

the knot best of weddings

HALL OF FAME

PLATED OFFERINGS

# A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.

# PLATED DINNER PACKAGES

Creativity and tradition are blended to craft our exciting cuisine and menus. Choose from both Appalachian and urban innovations to design your own unique menu!

## FARM

\$65 PER PERSON

- (2) Hors d'Oeuvre
- (2) Meal Courses

## **STREAM**

\$75 PER PERSON

- (4) Hors d'Oeuvre
- (2) Meal Courses

## WOODS

\$90 PER PERSON

- (5) Hors d'Oeuvre
- (3) Meal Courses

\*One meal course consists of choice of soup, salad or entrée, starch
(1) and vegetable (1) included with entrée choice



# HORS D'OEUVRES

## **COLD PASSED**

#### Mushroom Pâté

Served on garlic toast and garnished with fresh herbs

## Caprese Skewers

Red and yellow heirloom teardrop tomatoes with fresh buffalo mozzarella, enlivened with an olive oil and balsamic reduction

#### **Smoked Trout Mousse**

Whipped with fresh spices, herbs and cream cheese, served on a roasted garlic crostini

## Wild Berry Skewers

Fresh strawberries, blueberries and blackberries tossed in a mint and honey dressing

# Wild Leek & Mushroom Tartare

A blend of mushrooms and leeks with a truffle infused oil, served on garlic toast and garnished with fresh herbs

## Chive & Boursin Deviled Eggs

Local farm fresh eggs with whipped boursin and fresh chive

## Smoked Salmon Caesar Salad Focaccia Tart

Smoked salmon, house made Caesar dressing, toasted focaccia, shaved romaine with fresh parmesan cheese



## HORS D'OEUVRES

## HOT PASSED

#### Crab Stuffed Mushrooms

Lump crab, button mushrooms, with panko, fresh herbs, parmesan cheese and red pepper

## Chicken Satay

Tender cuts of chicken marinated and skewered, accompanied by Asian and Creole sauces

## Meatballs

Freshly ground beef seasoned with fresh herbs and spices, accompanied by Swedish and Italian sauces

# Savory Sausage Stuffed Mini Biscuits

Pan seared sage sausage, southern biscuits with chipotle cream

## Blackberry Pulled Pork Slider

House smoked pulled pork, creamy slaw, blackberry BBQ sauce, served on a Brioche bun

## Jerk Shrimp

Jamaican jerk shrimp, served with a mango and Vanilla coconut dipping sauce

## Skewered Honey Dijon Boneless Wings

Breaded chicken breast with house made honey Dijon dressing

## **Tenderloin Lollipops**

Grilled prime cuts of beef tenderloin, topped with bleu cheese, caramelized onions and fresh herbs \*\$5 per person upgrade

#### Crawfish Fritter

Cast-iron fried, served with a Cajun style remoulade



## HORS D'OEUVRES

## ARTFUL DISPLAYS

# Tomato Shooter with Grilled Cheese

House made tomato basil bisque, served with aged cheddar mini grilled cheese

## **Appalachian Hummus**

Classic, white bean and edamame, served with grilled naan and assorted baby vegetables

## Antipasto

Display of cured meats and cheeses, marinated and grilled fresh vegetables, imported olives and peppers

## **Smoked Salmon & Trout**

Brined overnight and slow smoked over cherry wood

## Bruschetta Trio

Garden fresh vegetable and feta, heirloom tomato and fresh baby mozzarella and Feta Squash Fennel

## Caprese

Trio of jumbo red, green and yellow heirloom tomatoes with fresh buffalo mozzarella, enlivened with an olive oil and balsamic reduction

## Crab and Artichoke Dip

Lump crab, artichoke hearts, cream cheese, panko, fresh herbs served with Mediterranean crackers

## Fresh Fruit

Cantaloupe, honeydew, pineapple, seasonal berries garnished with fresh mint





## STATIONS & CARVERS

## THE STATION

\*A \$110 attendant fee is required for each station. 3-hour maximum. Prices are subject to a 6% state sales tax and 21% service charge.

