

# Meriwether Godsey Catering at the Virginia State Capitol

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## Continental Breakfast I

*coffee service and carafes of water included***Assortment of breakfast breads and sweets**

\$3.95

## Continental Breakfast II

*coffee service and carafes of water included***homemade granola  
fresh seasonal fruit  
fruit yogurt  
assorted sweet and savory breakfast breads**

\$6.95

## Breakfast Buffet (minimum 15 people)

*coffee service and carafes of water included*

Classic

**scrambled eggs  
bacon / sausage  
hashbrown casserole or baked cheese grits  
fresh seasonal fruit  
assorted sweet and savory breakfast breads**

\$10.75

Gourmet

**french toast  
with warm syrup and whipped butter  
bacon / sausage  
cinnamon apples or warm winter fruit compote  
fresh seasonal fruit  
assorted sweet and savory breakfast breads**

\$12.25

Epicurean

**eggs benedict / vegetarian quiche  
bacon / sausage  
hashbrown casserole or baked cheese grits  
fresh seasonal fruit  
assorted sweet and savory breakfast breads**

\$13.75

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## Refreshments

<b>coffee service</b>	\$2.00
includes regular and decaf coffee, regular and herbal teas, carafes of ice water	
<b>soft drinks</b>	\$1.75
12 oz cans of coke, diet coke, sprite	
<b>bottled water</b>	\$1.75
12 oz bottles	
<b>juice</b>	\$1.75
carafes of orange, apple, or cranberry	
<b>bottled juice</b>	\$1.75
orange, apple, or cranberry	
<b>iced tea or lemonade</b>	\$1.50
<b>punch</b>	\$2.00
citrus or sparkling raspberry	
<b>cookies / homemade bar sweets</b>	\$1.50
<b>snack mix / pretzels / gold fish</b>	\$1.50
<b>tortilla chips and salsa</b>	\$1.75
<b>pretzels and cheese dip</b>	\$1.75
<b>layered guacamole dip and chips</b>	\$2.00
<b>cheese and fruit platter</b>	\$2.50
with crackers	

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**Meriwether****Godsey****Breaks** (minimum 10 people)

Classic. whole fresh fruit / fruit yogurt / homemade granola	\$5.00
Gourmet tortilla chips / salsa / queso dip / cinnamon crisps	\$6.00
Epicurean cheese and fruit platter / veggies and dip / brownies	\$7.00

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## Box Lunches

\$8.95

*includes lettuce, tomato, condiments, chips,  
fresh fruit, cookies and bottled water*

**oven roasted turkey and havarti on wheat  
hummus wrap**  
**ham and cheddar on country white**  
**roast beef and swiss on rye**  
**tuna salad on croissant**  
**tarragon chicken salad on croissant**  
**fiesta chicken wrap**

## Buffet Lunch

\$14.00

*includes carafes of water and iced tea*

Salad – choose 1

**spinach and fruit salad** poppy seed dressing  
**caesar salad**  
**deluxe tossed salad** ranch and herb vinaigrette

Entrée – choose 2

**sliced grilled chicken breast**  
mustard herb sauce  
**grilled flank steak**  
roasted peppers and horseradish cream sauce  
**shrimp and grits**  
**tarragon chicken salad**  
**pork bbq or chicken bbq**  
homemade slaw  
**crab cake**  
rémoulade sauce  
**greek bean bake – vegetarian**  
delicious casserole of white beans, tomatoes, bulgar wheat and feta cheese

Sides – choose 2

**macaroni and cheese**  
**tomato and artichoke casserole**  
**spinach and phyllo casserole**  
**red bliss potato salad**  
**classic pasta salad**  
**green beans with feta and pine nuts**  
**grilled asparagus with lemon vinaigrette**

fresh fruit salad

**bread basket**

an assortment of bread and rolls with whipped butter

Dessert – choose 1

**homemade cobbler**

vanilla ice cream is additional

**assorted cookies and homemade bar sweets**

**lemon chess and chocolate chess pie**

**Plated Lunch**

*iced tea and water included*

Classic

\$14.00

**tomato soup**

seasonal variations available

**caesar salad**

sliced grilled chicken breast, marinated flank steak, or  
roasted asparagus with lemon vinaigrette

