



2017
BANQUET MENU

OMNI  HOTELS & RESORTS
richmond

BANQUET & EVENT MENU

The Omni Richmond Hotel invites you to experience refined Southern hospitality in a contemporary setting, with our luxury hotel. Overlooking the scenic James River in the heart of Richmond's financial and historical districts, the Omni Richmond Hotel is the city's premier business and leisure address.



BREAKFAST
MENU



BREAKFAST

CONTINENTAL

THE EARLY RISER | \$22 PER GUEST

Seasonal sliced fruit and berries

Coffee cake, house baked danish, sweet butter, fresh fruit preserves

Variety of Greek yogurt and granola

Freshly squeezed orange juice, apple juice, and grapefruit juice

Freshly brewed regular and decaffeinated coffee, assorted organic herbal teas

THE NATURAL | \$24 PER GUEST

Fresh seasonal berry fruit smoothie

Variety of Greek yogurt, granola, fresh berries

Sliced fresh fruit, bran, and fat free muffins, whole grain breads, assorted fresh fruit preserves, sweet butter

Freshly squeezed orange juice, apple juice, and grapefruit juice

Freshly brewed regular and decaffeinated coffee, assorted organic herbal teas

BREAKFAST

CONTINENTAL ENHANCEMENTS

A LA CARTE CONTINENTAL ENHANCEMENTS

\$4 PER GUEST

Bagels and assorted flavored cream cheeses

Buttermilk pancakes, warm maple syrup

Southern style biscuit with cage free egg and sausage

Breakfast taco with potato, scrambled cage free egg, cheddar cheese, and salsa rojo in gluten free tortilla

Mini biscuit turnover filled with southern style sausage gravy or egg, leeks, mushrooms and jack cheese

Oatmeal with raisins, brown sugar

Southern style grits

Turkey bacon

Chicken apple sausage links

\$5 PER GUEST

Greek yogurt parfait

English muffin, Virginia ham, cage free egg, cheddar cheese

Grand Marnier French toast, seasonal berries, powdered sugar, warm maple syrup

English muffin, cage free egg white, spinach, roasted tomato

Breakfast taco with scrambled cage free egg, pepper jack, chorizo

Scrambled eggs

Applewood smoked bacon

\$6 PER GUEST

Spinach and Swiss omelet muffin

Bacon, onion and Swiss quiche

\$10 PER GUEST

Smoked salmon or trout displayed with capers, diced hard cooked eggs, diced red onion, tomato, cream cheese and mini bagels





BREAKFAST

All plated entrees served with fresh orange juice, regular and decaffeinated coffee, assorted organic herbal teas. Scrambled eggs may be prepared with Egg Beaters® upon request. Turkey bacon and chicken sausage may be substituted at no additional charge.

PLATED

THE VIRGINIAN | \$26 PER GUEST

Farm fresh cage free scrambled eggs with cheddar cheese and chives

Virginia ham

Southern style grits

Hash brown potatoes with peppers and onion

Seasonal fruit plate

Served with homemade biscuits, assorted jams, and butter

THE SWEET START | \$25 PER GUEST

Buttermilk pancakes

Warm maple syrup, fresh berry topping

Choice of country sausage, Virginia ham, or applewood smoked bacon

Seasonal fruit plate

THE CAPITOL CITY CLASSIC | \$24 PER GUEST

Farm fresh cage free scrambled eggs

Choice of applewood smoked bacon or country sausage links

Red Bliss breakfast potatoes

Seasonal fruit plate

Basket of assorted breakfast breads

THE ST. JAMES | \$25 PER GUEST

Mushroom, baby spinach, roasted Roma tomato and Swiss cheese quiche

Choice of turkey bacon or chicken apple sausage

Seasonal fruit plate

Basket of assorted breakfast breads

BREAKFAST

All buffets are served with your choice of chilled fresh orange, apple or grapefruit juice, freshly brewed regular and decaffeinated coffee, assorted organic herbal teas.

BUFFETS*

RISE AND SHINE BUFFET | \$34 PER GUEST

Selection of seasonal fruit and berries

Steel-cut oatmeal served with dried fruit and brown sugar, assorted cereals and milk

Farm fresh cage free scrambled eggs

Choice of applewood smoked bacon, country sausage or Virginia ham

Choice of hash browns, home fried potatoes with peppers and onions, or southern style grits

Choice of French toast or buttermilk pancakes with warm maple syrup

Assorted Danish, pastries, and croissants

Served with assorted fresh fruit preserves, cream cheese, sweet butter

THE SUNRISE BUFFET | \$27 PER GUEST

Seasonal fresh fruit and berries

Farm fresh cage free scrambled eggs

Choice of applewood smoked bacon, country sausage or Virginia ham

Pepper and onion hash brown potatoes or southern style grits with cheddar cheese, chopped bacon, sliced green onion

HEALTHY START BUFFET | \$30 PER GUEST

Seasonal fruit and fresh berries

Whole wheat bagels with cream cheese, peanut butter, almond butter

Individual yogurt parfaits with seasonal berries, granola topping

Individual Kashi® cereals with whole and skim milk

Farm fresh cage free scrambled egg whites with fresh vegetables

Turkey bacon or chicken apple sausage

Home-style breakfast potatoes garnished with peppers and onions

ENHANCEMENTS

EGG AND OMELET STATION† | \$12 PER GUEST

Made to order with choice of tomatoes, onions, peppers, spinach, mushrooms, Virginia ham, applewood smoked bacon, cheddar cheese, Swiss cheese

BELGIUM WAFFLE STATION† | \$12 PER GUEST

Traditional style waffles with strawberry, blueberry, and apple compote, whipped cream, powdered sugar, chocolate chips, warm maple syrup





BREAKFAST

All buffets are served with your choice of chilled fresh orange, apple or grapefruit juice, freshly brewed regular and decaffeinated coffee, assorted organic herbal teas.