#### **Pasta Station**

Pasta, alfredo, house-made marinara, & pesto sauces, selection of fresh vegetables and assortment of toppings, parmesan cheese & red pepper flakes \$11 per person

## **Brussel Sprout Station**

Fresh Brussel sprouts with a balsamic reduction, fresh garlic and butter, olive oil and roasted bell peppers
\$14 per person

#### Mac N' Cheese Station

Macaroni noodles, cheddar and garlic sauces, assortment of toppings \$11 per person

For an additional charge, add shrimp \$10 per person, chicken \$6 per person or beef \$9 per person

## **Risotto Station**

Made to order risotto with a selection of fresh vegetables and toppings \$15 per person

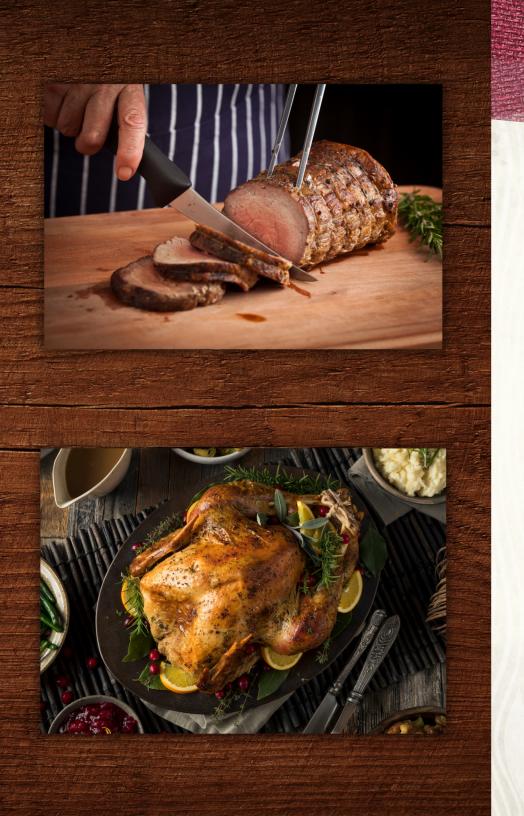
For an additional charge, add shrimp, chicken or beef for \$5 more per person, per item

#### **Taco Station**

Hard and soft shell made to order with chicken, beef and black beans, cheddar cheese, salsa, lettuce, sour cream, tomato, red onion, hot sauce and jalapeños \$17 per person

## **Slider Station**

Fresh ground beef patties, veggie patties, chorizo patties, assortment of buns, toppings and sauces
\$14 per person



## STATIONS & CARVERS

## THE CARVER

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## Whole Roasted NY Strip

With peppercorn horseradish sauce \$280, serves 30 guests

#### Herb Crusted Beef Tenderloin

With chimichurri and bleu cheese chive butter \$290, serves 30 guests

## **Slow Roasted Ham**

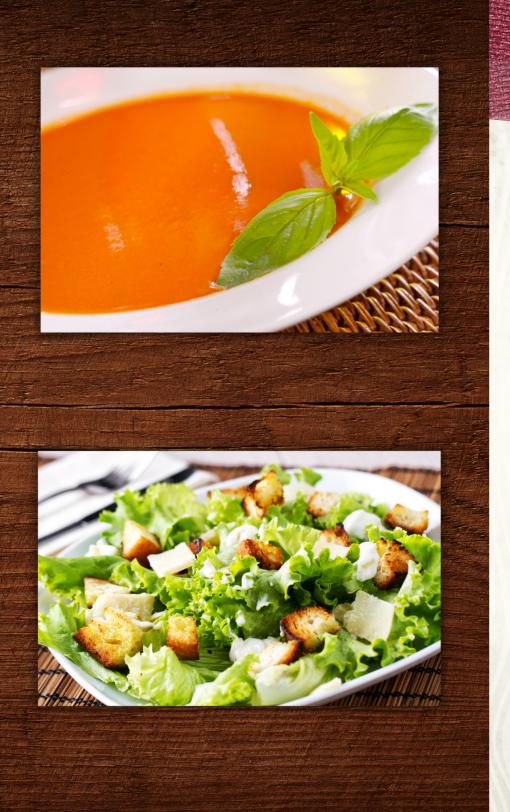
With apple molasses glaze \$200, serves 50 guests