**assorted rolls**

**lemon chess pie**

Gourmet

\$15.00

**classic spinach salad**

**grilled flank steak**

roasted peppers and onions with horseradish cream sauce

**wild rice**

**assorted rolls**

**lemon mousse or chocolate mousse**

**spinach and fruit salad** poppy seed dressing

\$15.00

**grilled chicken breast** seasonal sauce

**steamed broccoli**

**assorted rolls**

**chocolate mousse or strawberry shortcake**

Epicurean

\$16.00

**mixed greens** roquefort, sliced pears, and toasted pecans

**open face crab cake sandwich**

rémoulade

**marinated vegetable slaw**

**sautéed green beans**

**Meriwether Godsey**

assorted rolls  
turtle cheesecake or key lime pie

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## Picnic

*carafes of water and ice tea included*

1 entrée \$12.00

2 entrées \$14.00

Entrée – choose 1 or 2

- fried chicken**
- baby back ribs**
- beef short ribs**
- pork bbq**
- chicken bbq**
- grilled chicken breast**
- quarter pound hamburgers**
- beef hot dogs**

Sides – choose 3

- home-style baked beans**
- red bliss potato salad**
- cole slaw**
- potato chips**
- macaroni and cheese**
- country potato casserole**
- marinated cucumbers and tomatoes**
- fresh fruit salad**
- country style green beans**

Dessert – choose 1

- make your own sundae bar**
- watermelon and brownies**
- fruit cobbler**

vanilla ice cream is additional

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**Buffet Dinner**

*water, ice tea and coffee service included*

1 entrée \$22.95

2 entrées \$24.95

Salads – choose 1

**caesar salad**

**spinach and fruit salad** poppy seed and ranch dressing

**seasonal vintner's salad** homemade vinaigrette  
fresh or dried fruit, cheese and nuts

**classic spinach salad** ranch or herb vinaigrette

**greek salad** lemon vinaigrette

Entrée – choose 1 or 2

**marinated grilled chicken breast**

mustard herb sauce and fresh fruit salsa

**herb crusted salmon**

**roasted pork loin**

homemade chutney and rosemary jus

**grilled tenderloin beef tips**

sautéed mushrooms and sauce béarnaise

**crab cakes**

répoulade sauce

**grilled flank steak**

roasted peppers and savory steak sauce

**roast beef au jus**

horseradish cream sauce

**roast turkey breast**

cranberry conserve and homemade gravy

Sides – choose 3

Starches

**roasted yukon gold potatoes**

**gourmet potato casserole**

**garlic mashed potatoes**

**long grain and wild rice blend**

**saffron rice**

**sweet potato casserole**

Vegetables

**oven roasted seasonal vegetables**

**steamed asparagus** lemon butter sauce

**sautéed green beans** feta and pine nuts

**sautéed spinach** lemon and shaved parmesan  
**caramelized carrots**

Vegetable Casseroles

**summer squash gratin** with white cheddar  
**baked tomatoes** with mushrooms and herb havarti  
**spinach and phyllo casserole**  
**wild mushroom bread pudding**  
**greek bean bake**

**bread basket**

an assortment of breads and rolls with whipped butter

Dessert – choose 1 set

**key lime pie / chocolate torte**  
**turtle cheesecake / strawberry shortcake**  
**apple crisp / chocolate pecan pie**  
**english trifle / chocolate mousse**

Other Vegetarian & Vegan options available upon request

## Plated Dinner

*water, iced tea and coffee service included*

### Classic

**mixed greens** with pink grapefruit, avocado and classic french vinaigrette \$24.00  
**rosemary roasted chicken** tarragon mustard cream  
**roasted fingerling potatoes and seasonal vegetables** sally lunn rolls

### Gourmet

**pacific rim caesar** with crispy wontons  
\$27.00

**pork tenderloin** plum (hoisin) chutney  
**saffron rice, sautéed snow peas, and wonton wafers**

**mixed greens** with feta cheese, black olive and mint vinaigrette \$27.00  
**lamb chops** red wine demi glace or mint salsa  
**moroccan cous cous, seasonal squash and rosemary flatbread**

### Epicurean

**mixed greens** with roquefort toast and port vinaigrette \$30.00  
**filet of beef tenderloin** sauce béarnaise  
**wild mushroom bread pudding, haricot verts, and balsamic roasted onions**

**baby spinach** with artichokes, sliced portobello and balsamic vinaigrette \$33.50  
**surf and turf**

**petite filet with choice of**  
**salmon fillet** cucumber dill sauce  
**crab cake** rémoulade  
**grilled shrimp skewer** lemon butter  
**grilled asparagus, baked stuffed tomato, and horseradish mashed potatoes** with caramelized onions

### breads

an assortment of bread and rolls with whipped butter

### Desserts

**crème brûlée**  
**chocolate pot de crème**  
**flourless chocolate torte with fresh raspberry sauce**  
**whipped cream coconut cake**