BRUNCH*

RIVER CITY BRUNCH | \$42 PER GUEST

Seasonal sliced fruits, assorted berries

Chef's selection of freshly baked muffins, breakfast breads, Danish, pastries and bagels

Served with whipped cream cheese, fruit preserves, sweet butter

Assorted cold cereals and granola served with 2% milk

Smoked salmon displayed with cream cheese, diced hard cooked eggs, diced red onion, capers, and diced tomatoes, mini bagels

Farm fresh cage free scrambled eggs

Grand Marnier French toast with warm maple syrup

Sliced roasted beef tenderloin, caramelized pearl onion, cremini mushroom, brandy demi glace

Herb seared salmon, blood orange beurre blanc

CHOICE OF ONE:

Applewood smoked bacon, Virginia ham, country sausage, or turkey bacon

CHOICE OF TWO:

Hash brown potatoes with onions and peppers, au gratin potatoes, roasted garlic mashed potato, haricot vert, grilled asparagus, glazed baby carrots

CHOICE OF TWO MEATS | \$3 PER GUEST

All menus and prices are subject to 22% service charge and 11.3% sales tax.
Prices are all subject to change.

*Minimum number of 50 guests required.

BREAKFAST

All buffets are served with your choice of chilled fresh orange, apple or grapefruit juice, freshly brewed regular and decaffeinated coffee, assorted organic herbal teas.

BRUNCH ENHANCEMENTS

BELGIUM WAFFLE STATION* | \$10 PER GUEST

Traditional style waffles with strawberry, blueberry and apple compote, whipped cream, powdered sugar, chocolate chips, warm maple syrup

CHEF ATTENDED EGG AND OMELET STATION* \$12 PER GUEST

Made to order with choice of tomatoes, onions, peppers, spinach, mushrooms, Virginia ham, rock shrimp, crab, applewood smoked bacon, cheddar cheese

CHESAPEAKE CRAB CAKE STATION* \$18 PER GUEST

Fresh Maryland crab cakes seared on station, accompanied with a house made rémoulade sauce

BLOODY MARY BAR

House level liquor	\$9 per drink
Premium level liquor	\$10 per drink

CREATE YOUR OWN BLOODY MARY WITH YOUR CHOICE OF THE FOLLOWING:

Hot sauces, soy sauce, lemon and lime juices, Worcestershire sauce, chili powder, fresh garlic, cracked black pepper, celery salt

GARNISHES INCLUDE:

Green beans, freshly chopped cilantro, basil, pickled asparagus, celery sticks, peeled shrimp, fresh lime and lemon wedges, jalapeño peppers, green olives, pickled okra, baby dill pickles

BELLINI AND MIMOSA BAR | \$7 PER DRINK

Peach and strawberry bellini's garnished with fresh fruit
Traditional mimosas



A close-up photograph of several cinnamon rolls. The rolls are golden-brown with a slightly crisp, caramelized top. They are topped with a thick, white icing that is drizzled over the surface. The rolls are arranged in a cluster, with some in the foreground and others blurred in the background. A semi-transparent white rectangular box is centered over the image, containing the text "BREAK MENU" in a blue, serif font.