## Sweet Tea Brined Turkey

With apple and dry fruit compôte \$165, serves 30 guests

## Salmon Wellington

With whole grain mustard \$280, serves 25 guests



## **COURSE COMPLIMENTS**

## SOUP

## Tomato Basil Bisque

Creamy blend of tomato

## Italian Wedding Soup

Lean beef meatballs with orzo, carrots, spinach, onion and stewed tomatoes

## Lobster Bisque

Maine Lobster with sherry, cream, vegetables and fresh herbs and spices

## Sausage & White Bean Kale

House made with smoked sausage, fresh kale, cannellini beans in a light vegetable stock

## SALAD

## Caesar

Fresh romaine, shaved parmesan, heirloom tomatoes and garlic croutons

## Antipasto

Chopped iceberg with
pepperoncini, olives, cured meats,
feta, artichokes
and roasted tomatoes

## **House Mixed Greens**

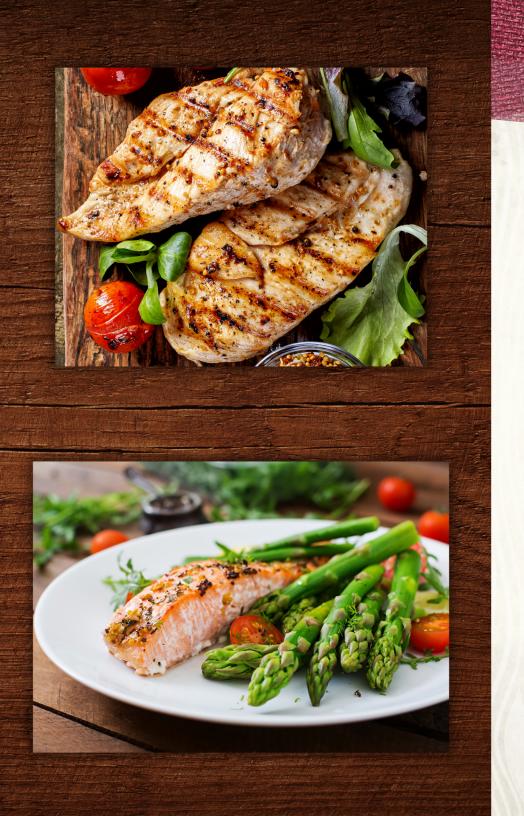
Tender baby greens, fresh tomatoes, cucumber, and shaved baby rainbow carrots

## Spinach

Fresh spinach, hardboiled eggs, mushrooms and onions served with a bacon vinaigrette

## Classic Iceberg

Fresh iceberg with tomato, onion, cucumber, boiled egg, cheddar cheese and fresh croutons



# ENTRÉE SELECTIONS

#### Scottish Salmon

Pan seared and garnished with roasted baby fennel, heirloom tomatoes, chili and fresh basil

#### Cod Loin

Seasoned baked cod with fresh lemon, garlic, and herbs

#### **Rainbow Trout**

Pan seared local trout, served with fresh tarragon, citrus and pink peppercorn butter and char-grilled lemon

#### Grilled Chicken Breast

Grilled, topped with a leek and caper cream sauce

## **Zydeco Chicken**

Dusted with Cajun seasoning and blackened, smothered in a cream sauce of andouille sausage, heirloom tomatoes and spring onions

## **Baked Half Chicken**

Slow Roasted with fresh herb butter





# ENTRÉE SELECTIONS

#### Filet

Pan seared tender 60z. of beef complimented with a house made Red Wine demi, maldon salt and fresh thyme

\*Upgrade to 80z for \$11 per person

## **New York Strip**

10oz. dry aged and infused with carrot au jus, red wine demi and roasted garlic

## Eggplant Pamesan

Breaded eggplant with ricotta, sautéed mushrooms and herbs on top of a house made pomodoro

## **Stuffed Portobello**

Summer squash, sweet red peppers, portobello mushroom caps with fresh herbs, olive oil and balsamic

## **Grilled Cauliflower Steak**

Grilled cauliflower steak with red chili, pickled fresh vegetables, olives, capers and vegan cheese