**apple tarte tatin with crème anglaise**

Other Vegetarian & Vegan options available upon request

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## Cocktail Buffets

Classic \$21.00

**sliced grilled chicken breast**

mustard herb sauce and fresh fruit salsa  
homemade rolls

**virginia baked ham**

grainy dijon and poppyseed butter  
homemade rolls

**hot spinach and white cheddar dip**

bread cubes and crackers

**or layered guacamole**

tortilla chips

**veggies and dip**

crunchy traditional vegetables served with a savory dipping sauce

**sweet or savory brie**

french bread slices and bremner wafers

**passed hors d'oeuvres**

bacon wrapped scallops  
asparagus canapés

Gourmet \$22.50

**thinly sliced peppered sirloin**

horseradish cream sauce and onion marmalade  
homemade rolls

**roast turkey breast**

tarragon mayonnaise and cranberry conserve  
homemade rolls

**hot crab and artichoke dip**

**or smoked salmon cheesecake**

crackers and crostini

**vegetable display**

savory dipping sauce

**bruschetta platter**

a splendid display of goat cheese, tapénade, hummus, olives and roasted peppers  
served with crostini and pita chips.

**passed hors d'oeuvres**

petite crab cakes with rémoulade sauce  
prosciutto and gruyere pinwheels  
vegetable spring rolls with soy dipping sauce

Epicurean

\$25.00

**sliced beef tenderloin**

horseradish cream sauce and onion marmalade  
homemade rolls

**marinated grilled chicken breast**

mustard herb sauce and sesame bbq sauce  
homemade rolls

**hot crab dip**

crackers and crostini

**roasted vegetable display**

savory dipping sauce

**cheese and fruit platter**

crackers and crostini

**passed hors d'oeuvres**

jumbo shrimp with spicy cocktail sauce  
spinach and cheese phyllo triangles  
sweet potato ham biscuits

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## Cocktail Buffet

## Meats

<b>sliced beef tenderloin</b>	\$5.50
horseradish cream sauce and onion marmalade	
<b>thinly sliced peppered sirloin</b>	\$5.00
horseradish cream sauce and onion marmalade	
<b>roast pork loin</b>	\$4.50
mustard herb sauce and homemade duck sauce	
<b>marinated grilled chicken breast</b>	\$4.00
mustard herb sauce and sesame bbq sauce	
<b>sliced grilled chicken breast</b>	\$4.00
mustard herb sauce and fresh fruit salsa	
<b>roast turkey breast</b>	\$4.00
tarragon mayonnaise and cranberry conserve	
<b>virginia baked ham</b>	\$4.00
grainy dijon and poppy seed butter	

all sliced meats are served with fresh assorted bread and rolls

## Seafood

<b>jumbo shrimp cocktail</b> (4 pp)	\$5.00
spicy cocktail sauce	
<b>silver dollar size crab cakes</b> (2 pp)	\$4.00
rémoulade	
<b>poached salmon</b>	\$4.00
diced egg, onion and capers, cucumber dill sauce	
pumpnickel toast points and crackers	
<b>smoked salmon cheesecake</b>	\$2.50
crackers	
<b>hot crab dip</b>	\$3.00
crackers and crostini	
<b>hot crab and artichoke dip</b>	\$2.50
crackers and crostini	
<b>teriyaki grilled scallops</b> (3 pp)	\$3.00
horseradish lime sauce	

## Cheese

<b>cheese and fruit platter</b>	\$2.50
crackers and crostini	
<b>brie fondue</b>	\$2.00
apple slices and french bread cubes	
<b>sweet or savory brie</b> (serves 20)	\$35.00
french bread slices and bremner wafers	

**Meriwether Godsey**

**bruschetta platter**

\$3.00

a splendid display of goat cheese, tapénade, hummus, olives and roasted peppers served with crostini and pita chips

Vegetables

<b>roasted vegetable platter</b>	\$2.50
savory dip	
<b>raw vegetable platter</b>	\$2.00
savory dip	
<b>antipasto display</b>	\$3.50
a glorious assortment of italian meats and cheeses, olives, roasted vegetables, tapénade, grapes, melons, berries and served with breadsticks and toasted bread.	