BREAK MENU

BREAKS

REFRESHMENT BREAKS

À LA CARTE ITEMS

FRESHLY BREWED REGULAR AND DECAFFEINATED
COFFEE | \$70 PER GALLON

ASSORTED ORGANIC HERBAL TEAS | \$60 PER GALLON

BOTTLED SPRING WATER | \$4 EACH

SAN PELLEGRINO® SPARKLING WATER | \$4 EACH

FRUIT INFUSED WATER | \$45 PER GALLON

ASSORTED COCA-COLA® SOFT DRINKS | \$4 EACH

ICED TEA OR LEMONADE | \$45 GALLON

ASSORTED BOTTLED FRUIT JUICES | \$6 EACH

RED BULL® ENERGY DRINKS | \$8 EACH

GOLD PEAK® TEAS (DIET AND GREEN) | \$5 EACH

DOMINION® ROOT BEER | \$6 EACH

WHOLE FRUITS | \$4 EACH

Red and green apples, oranges, bananas

SEASONAL SLICED MARKET MELONS | \$8 PER PERSON

Berries with honey and yogurt dip

HOMEMADE BREAKFAST PASTRIES | \$48 PER DOZEN

MIXED BAGELS | \$48 PER DOZEN

With assorted flavored cream cheese, preserves

ASSORTED FRESHLY BAKED MUFFINS | \$48 PER DOZEN

INDIVIDUAL GREEK YOGURTS IN ASSORTED FLAVORS
\$4 EACH

KIND® BARS | \$4 EACH

ASSORTED ICE CREAM BARS | \$48 PER DOZEN

FRESHLY BAKED COOKIES OR BROWNIES
\$48 PER DOZEN

WARM SOFT PRETZELS WITH GOURMET MUSTARDS
\$48 PER DOZEN

INDIVIDUAL BAGS OF ASSORTED ROUTE 11® POTATO
CHIPS | \$4 EACH

DELUXE MIXED NUTS | \$26 PER POUND

TRI-COLOR TORTILLA CHIPS WITH FRESH SALSA
\$6 PER PERSON

ADD GUACAMOLE | \$4 PER PERSON





BREAKS

REFRESHMENT BREAKS

MID-MORNING BEVERAGE REFRESH* \$6 PER GUEST

Regular and decaffeinated coffee, assortment of hot teas
Assorted soft drinks, bottled spring water

ALL DAY BEVERAGE SERVICE+ \$20 PER GUEST

Regular and decaffeinated coffee, assorted hot teas
Assorted soft drinks, bottled spring water

BUILD YOUR OWN TRAIL MIX | \$28 PER GUEST

Dried cherries, papaya, pineapple, raisins, peanuts,
cashews, almonds, pecans, chocolate chips, coconut
flakes, dried banana, M&M's®, house made granola
Whole fresh fruit
Pomegranate infused water
Prickly pear cactus infused water

THE BALL PARK | \$16 PER GUEST

Warm soft pretzels with assorted mustards
Mini hot dogs, pickle relish, ketchup
Tortilla chips with cheese dip, jalapeños
Assorted soft drinks, bottled spring water

THE HEALTH NUT | \$17 PER GUEST

Fresh fruit and berry smoothies made with Greek yogurt
Assorted fruit, granola nut Kashi® bars
Assorted hummus to include: roasted eggplant, roasted
red pepper, roasted carrot
Pita chips, mixed vegetable chips
Fruit infused water
Bottled spring water

THE FIESTA | \$16 PER GUEST

Tri-color tortilla chips
Salsa, guacamole, warm queso
Churros
Seasonal agua fresca
Bottled spring water

THE AFTERNOON SNACK | \$15 PER GUEST

Assorted house made cookies
Brownies and blondies
Assorted soft drinks
Bottled spring water
Whole milk and skim milk

SUNDAE AND ROOT BEER FLOAT BAR++ (ATTENDED) | \$16 PER GUEST

Premium vanilla and chocolate ice cream
Hot fudge, caramel and strawberry sauce, whipped
cream, sprinkles, maraschino cherries, Oreo crumbles,
Dominion® Root Beer, assorted soft drinks
Bottled spring water

All menus and prices are subject to 22% service charge and 11.3% sales tax.
Prices are all subject to change.

*Served for 30 minutes.

*Not to exceed 8 hours unlimited beverage service.

**Station attendant fee \$75 each.

BREAKS

ALL DAY REFRESHMENT PACKAGES*

BREAK PACKAGE ONE | \$38 PER GUEST

AM BREAK

Seasonal fruit and berry display
Assorted pastries, muffins and breakfast breads
Apple, orange, and cranberry juice
Bottled spring water
Regular and decaffeinated coffee, assorted organic herbal teas

MID MORNING BREAK

House made granola (nut free) with dried fruit
Curry dusted peanuts
Cinnamon candied pecan
Assorted soft drinks
Bottled spring water
Regular and decaffeinated coffee, assorted organic herbal teas

AFTERNOON BREAK

Warm pretzels with assorted mustards
Warm cinnamon and sugar pretzels with caramel sauce
Fresh popped popcorn
Assorted soft drinks
Bottled spring water
Regular and decaffeinated coffee, assorted organic herbal teas

BREAK PACKAGE ONE | \$36 PER GUEST

AM BREAK

Individual Greek yogurts, granola
Assorted Kind® bars
Assorted selection of whole fruit
Apple, orange, and cranberry juice
Bottled spring water
Regular and decaffeinated coffee, assorted organic herbal teas

MID MORNING BREAK

Tortilla chips with guacamole, salsa, warm queso
Assorted soft drinks
Bottled spring water
Regular and decaffeinated coffee, assorted organic herbal teas

AFTERNOON BREAK

Assorted freshly baked cookies
Brownies
Assorted soft drinks
Bottled spring water
Regular and decaffeinated coffee, assorted organic herbal teas





LUNCH
MENU

LUNCH

All buffets are served with freshly brewed iced tea, freshly brewed regular and decaffeinated coffee, assorted organic herbal teas.

BUFFETS*

THE GOURMET SANDWICH BUFFET \$34 PER GUEST

CHOICE OF SALAD:

Classic Caesar salad or garden salad with pear tomato, cucumber, pickled red onion, sliced radish, shredded carrot, and croutons

Choice of two dressings: white balsamic vinaigrette, ranch, bleu cheese, fat free raspberry vinaigrette, or Caesar dressing

CHOICE OF SOUP

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

CHOICE OF THREE PRE-MADE SANDWICHES:

Herb roasted turkey, dill havarti, alfalfa sprouts, heirloom tomato, lemon aioli on nine grain bread

Roast beef, herbed boursin, baby arugula, heirloom tomato, roasted garlic, horseradish mayo on a challah bun

Rosemary ham, baby Swiss, Boston lettuce, blackberry grain mustard on a kaiser roll

Market chicken salad, bibb lettuce, heirloom tomato on a croissant

Grilled asparagus, roasted red bell pepper, wilted purple kale, heirloom tomato, red onion, and white bean hummus wrapped in a vegan tortilla

Seasonal fruit salad

Mediterranean pasta salad

Route 11® potato chips

House made cookies, brownies, blondies





LUNCH

All buffets are served with freshly brewed iced tea, freshly brewed regular and decaffeinated coffee, assorted organic herbal teas.

