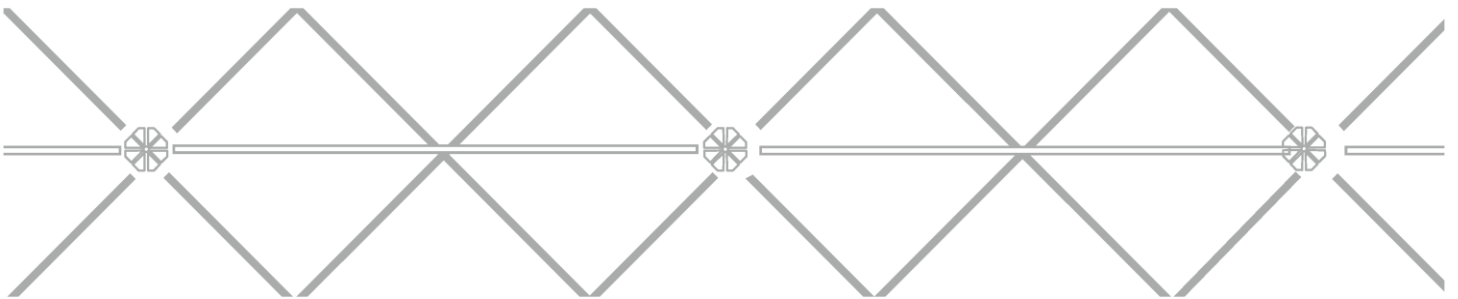




A Tailored Experience



The Covington Lunch

Served with Iced Tea, Water and Coffee, Bread and Butter

Soup or Salad

Please Choose One Option for Entire Group

Squash Bisque with Bourbon Glazed Pecans and Spiced
Crème Fraiche

Waterfeilds Bling Mix Greens, Corn Nuts, Breakfast
Radish, Pickled Onions and Black Pepper Buttermilk
Aioli

Entrees

Please Choose Two Options for Entire Group

Buttermilk Fried Chicken
Sweet Potatoes, Collard Greens, Vinegar Slaw and
Pablano Honey

Seared Atlantic Salmon
Warm Marble Potato Salad, Haricot Verts, Citrus
Emulsion

Roasted Hanger Steak (\$5 supplement)
Cauliflower Puree, Fresh Asparagus, Roasted Tomato
and Red Wine Sauce

Dessert

Please Choose One Option for Entire Group

Sorghum Cheesecake with Pecan Praline
Devil's Food Cake with Raspberry Ganache

@ \$28 Per Person

The Covington Dinner

Served with Water and Coffee, Bread and Butter

Passed Appetizers

Please Choose Two Options for Entire Group

Sweet Corn Fritters
Shrimp and Grits Balls
Caprese Skewers
Vegetable Spring Rolls
Pimento Cheese Gougeres

Salad

Please Choose One Option for Entire Group

Waterfield's Bling Mix Greens, Corn Nuts, Breakfast
Radish, Pickled Onions and Black Pepper Buttermilk
Aioli

Baby Arugula Salad, Mulled Pears, Marcona Almonds,
Kenny's Farm House Blue, Balsamic Vinaigrette

Entrees

Please Choose Two Options for Entire Group

*Please note that all Entrée Selections are due 5 business
days prior to the event*

Free Range Airline Chicken
Anson Mills Rice Grits, Cremini Mushrooms, Glazed
Pearl Onions and Scallion Chicken Jus

Seared Atlantic Salmon
Warm Marble Potato Salad, Haricot Verts, Citrus
Emulsion

Pork Tenderloin
Fingerling Coins, Bacon Lardoons, White Beans and
Tomato Gravy

Roasted Hanger Steak
(\$5 upcharge for this entrée selection per person)
Cauliflower Puree, Fresh Asparagus, Roasted Tomato
and Red Wine Sauce