# ENTRÉE SELECTIONS

# **DUAL ENTRÉE**

\*Will be an additional \$11 per person to upgrade to a dual entree

## Filet & Crab Cake

Herb marinated seared beef, served with, topped with a house-made ramp compound butter and char-grilled lemon

## Filet & Scallops

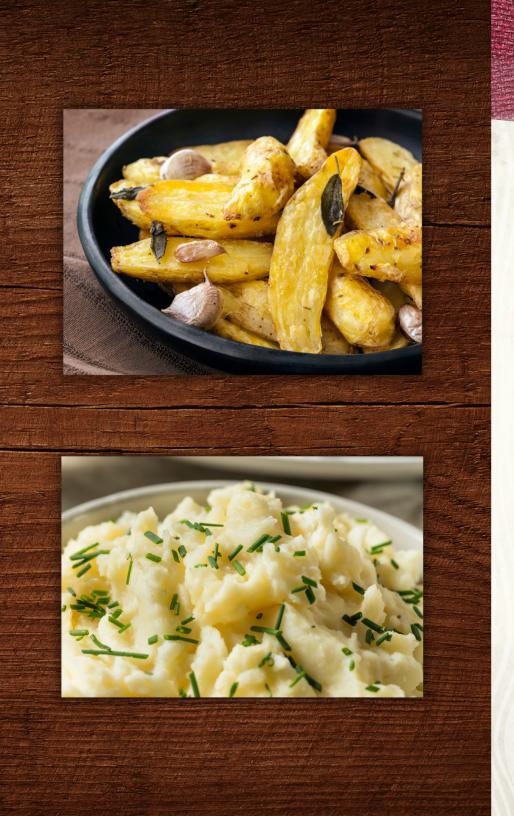
Herb marinated seared beef topped with a maldon bordelaise, served with cast iron seared scallops topped with a citrus crème fraîche and fresh thyme

## Filet & Salmon

Herb marinated seared beef, served with grilled salmon, topped with a house-made ramp compound butter and char-grilled lemon

## Filet & Shrimp

Herb marinated seared beef, topped with a pink peppercorn and citrus infused shrimp scampi



## **COURSE COMPLIMENTS**

## STARCH

## **Herb Roasted Red Potatoes**

Tossed with olive oil and fresh herbs and spices

## **Roasted Fingerling Potatoes**

Roasted and tossed in a garlic brown butter, finished with fresh herbs

## **Boursin Whipped Potatoes**

Yukon gold potatoes whipped with roasted garlic, herbs and boursin cheese

## **Herbed Risotto**

Arborio rice cooked in white wine, finished with a cream and fresh herb sauce

## **Scalloped Potatoes**

Russet potatoes served with a creamy parmesan sauce with fresh herbs and spices



# COURSE COMPLIMENTS

## **VEGETABLE**

## Roasted Broccolini

Tossed in olive oil and sea salt

#### **Roasted Cauliflower**

Fresh tossed in olive oil, chili flakes and topped with herb butter

## Sautéed Asparagus

Fresh sautéed in butter and fresh garlic

## **Butter Glazed Carrots**

Blanched and sautéed in butter and a touch of honey

## Green Bean Almandine

Sautéed with roasted garlic butter and toasted almonds

## **Mixed Seasonal Vegetable**

Sautéed blend of fresh seasonal vegetables



Bar packages are charged for all guests age 21 and over.

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## LIBATIONS

Package

Unlimited Consumption
Host to pay

Hosted

Limited Consumption

Host to pay

Cash

Limited Consumption
Guests to pay

Select Your Liquor Choice:

Bottled Beer: Domestic: \$6 | Import: \$7

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Samuel Adams, Yuengling, Amstel Light, Corona, Heineken, O'Douls

Wine Selections: \$9 - \$10 per glass

Moscato, White Zinfandel, Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet

Well Liquor: \$10 per glass

Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Seagram's 7, Jim Beam Bourbon, Christian Brothers Brandy, Sauza Gold Tequila, Johnnie Walker Red Scotch Whiskey

Premium Liquor: \$12 per glass

Ketel One Vodka, Tanqueray Gin, Bacardi 8-year Rum, Crown Royal, Knob Creek Bourbon, Christian Brothers Brandy, Jose Cuervo Tequila, Johnnie Walker Black Scotch Whiskey