BUFFETS*

SOUTHWEST BUFFET | \$36 PER GUEST

Chopped romaine with jicama, crumbled queso fresco, black beans, fire roasted corn, and jalapeño with avocado ranch dressing

Chicken tortilla soup

Marinated chicken and beef fajitas

Sautéed peppers and onions

Flour tortillas

Spanish rice

Refried beans

Assorted toppings: fresh jalapeños, cheddar cheese, salsa, sour cream, guacamole

Tres leches cake

UPGRADE | \$3 PER GUEST

Substitute grilled mahi mahi Veracruz for chicken or beef

THE SHOCKOE SOUP AND SALAD BAR BUFFET \$30 PER GUEST

CHOICE OF SOUP

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 beet, candied walnut, sunflower kernels, pickled red onion, dry cranberry, shredded cheddar, crumbled blue, shredded parmesan, chopped bacon, sliced radish, sprouts, red and yellow bell pepper

Choice of two dressings: white balsamic vinaigrette, ranch, bleu cheese, fat free raspberry vinaigrette, or Caesar dressing

CHOICE OF TWO COMPOSED SALADS:

Market chicken salad

Curried shrimp salad

Tri-color fingerling salad

Mediterranean pasta salad

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

Artisan bread display

House made cookies, brownies and blondies

All menus and prices are subject to 22% service charge and 11.3% sales tax. Prices are all subject to change.

*Minimum 25 guests required. Groups under 25 guests, a \$3 per guest surcharge will be applied

LUNCH

All buffets are served with freshly brewed iced tea, freshly brewed regular and decaffeinated coffee, assorted organic herbal teas.

BUFFETS*

TUSCANY BUFFET | \$36 PER GUEST

Hearts of romaine, garlic croutons, shaved parmesan cheese, Caesar dressing

Tomato basil soup

Grilled chicken saltimbocca

Seared salmon, basil cream, oven dried tomato

Seasonal pasta primavera

Roasted squash, zucchini, asparagus, red onion, red bell pepper

Garlic breadsticks

Tiramisu

TEXAN BUFFET | \$36 PER GUEST

Baby iceberg wedges, cheddar cheese, chopped bacon, diced heirloom tomato, diced cucumber, pickled red onion with ranch dressing

Texas chili with chipotle peppers and Shiner Bock

Mesquite grilled chicken breast with honey mustard barbecue sauce

Dry rub sliced beef brisket with sweet molasses barbecue sauce

Bourbon creamed corn

Tri-color fingerling potato salad

Cole slaw with apple and jicama

Warm peach cobbler a la mode

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*Minimum 25 guests required. Groups under 25 guests, a \$3 per guest surcharge will be applied





LUNCH

All buffets are served with freshly brewed iced tea, freshly brewed regular and decaffeinated coffee, assorted organic herbal teas.

BUFFETS*

ALL-AMERICAN BUFFET | \$34 PER GUEST

Mixed greens, pear tomato, shredded carrot, croutons, white balsamic vinaigrette

Roasted corn chowder

Grilled angus burgers

Grilled herb marinated chicken breast

White cheddar mac & cheese

Onion rings

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

Apple pie

CHURCH HILL BUFFET | \$42 PER GUEST

Garden salad with pear tomato, cucumber, pickled red onion, sliced radish, shredded carrot, croutons, white balsamic vinaigrette

Herb grilled chicken breast with thyme cream

Roasted sliced NY strip loin, wild mushroom demi glace

Seared salmon, blood orange beurre blanc

Smashed red potatoes

Asparagus and baby carrot

Assorted artisan rolls

Assorted mini cheesecake, and mini tarts

LUNCH

All boxed lunches served with bottled spring water, Route 11® lightly salted chips, and a freshly baked cookie.

BOXED LUNCHES*

BOXED LUNCH | \$26 PER GUEST

CHOICE OF ONE SALAD:

Orecchiette pasta, heirloom tomato, grilled asparagus, white balsamic vinaigrette

Israeli couscous, oven roasted tomato, sliced black olive, basil, garlic, olive oil

Southern style potato salad with boiled egg and bacon

Quinoa salad with wilted spinach and diced roasted squash

SELECTION OF SANDWICHES AND WRAPS†

Market chicken salad - romaine, Roma tomato on a croissant

Tuscan - rosemary ham, capicola, genoa salami, fresh mozzarella, banana peppers, tomato, balsamic glaze on a baguette

NY strip and maple cheddar - slow roasted NY strip, maple cheddar cheese, caramelized onion, mayonnaise with horseradish on a kaiser roll

Sage roasted turkey - cranberry boursin, tomato, alfalfa sprouts on ciabatta

Carrot hummus wrap - roasted carrot hummus, baby spinach, Roma tomato, feta cheese, pickled red onion, sun dried tomato on tortilla

Fried chicken BLT wrap - crispy breaded chicken breast, baby iceberg lettuce, tomato, bacon, avocado ranch, spinach tortilla

The Virginian - Virginia ham, Swiss cheese, whole grain mustard, mayonnaise, chopped olive mix on brioche





LUNCH

All entrées include choice of salad, assorted rolls with butter, and choice of dessert. Served with freshly brewed iced tea, freshly brewed regular and decaffeinated coffee, assorted organic herbal teas.