Extras

<b>layered guacamole</b>	\$2.00
tortilla chips	
<b>layered torte</b> of goat cheese, basil pesto and roasted tomatoes	\$2.25
crostini	
<b>caesar salad</b>	\$4.00
crisp hearts of romaine lettuce with:	
traditional - our house made caesar dressing; croutons, parmesan cheese	
pacific rim - our asian inspired caesar dressing; crispy fried wontons	
southwest - our chipotle spiced caesar dressing; manchego cheese, cornbread croutons	
<b>pasta bar</b>	\$9.00
your choice of 2 pastas and 2 sauces, served with fresh parmesan cheese.	
<b>mashed potato martini bar</b>	\$8.00
fluffy homemade mashed potatoes with whipped butter, sour cream, crisp bacon, chopped scallions, and cheddar cheese	

\*other creative cooking stations available upon request

## Butlered Hors d'oeuvres

Hot (2 pieces per person)

<b>petite crab cakes</b> rémoulade	\$3.00
<b>bacon wrapped scallops</b>	\$2.50
<b>coconut shrimp</b> duck sauce	\$3.00
<b>crab wontons</b> plum sauce	\$2.75
<b>jade dumplings</b> soy dipping sauce	\$2.00
<b>prosciutto and gruyere pinwheels</b>	\$1.75
<b>caramelized onion tarts</b>	\$1.75
<b>crispy potato pancakes</b> apple onion compote	\$2.00
<b>chicken or pork satay</b> peanut dipping sauce	\$2.50
<b>spinach and cheese phyllo triangles</b>	\$2.00
<b>asparagus canapés</b>	\$2.00

Cold (2 pieces per person)

<b>jumbo shrimp cocktail</b> (3 pp) spicy cocktail sauce	\$4.00
<b>tiny ham biscuits</b>	\$3.00
<b>lime crab salad in phyllo cups</b>	\$3.00
<b>individual crudités</b> savory dipping sauce	\$2.50
<b>crostini with goat cheese and tomato tapenade</b>	\$2.00
<b>insalata caprese</b> classic combination of fresh mozzarella ball, fresh basil, and marinated grape tomatoes	\$2.00
<b>melon wrapped in prosciutto</b>	\$2.00

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## Costs

### Menu

- ◆ menu price - as determined by selection
- ◆ three days notice is needed for catering requests. requests that come with less than three days notice will be handled based on available food and labor.

### Service Wares

- ◆ continental breakfast, breaks, beverage service and coffee service will use paper products unless specified by the client
- ◆ breakfast buffet, lunch buffet, plated lunch, dinner buffet and plated dinner will use china service. unless necessitated by space or specified by the client.
- ◆ if the amount of china, glassware and flatware needed is greater than in-house inventory, a rental charge will be applied.

### Beverages

soft drinks and bottled water are an additional charge and will be charged based on consumption.

bar set-ups (full bar)	\$ 2.25
bar set-ups (wine and beer only)	\$ 1.75
full bar- dewars scotch, tanqueray gin, jack daniels bourbon, smirnoff vodka, bacardi rum, choice of 3 beers and 2 wines	\$ 9.00 pp est.*
beer and wine- choice of 3 beers and 2 wines	\$ 7.00 pp est.*
house wine	\$ 17.00 per bottle
domestic beer	\$ 3.00 ea
import or premium beer	\$ 4.00 ea
champagne	\$ 17.00 per bottle

note: licensing prohibits clients from removing "left-over" alcohol from the premises

- ◆ alcohol costs listed are estimates only based on past history for a typical 4 hour event. all alcoholic beverages are charged on consumption and billed after the event.
- ◆ all brands listed are house brands and may be substituted upon request.
- ◆ bar set-ups include all soft drinks, mixers, juices, mineral water, snack mix, napkins, ice, and bar fruit (where applicable)
- ◆ for beer choices we recommend 1 domestic, 1 lite beer, and 1 import additional beers may be added with sufficient notice

### Service

- ◆ beverage service, continental breakfast, coffee service and refreshments 10% of menu price
- ◆ breakfast buffet, lunch buffet, dinner buffet and box lunches 20% of menu price
- ◆ plated breakfast, plated lunch, plated dinner and cocktail buffet 30% of menu price
  
- ◆ bartenders \$ 22.50 per hour  
including 45 min set-up and 45 min break down time  
we recommend 1 bartender for every 50-75 guests
- ◆ chefs/cooking station attendants \$ 40.00 per hour

### Linen

Linens for food and beverage tables are included in menu pricing

- ◆ \$5.00 charge per linen will be added for any additional linens requested
- ◆ \$0.50 charge per napkin will be added for any napkins requested
- ◆ we offer basic white or off white linen
- ◆ specialty linen available for additional charge

### Final guest count

A guaranteed final guest count must be received in writing to our office 3 business days in advance of event. If we do not receive this information in writing, the last guest count that appears on the proposal will be used for final billing. You will be charged for the guaranteed guest count or actual number attending, whichever is greater.

Counts can be emailed to [meriwethers@house.virginia.gov](mailto:meriwethers@house.virginia.gov) or faxed to (804) 698-7694.

Miscellaneous Charges- we can provide or arrange for the following services

- ◆ flowers
- ◆ rental
- ◆ music
- ◆ chocolate fountains

all prices are effective March 1, 2009

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