silver dollar rolls

225 (serves 25)

SLOW ROASTED EYE OF ROUND

Garlic marinated eye of round served with cabernet mayonnaise and brioche silver dollar rolls

275 (serves 45)



ACTION STATIONS

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CHESAPEAKE CRAB CAKE STATION

Fresh Maryland crab cakes seared on station and accompanied with a rémoulade sauce

18 per person (two per person)

POTSTICKER STATION

MAIN | CHOICE OF TWO

Pork, chicken or cabbage

ACCOMPANIMENTS

Jasmine rice, baby bok choy, scallions, shitake mushrooms, julienne carrots, sweet soy, sriracha, Thai chili sauce, toasted sesame seeds, house made kim chee, wasabi and pickled ginger served in a martini glass

16 per person

VIRGINIA SHRIMP AND GRITS STATION

Jumbo shrimp, Parmesan cheese grits, Mountain View Farms cheddar and green onions

20 per person

RAVIOLI AND TORTELLINI STATION

PASTA | CHOICE OF TWO

Cheese tortellini, butternut squash ravioli or wild mushroom ravioli

SAUCE | CHOICE OF TWO

Pesto cream, alfredo or marinara

ACCOMPANIMENTS

Mushrooms, baby spinach, julienne roasted bell peppers, artichoke hearts, tomatoes, caramelized onions and shredded Parmesan cheese

14 per person



À LA CARTE

Butler attendants available at 75 per butler, with one butler per 50 people. Hors d'oeuvres require a maximum of two hours of service. Prices are based on per piece, with a minimum of 50 pieces per order.

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HOT HORS D'OEUVRES

Vegetable potsticker and ginger teriyaki

Sesame chicken and Thai chili

Brie, pear and almond phyllo purse

Fried mac and cheese

Smoked Gouda arancini

4 each

Chicken Wellington

Cuban pork spring roll

Mini crab cake with rémoulade sauce

Crispy Boursin stuffed artichoke hearts

Chipotle steak skewer

5 each

Crispy Asiago asparagus

Shrimp and andouille sausage skewers with mango glaze

Shredded bourbon glazed short rib with horseradish cream on a corn cake

Bacon wrapped scallop with maple glaze

6 each



COLD HORS D'OEUVRES

Candied fig Boursin tart

Hummus and roasted peppers in a phyllo cup

Chicken salad in a mini bouchée

Wild mushroom tart

4 each

Seared filet and herbed Boursin on pita

Smoked salmon and dill cream cheese in puff pastry

Caprese tart

Bacon jam crostini

5 each

Crab salad in a mini bouchée

Seared tenderloin and roasted onions on a potato round

Duck confit crostini with dried cherries

Seared lamb with minted ricotta in a quinoa cup

6 each



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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