Entrée Duet (\$5 upcharge per person)
Seared Atlantic Salmon and New York Strip
With Cauliflower Puree, Fresh Asparagus, Roasted
Tomato and Red Wine Sauce

Dessert

Please Choose One Option for Entire Group

Sorghum Cheesecake with Pecan Praline
Devil's Food Cake with Raspberry Ganache

@ \$50 Per Person

Tailored Buffet Dinner

*Served with Water and Coffee, Bread and Butter,
Chef's Choice Dessert*

Starter

Fresh Fruit and Cheese Display

Salad

Romaine Salad with Balsamic, Croutons and Parmesan
Cheese

Entrees

Crispy Chicken with Roasted Mushrooms, Pearl Onions
and Marsala Sauce

Mustard Crusted Salmon with Basmati Rice Pilaf

Sides

Fingerling Salad with Pesto and Goat Cheese

Seasonal Mixed Vegetables

White Cheddar Potato Casserole

@ \$40 Per Person

Dinner Stations

*Minimum of 40 Guests. 90-minute limit on stationed
receptions.*

*Served with Water and Coffee, Bread and Butter,
Chef's Choice Dessert*

**\$75.00 Carver/Attendant Fee*

Salad Station

Field Greens, Romaine
Feta, Cheddar, Parmesan
Tomatoes, Cucumbers, Onions, Peppers, Mushrooms,
Carrots
Country Ham
Assorted Nuts
Ranch, Balsamic, Poppy Seed Vinaigrette

Please Select Two Additional Stations for Entire Group

Gateway to the South

CFC Coppin's Fried Chicken
Smashed Potatoes
Warm Gravy
Smokey Green Beans and Bacon
Buttery Biscuits
Bourbon Pecan Tarts

Tri State Classics

Covington Chili
Coney Dogs and Buns, Spaghetti, Onions, Yellow
Mustard and Shredded Cheddar
Gliers Goetta Sliders with Sauerkraut and 1000 Island
Grilled Metts and Bratts with roasted Peppers and
onions
Whoopie Pies and Lemon Bars

Street Taco Station

Orange and Garlic Braised Pork Carnitas
Flour tortillas, Pickled Onions, Queso Fresco,
Guacamole, Limes
Fresh Tortilla Chips and House Made Salsa
Cinnamon Sugar Churros

@ \$64 Per Person

Tailored Plated Dinner

*Served with Water and Coffee, Bread and Butter,
Chef's Choice Dessert*

Starter

Fresh Fruit and Cheese Display

Salad or Soup

Please Select One Option for Entire Group

Mixed Green Salad with House Vinaigrette,
Carrots, Red Onions and Croutons

Iceberg Chop Salad with Blue Cheese,
Walnuts and Red Onions and Diced
Tomatoes

Sweet Corn Bisque

Entrees

*Please Select One Option for Entire Group
All Protein Portions are 6 oz.*

Roasted Atlantic Salmon, Served with
Basmati Rice, Enoki Mushroom and Soy
Butter Sauce

Grilled Chicken Breast, Served with Herbed
Polenta, Mozzarella, and Sundried Tomato
and Artichoke Vinaigrette

Duet with Roasted Flat Iron Steak and
Sautéed Shrimp, Served with Chimichurri
Marinate, Whipped New Potatoes and
Vegetable Confetti

Duet with Roasted Chicken and Salmon,
Served with White Cheddar Potato
Casserole, Garlic Spinach and Mushroom
Béchamel

@ \$40 Per Person

Classic Plated Dinner

*Served with Water and Coffee, Bread and Butter,
Chef's Choice Dessert*

Starter

Please Select Two Passed Options for Entire Group

Crab Cake with Garlic Chive Aioli
Vegetable Spring Rolls with Miso Barbecue
Caramelized Onion Tart with Manchego