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## LIBATIONS

## **Bourbon and Cigars**

Per person price is based on a 2 1/2 Hour Event

## Choice of 1 cigar and 2 bourbon samples: \$40 per person

Ashton, Macanudo or Punch Cigars Buffalo Trace, Colonel E.H. Taylor or Freedom Small Batch

## Choice of 2 cigars and 3 bourbons samples: \$55 per person

Arturo Fuente, Montecristo, Romeo or Julieta Cigars Blanton's, Woodford Reserve, Wild Turkey, Longbranch, Cleveland Brothers or Cherry-Aged

\*Additional bourbons available upon request

## **Specialty Cocktail**

Our in-house craft cocktail expert will help create that perfect complement for the special day.

Price based on choice



# LIBATIONS

# **BAR PACKAGES**

## CHARGED PER PERSON, PER HOUR

Hours of Service	Beer and Wine Only	Beer, Wine and Well Liquor Only	Beer, Wine and Premium Liquor
1 Hour	\$18 Per	\$26 Per	\$34 Per
	Person	Person	Person
2 Hour	\$28 Per	\$36 Per	\$44 Per
	Person	Person	Person
3 Hour	\$36 Per	\$44 Per	\$56 Per
	Person	Person	Person
4 Hour	\$44 Per	\$52 Per	\$66 Per
	Person	Person	Person
5 Hour	\$52 Per	\$58 Per	\$78 Per
	Person	Person	Person

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## LATE NIGHT CRAVINGS

#### **Oven Baked Pretzels**

With mustard and queso \$7 per person

#### Stonewall Cookie Bar

Assortment of freshly made cookies \$9 per person

## **Cascading Chocolate Fountain**

With an assortment of dippers \$13 per person

## **House-made Hummus Selection**

With fried pita and grilled naan \$13 per person

## Appalachian Snack Bar

Home-made pepperoni rolls with buffalo or BBQ wings \$22 per person

## Nacho Bar

Fresh Tortilla Chips with chicken, beef and black beans, cheddar cheese, salsa, lettuce, sour cream, tomato, red onion, hot sauce and jalapeños \$16 per person

#### Pizza

Choice of 3 cheese, classic pepperoni and margherita \$17 per person

## Almost Hog Heaven

Assortment of house-made bacon \$19 per person





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## THE FAMILY GATHERING

Buffets require a minimum number of 30 people or an additional 10% per person will be incurred.

#### **Stonewall Continental**

Apple Cinnamon Cereal bars, yogurt with house-made granola, freshly made pastries, selection of whole fresh fruit \$16 per person

#### Deli Board

Fresh field greens, assortment of metro deli meats and cheeses, breads, and toppings, freshly baked cookies \$27 per person

## A Taste of Italy

Antipasto salad, Stonewall Garden bruschetta, tortellini primavera, grilled chicken puttanesca, penne pasta with fresh vegetables and alfredo sauce, rigatoni tossed with meatballs and marinara, garlic bread, almond biscotti and tiramisu
\$37 per person

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# THE FAMILY GATHERING

Buffets require a minimum number of 30 people or an additional 10% per person will be incurred.

## **Backyard Cookout**

Grilled hot dogs, house-made chili with diced onions and grated cheese, grilled angus steak burgers, house-made coleslaw, macaroni salad, fresh seasonal fruit salad, assorted flavored house-made frips and apple pie \$30 per person

## Smoke on the Mountain BBQ

Blackberry barbeque pulled pork, barbequed chicken, hickory smoked beef brisket, slow-smoked BBQ ribs, house-made coleslaw, potato salad, cast iron baked beans, macaroni salad, corn bread, watermelon, assorted cookies and brownies \$48 per person

## Mountaineer Tailgate

Grilled ribeye steaks with roasted garlic butter, grilled shrimp skewers, tomato and cucumber salad, blue cheese chopped salad, street corn gratin, blackberry cobbler, warm apple crisp and vanilla ice cream \$55 per person

#### S'mores Pit

A selection of s'more ingredients to roast around your own personal fire pit \$25 per person