PLATED

SALADS

CHOICE OF ONE

Fresh field greens with pickled red onion, shredded carrot, pear tomato, cucumber, white balsamic vinaigrette

Baby spinach, strawberry, pickled red onion, candied walnuts, brown sugar vinaigrette

Heirloom tomato salad, fresh mozzarella, micro greens, pesto, balsamic syrup

Hearts of romaine, garlic croutons, shaved parmesan cheese, Caesar dressing

DESSERTS

CHOICE OF ONE

Belgian chocolate tart

Key lime tart

Blackberry cabernet cheesecake

Banana's foster cheesecake with Oreo crust

Raspberry brûlée cheesecake

Red velvet cheesecake

Iced lemon cake

Deep dish apple pie, caramel sauce

Vanilla crème brûlée, seasonal berries

LUNCH

All entrées include choice of salad, assorted rolls with butter, and choice of dessert. Served with freshly brewed iced tea, freshly brewed regular and decaffeinated coffee, assorted organic herbal teas.

PLATED

HONEY THYME GLAZED CHICKEN BREAST \$30 PER GUEST

Seared Yukon gold potato cake, broccolini

WILD MUSHROOM STUFFED ROASTED CHICKEN | \$33 PER GUEST

Half chicken stuffed and roasted, haricot vert,
sun dried cherries, thyme cream

BLACKENED REDFISH | \$36 PER GUEST

Wild rice pilaf, baby carrots, creole mustard beurre blanc

HERB SEARED SALMON | \$34 PER GUEST

Saffron basmati rice, grilled asparagus, citrus beurre
blanc, sun dried tomato chutney

MAPLE GLAZED PORK CHOP | \$31 PER GUEST

Grilled double bone pork chop, maple glaze, white
cheddar mashed potatoes, brussel sprouts, roasted
pearl onion

SEARED TOP SIRLOIN | \$36 PER GUEST

Marinated top sirloin steak, caramelized shallot demi
glace, creamy polenta, haricot vert, oven dried tomato





*DINNER
MENU*

DINNER

All main courses include freshly baked rolls with sweet butter. Freshly brewed iced tea, regular and decaffeinated coffee, assorted organic herbal teas.

PLATED ENTRÉES

SALAD

CHOICE OF ONE

Richmond salad - baby spinach, candied walnut, pickled red onion, port wine poached pear, white balsamic vinaigrette

Carter Mountain apple salad - brandy and honey-sautéed apple slices accented with radicchio and mixed seasonal greens finished with apple cinnamon vinaigrette

Caprese salad - yellow and red heirloom tomato, fresh mozzarella, microgreens, pesto, balsamic syrup

Classic Caesar salad - hearts of romaine, garlic croutons, shaved parmesan cheese, house made Caesar dressing

Chop house salad - baby iceberg, smoked bacon, crumbled maytag bleu cheese, heirloom tomatoes, cucumber, avocado ranch

DESSERTS

CHOICE OF ONE

Belgian chocolate tart

Key lime tart

Blackberry cabernet cheesecake

Bananas foster cheesecake with Oreo crust

Raspberry brûlée cheesecake

Red velvet cheesecake

Iced lemon cake

Deep dish apple pie, caramel sauce

Vanilla crème brûlée, seasonal berries





DINNER

All main courses include freshly baked rolls with sweet butter. Freshly brewed iced tea, regular and decaffeinated coffee, assorted organic herbal teas.

PLATED ENTRÉES*

PAN SEARED FILET | \$54 PER GUEST

White cheddar grits, pinot demi glace, broccolini

BOURBON BRAISED BONELESS BEEF SHORT RIB | \$48 PER GUEST

Creamy polenta, pearl onion, grilled asparagus

VIRGINIA BOURBON PORK TENDERLOIN \$42 PER GUEST

Maple brined sliced Berkshire pork tenderloin with a carter mountain apple bourbon gastrique, whipped sweet potato, haricot vert, dried cranberries

12TH STREET CHICKEN | \$41 PER GUEST

Herb seared boneless breast of chicken, wild mushrooms, herbed farro, basil cream, baby carrot

MAIN STREET CHICKEN | \$42 PER GUEST

Roasted half chicken stuffed with shrimp and andouille sausage jambalaya, creole mustard blanc, brussel sprouts

JUMBO LUMP SEARED CRAB CAKES \$52 PER GUEST

Wild rice pilaf, heirloom tomato ragu, grilled asparagus

HERB SEARED SALMON | \$44 PER GUEST

Saffron basmati, maple jus, broccolini

PAN SEARED SEA BASS | \$54 PER GUEST

Seared Mediterranean sea bass, whipped purple potato, baby squash, pinot gastrique

GRILLED BEEF TENDERLOIN AND HERB SEARED CHICKEN BREAST | \$50 PER GUEST

Truffle mashed potato, roasted asparagus, port jus

NY STRIP AND SCALLOPS | \$57 PER GUEST

Marinated and grilled NY strip steak, balsamic demi glace, seared jumbo sea scallops, citrus beurre blanc, rice pilaf, broccolini

PAN SEARED FILET AND JUMBO SHRIMP \$56 PER GUEST

Roasted garlic demi glace, lemon butter, Yukon gold mashed potato, haricot vert

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DINNER

All buffets include freshly brewed iced tea, freshly brewed regular and decaffeinated coffee and assorted organic herbal teas.