Boursin-Stuffed Mushrooms
Pigs in a Blanket

Pimento Cheese Gougeres

Corn Fritters with Buttermilk Remoulade
Buttermilk Fried Chicken Bites

Shrimp & Grits Balls

Deviled Eggs with Pickled Chilies

Goat Cheese Crostini with Smoked Salmon

Smoked Trout Canape

Cracked Pepper Biscuit with Pepper Jelly

and Country Ham

Caprese Skewers

Feta & Olive Tapenade Tartlets

Country Ham-Wrapped Asparagus

Weck Cheese Crostini

Displays:

Please Select One Option for Entire Group
Cheese Board Served with Cheese Board
Blue, Goat, Cow, Sheep Local Honey,
Mostarda, House Made Preserves

Charcuterie Board Served with Sopressata,
Bresaola, Capicola House Pickles, Whole
Grain Mustard, Baked Apples

Antipasti Served with Artichokes, Roasted
Red Peppers, Zucchini, Marinated Olives
Tabbouleh, Hummus, Feta, Pita

Vegetable Crudit  with Dips

Salad

Please Select One for Entire Group
Classic Caesar with Fried Croutons and
Shaved Parmesan

Field Green Salad with Strawberries,
Almonds, Feta and Poppy Seed Dressing

Baby Kale Salad with Dried Cranberries,
Pepitas and Goat Cheese

Entr e

Please Select One Option for Entire Group
Pesto Crusted Salmon with Braised Black
Eyed Peas, Smoked Bacon and Tomato
Gravy

Panko Crusted Chicken with Smoked Gouda
Grits, Wilted Greens and Madeira Sauce

Roasted Sirloin with Cauliflower Potato
Puree, Charred Carrots, Green Beans and
Marsala Sauce

@ \$58 Per Person

Chic Plated Dinner

*Served with Water and Coffee, Bread and Butter,
Chef's Choice Dessert*

Starter

Please Select Two Passed Options for Entire Group

Crab Cake with Garlic Chive Aioli
Vegetable Spring Rolls with Miso Barbecue
Caramelized Onion Tart with Manchego

Boursin-Stuffed Mushrooms
Pigs in a Blanket

Pimento Cheese Gougeres

Corn Fritters with Buttermilk Remoulade
Buttermilk Fried Chicken Bites

Shrimp & Grits Balls

Deviled Eggs with Pickled Chilies

Goat Cheese Crostini with Smoked Salmon

Smoked Trout Canape

Cracked Pepper Biscuit with Pepper Jelly

and Country Ham

Caprese Skewers

Feta & Olive Tapenade Tartlets

Country Ham-Wrapped Asparagus

Weck Cheese Crostini

Displays:

Please Select One Option for Entire Group
Cheese Board with Blue, Goat, Cow, Sheep,
Local Honey, Mostarda, House Made
Preserves

Charcuterie Board with Sopressata,
Bresaola, Capicola House Pickles, Whole
Grain Mustard, Baked Apples

Antipasti with Artichokes, Roasted Red
Peppers, Zucchini, Marinated Olives
Tabbouleh, Hummus, Feta, Pita

Vegetable Crudit  with Dips

Salad

Please Select One Option for Entire Group
Classic Caesar with Fried Croutons and
Shaved Parmesan

Field Green Salad with Strawberries,
Almonds, Feta and Poppy Seed Dressing

Baby Kale Salad with Dried Cranberries,
Pepitas and Goat Cheese

Entr e

Please Select Two Options for Entire Group
Pan Seared Halibut with Sweet Pea Risotto,
Asparagus and Citrus Emulsion

Herb Crusted Amish Chicken, Sweet Corn
Puree, Baby Carrots and Mirin Sauce

Filet Mignon with Potato Puree, Petite
Vegetables, Roasted Tomatoes and Red
Wine Bordelaise

@ \$69 Per Person

22% gratuity and 6% sales tax will be added to all banquet and catering functions. Menus subject to change due to market availability. Final guarantee and all selections are due 5 business days prior to event. Full Bar packages available upon request. To preserve the integrity of food, all displayed or buffet items will be available no longer than 90 minutes.