DINNER BUFFETS*

BELLE ISLE BUFFET | \$53 PER GUEST

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

Maple glazed ham

Seared chicken breast with thyme demi glace and roasted pearl onions

Green bean casserole with crispy onions

Roasted red bliss potatoes

Roasted baby carrot and fennel

Assorted rolls, whipped butter

Homemade bread pudding

TUSCAN COUNTRYSIDE BUFFET \$54 PER GUEST

Hearts of romaine, croutons, shredded parmesan with Caesar dressing

Herb grilled chicken, prosciutto, and mushroom demi glace

Roasted and sliced NY strip loin, rosemary jus

Roasted tri-color fingerling potatoes

Broccolini with roasted garlic oil

Garlic breadsticks

Tiramisu





DINNER

All buffets include freshly brewed iced tea, freshly brewed regular and decaffeinated coffee and assorted organic herbal teas.

DINNER BUFFETS*

HEART OF TEXAS BUFFET | \$56 PER GUEST

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

Barbecue short rib with roasted mushrooms and pearl onions

Mesquite grilled chicken breast, honey and bourbon jus

Whipped Yukon gold potato with sour cream and chive

Roasted asparagus

Cornbread, whipped butter

Chocolate bourbon pecan pie

YORK RIVER BUFFET | \$62 PER GUEST

Hearts of romaine, croutons, shredded parmesan with Caesar dressing

Roasted and sliced beef tenderloin, caramelized shallot demi glace

Herb grilled chicken breast, wild mushroom jus

Seared redfish, tarragon and lobster cream

Wild rice pilaf

Baby carrot and haricot vert

Assorted rolls and whipped butter

Chef's selection of mini cheesecake and mini tarts

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*Minimum 30 guests required. Groups under 30 guests, a \$3 per guest surcharge will be applied.

A rustic charcuterie board is set on a wooden table. The board, made of dark slate, features a variety of meats including salami, prosciutto, and a large slice of cured ham. Accompanying the meats are several types of cheese, including a large wedge of yellow cheese and smaller cubes. A small black bowl filled with yellow olives and three white skewers is also part of the arrangement. The entire scene is captured in a warm, natural light, emphasizing the textures of the food and the wood.

RECEPTION MENU



RECEPTION

DISPLAYS

DOMESTIC CHEESE DISPLAY | \$10 PER GUEST

Cheddar, Swiss, provolone, pepper jack, goat cheese, dried cranberry, toasted walnut, sliced baguette, assorted crackers

INTERNATIONAL CHEESE DISPLAY \$12 PER GUEST

Camembert, boursin, brie, chevre, Maytag bleu, Cahill porter, Wensleydale cheddar, sun dried cherries, apricot, candied walnut, sliced baguette, grissini, crostini, assorted crisps

FRESH HARVEST VEGETABLE CRUDITÉS \$8 PER GUEST

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

INTERNATIONAL HUMMUS STATION \$11 PER GUEST

Grilled asparagus, marinated artichoke, olives, roasted baby carrot, red and yellow bell pepper, purple yam hummus, carrot ginger hummus, eggplant hummus, white bean hummus, roasted pepper hummus, traditional hummus, pita chips, grissini

CHESAPEAKE BAY CRAB DIP | \$85 PER QUART

Lump crab dip served with sliced baguette, crostini, assorted crackers

SEAFOOD DISPLAY | \$27 PER GUEST

FIVE PIECES PER PERSON

Boiled jumbo shrimp, Chesapeake Bay oysters on the half shell, crab cocktail fingers, green lip mussels, remoulade, Tabasco®, cocktail sauce, lemon wedges, horseradish

SLICED FRESH FRUIT | \$8 PER GUEST

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

STUFFED BAKED BRIE EN CROÛTE \$150 EACH

SERVES 25 GUESTS

A wheel of brie cheese stuffed with choice of maple pecan, brandied cherries, or apricot and walnut wrapped in puff pastry and baked until golden brown

Sliced baguette, crostini, assorted crackers

SWEET ENDINGS | \$18 PER GUEST

Dark and white chocolate mousse shooters, assortment of mini tarts to include lemon, chocolate and fresh fruit, mini cupcakes, mini country style apple pies, chocolate fondue with fresh strawberries, diced pineapple and pound cake for dipping

RECEPTION

CARVING STATIONS*

ANGUS BEEF TENDERLOIN \$375 PER STATION

SERVES 15

Garlic and herb marinated beef tenderloin, horseradish cream, brioche silver dollar roll

SAGE ROASTED WHOLE TOM TURKEY \$250 PER STATION

SERVES 30

Herb mayonnaise, cranberry relish, brioche silver dollar roll

SLOW ROASTED PRIME NY STRIP LOIN \$350 PER STATION

SERVES 30

Horseradish cream, herbed mayonnaise, brioche silver dollar roll

SURRY COUNTY VIRGINIA HAM \$275 PER STATION

SERVES 25

Bourbon glazed, surry county ham with whole grain mustard, brioche silver dollar roll

MAPLE GLAZED PORK LOIN \$225 PER STATION

SERVES 25

Maple glazed pork loin with herb mayonnaise, brioche silver dollar roll

SLOW ROASTED EYE OF ROUND \$275 PER STATION

SERVES 45

Garlic marinated beef, cabernet mayonnaise, brioche silver dollar roll





RECEPTION

ACTION STATIONS*

CHESAPEAKE CRAB CAKE | \$18 PER GUEST

Two per guest

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

POTSTICKER STATION | \$16 PER GUEST

Choice of two: pork, chicken, cabbage, kale

Jasmine rice, baby bok choy, scallion, shitake mushrooms,
julienne carrot, sweet soy, sriracha, thai chili sauce,
toasted sesame seed, house made kim chee, wasabi,
pickled ginger

VIRGINIA SHRIMP AND GRITS STATION \$20 PER GUEST

Jumbo shrimp, parmesan grits, Mountain View Farms
cheddar cheese, green onions

RAVIOLI AND TORTELLINI STATION \$12 PER GUEST

Cheese tortellini, butternut squash ravioli, wild
mushroom ravioli, marinara, pesto cream, alfredo,
mushrooms, baby spinach, roasted bell pepper, artichoke
heart, tomato, caramelized onion, shredded parmesan

All menus and prices are subject to 22% service charge and 11.3% sales tax.
Prices are all subject to change.

*Minimum of 25 guests for stations. Minimum of one station per 50 guests.
Culinary attendants are \$110 for each station requested.

RECEPTION

À LA CARTE HORS D'OEUVRES

HOT HORS D'OEUVRES

\$4 PER PIECE

- Kale potsticker, ginger teriyaki sauce
- Sesame chicken, Thai chili sauce
- Brie, pear, and almond phyllo purse
- Fried mac & cheese
- Smoked gouda arancini

\$5 PER PIECE

- Chicken wellington
- Chicken & waffle tart
- Cuban pork spring roll
- Mini crab cake, remoulade sauce
- Crispy boursin stuffed artichoke heart
- Chipotle steak skewer

\$6 PER PIECE

- Crispy asiago asparagus
- Shrimp and andouille sausage skewers, mango glaze
- Bourbon glazed shredded short rib, horseradish cream on a corn cake
- Bacon wrapped scallop, maple glaze

COLD HORS D'OEUVRES

\$4 PER PIECE

- Candied fig boursin tart
- Hummus & roasted pepper in a phyllo cup
- Smoked paprika goat cheese, grilled chicken on polenta cake
- Wild mushroom tart

\$5 PER PIECE

- Seared filet, herbed boursin on pita
- Smoked salmon, dill cream cheese in puff pastry
- Caprese tart
- Seared ahi, wasabi and caviar on cucumber

\$6 PER PIECE

- Crab salad in a mini bouchee
- Seared tenderloin, roasted onion on a potato round
- Duck confit crostini with dried cherry
- Seared lamb, minted ricotta in a quinoa cup



A close-up photograph of a bartender's hands pouring champagne from a bottle into a flute glass. The bartender is wearing a dark watch on their left wrist. The champagne is bubbly and golden. The background is blurred, showing a white tablecloth and other glasses.

BEVERAGE MENU

BEVERAGES

HOSTED BAR*

CONSUMPTION HOST BAR

House brands | \$6.50 per drink

Premium brands | \$7 per drink

Top shelf brands | \$9 per drink

Martini's | \$9 per drink

Domestic beer | \$5 per drink

Imported beer | \$5.75 per drink

Virginia craft beer | \$6.25 per drink

House wines | \$6.50 per drink

Cognacs and cordials | \$10 per drink

Soft drinks and juices | \$4 per drink

Mineral water | \$4 per drink

HOUSE BRANDS

First hour | \$14 per guest

Each additional hour | \$7 per guest

PREMIUM BRANDS

First hour | \$18 per guest

Each additional hour | \$8 per guest

TOP SHELF BRANDS

First hour | \$20 per guest

Each additional hour | \$10 per guest

All menus and prices are subject to 22% service charge and 11.3% sales tax.
Prices are all subject to change.

*\$100 Bartender fee per bartender plus tax. \$75 Cashier fee per cashier (for cash bars only)
plus tax.





BEVERAGES

CASH BAR*

CASH BAR

- House brands | \$8 per drink
- Premium brands | \$9 per drink
- Top shelf brands | \$10 per drink
- Martini's | \$11 per drink
- Domestic beer | \$6 per drink
- Imported beer | \$6.75 per drink
- Virginia craft beer | \$7.25 per drink
- House wines | \$7 per drink
- Cognacs and cordials | \$11.50 per drink
- Soft drinks and juices | \$4.50 per drink
- Mineral water | \$4.50 per drink

DOMESTIC BEER:

SELECT TWO

Miller Light, Bud Light, Michelob Ultra, Budweiser, Yuengling

IMPORTED BEER:

SELECT TWO

Heineken, Corona, Stella Artois, Blue Moon, Amstel Light

VIRGINIA CRAFT BEER:

SELECT TWO

Hardywood Brewery Singel

Strangeways Brewing Albino Monkey Belgian White Ale

Legend Brewing Brown Ale and Legends Brewing Lager

Starr Hill Brewery Northern Lights IPA or Greatful American IPA

All menus and prices are subject to 22% service charge and 11.3% sales tax. Prices are all subject to change.

*Cash Bar Price Includes Tax and Service Charge.
\$100 Bartender fee per bartender plus tax, \$75 cashier fee per cashier (for cash bars only).

BEVERAGES

CASH BAR*

HOUSE BRANDS

Svedka Vodka
Seagram's Gin
Cruzan Light Rum
Sauza Blanco Tequila
Jim Beam Bourbon
J&B Scotch
Seagram's 7 Whisky

PREMIUM BRANDS

Absolut Vodka
Beefeater Gin
Bacardi Superior Rum
Sauza Gold Tequila
Jack Daniel's Bourbon
Dewar's Scotch

TOP SHELF BRANDS

Belvedere or Grey Goose Vodka
Bombay Sapphire Gin or Tanqueray Gin
10 Cane Rum
Patron Silver Tequila
Maker's Mark or Knob Creek Bourbon
Chivas Regal or Johnny Walker Black Scotch
Crown Royal Whisky
Hennessy VS Cognac

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Prices are all subject to change.

*Cash Bar Price Includes Tax and Service Charge.
\$100 Bartender fee per bartender plus tax, \$75 cashier fee per cashier (for cash bars only).





BEVERAGES

Wine selection listed from milder to stronger.

WHITE WINE LIST

SPARKLING WINES AND CHAMPAGNE

Ruffino, Prosecco, Veneto, Italy, NV | \$46 per bottle

Kenwood Vineyards, Brut, Yulupa Cuvee, California
\$36 per bottle

Moët & Chandon, Imperial, Champagne, France, NV
\$125 per bottle

LIGHT INTENSITY WHITE WINES

Ruffino, Moscato d'Asti, Piedmont, Italy | \$38 per bottle

Chateau Ste. Michelle, Riesling, Columbia Valley,
Washington | \$36 per bottle

Banfi, Pinot Grigio, Le Rime, Tuscany, Italy | \$34 per bottle

Kris, Pinot Grigio, delle Venzie, Italy | \$36 per bottle

Joel Gott, Sauvignon Blanc, California | \$42 per bottle

Kim Crawford, Sauvignon Blanc, Marlborough,
New Zealand | \$46 per bottle

MEDIUM BODIED WHITE WINES

Barboursville, Viognier, Reserve, Virginia | \$52 per bottle

Horton, Viognier, Orange County, Virginia | \$42 per bottle

M•A•N Family Wines, Chardonnay, South Africa
\$34 per bottle

Prince Michael, Chardonnay, Barrel Select, Virginia
\$52 per bottle

Kendall-Jackson, Chardonnay, Vintner's Reserve, California
\$44 per bottle

Franciscan, Chardonnay, Napa Valley, California
\$48 per bottle

All menus and prices are subject to 22% service charge and 11.3% sales tax.
Prices are all subject to change.

BEVERAGES

Wine selection listed from milder to stronger.

RED WINE LIST

LIGHT INTENSITY

Estancia, Pinot Noir, Pinnacles Ranches, Monterey County, California | \$44 per bottle

Willamette Valley Vineyards, Pinot Noir, Whole Cluster, Willamette Valley, Oregon | \$52 per bottle

Shooting Star, Pinot Noir, Lake County | \$36 per bottle

MEDIUM INTENSITY

M•A•N Family Wines, Merlot, South Africa | \$34 per bottle

McWilliam's, Shiraz, Hanwood Estate, South Eastern Australia | \$36 per bottle

Baboursville, Barbera, Reserve, Virginia | \$52 per bottle

Prince Michel, Cabernet Franc, Virginia | \$36 per bottle

Barboursville, Merlot, Virginia | \$42 per bottle

Franciscan, Merlot, Napa Valley, California | \$46 per bottle

Terrazas de los Andes, Malbec, Alto del Plata, Mendoza, Argentina | \$40 per bottle

Horton, Malbec, Orange County, Virginia | \$48 per bottle

Marques de Riscal, Rioja, Reserva, Spain | \$48 per bottle

Banfi, Chianti Classico, Riserva, Tuscany, Italy
\$46 per bottle

Cain, "Cuvee" Napa Valley, California, NV8 | \$80 per bottle

M•A•N Family Wines, Cabernet Sauvignon, South Africa
\$36 per bottle

FULL INTENSITY

William Hill Winery, Cabernet Sauvignon, Central Coast, California | \$40 per bottle

Beaulieu Vineyard Cabernet Sauvignon, Napa Valley, California | \$52 per bottle

Ravenswood, Zinfandel, "Olde Vine", Napa Valley, California | \$38 per bottle

Franciscan, Cabernet Sauvignon, "Estate", Napa Valley, California | \$72 per bottle





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