



## SHOWER & TEA MENUS



Nottoway Plantation offers a variety of venues and menu options for your shower!

### Venue options include:

**Private Pool Side Event:** \$500.00 Rental (+10% Tax & 22% Taxable Resort Fee) and Seasonal Food & Beverage Minimums. Seated meal & buffet options available. Max Capacity- Approximately 60 people seated.

**White Ballroom:** Seasonal Rental Fees and Food & Beverage Minimums. Seated meal only options. No open flames. Max Capacity- 60 people seated. This venue cannot be booked until six months prior to the event date.

**Oscar's Private Dining Room:** Seasonal Rental Fees. Seated meal only/Passed Hors D'oeuvres only. Max Capacity- 24 people seated.

**Cypress Ballroom:** Seasonal Rental Fees and Food & Beverage Minimums. Seated meal and buffet options. Max Capacity- 120 people seated.

# *Hors D' Oeuvres*

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## ***Hors D' Oeuvres Functions***

*One hundred pieces per order.*

*All items can be butler passed or set up as a display*

### ***Cold hors D' Oeuvres***

*Beef Carpaccio on Crostinis with Horseradish Aioli \$425*

*Prosciutto and Melon \$425*

*Jumbo Boiled Louisiana Shrimp with Cocktail Sauce \$425*

*Smoked Salmon & Crème Fraiche on Crostinis \$525*

*Lobster Ravigote on Endive \$595*

*Artichoke Stuffed with Crawfish Mousse \$425*

*Assorted Finger Sandwiches \$425*

*Louisiana Crab Tartlets \$525*

*Blackened Tuna Sashimi \$425*

### ***Warm hors D' Oeuvres***

*Pecan Crusted Duck Breast with Fig Marmalade \$425*

*Jumbo Lump Crab Cake with Tarragon Lemon Aioli \$525*

*Crawfish Beignets Ravigote \$ 425*

*Bruschetta with Roma Tomatoes and Fresh Basil & Mozzarella \$395*

*Crabmeat Stuffed Mushrooms \$525*

*Andouille Sausage Bites with Creole Mustard \$425*

*Fried Louisiana Oysters with Remoulade Sauce \$425*

*Crab and Summer Corn Beignet Sauce Remoulade \$525*

*Steak "and Eggs" Horseradish Cream \$525*

*Grilled Louisiana Shrimp, Thai Chili \$425*

*Grilled Lamb Lollypops, Red Pepper Jelly \$525*

*Guest count must be guaranteed twenty one (21) days in advance 10% sales tax and 22% taxable service charge will be added to the final invoice*

## *Displays & Dips*

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### *Displays*

*Displays serve approximately 100 people. Prices listed per order.*

*Pecan Praline Baked Brie \$225*

*Served with crackers*

*Imported & Domestic Cheeses \$400*

*Assorted cheeses served with crackers*

*Vegetable Crudités \$400*

*Served with assorted dips*

*Sliced Fresh Fruit \$450*

*Seasonal fruit*

*Charcuterie \$500*

*Served with assorted mustards and crackers*

*Marinated Grilled Vegetables \$500*

*Drizzled with balsamic vinaigrette*

*Smoked Salmon & Seafood Display \$650*

*Served with appropriate condiments and crackers*

### *Dips*

*Dips are served with appropriate accompaniments. Dips serve approximately 50 people. Prices listed per order.*

*Spinach & Artichoke \$100*

*Shrimp Remoulade \$125*

*Cajun Queso \$125*

*Crab Au Gratin \$250*

*Smoked Seafood \$150*

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# Seated Brunch

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2 Courses \$30 | 3 Courses \$35 | 4 Courses \$42 | 5 Courses \$49

## APPETIZER

Choice of One

### CRAWFISH CAKE & CRAB CAKE

Topped with fresh crawfish and a lemon beurre blanc sauce

### SEAFOOD MARTINI

Louisiana blue crab, shrimp and lobster

### FRIED GREEN TOMATOES

Served with remoulade sauce, topped with Louisiana lump blue crab

### BEIGNETS

With powdered sugar and crème Anglaise

## SOUP

Choice of One

### CRAB & BRIE BISQUE

Rich, creamy bisque served with fresh Louisiana blue crab meat

### CHICKEN & SAUSAGE GUMBO

House-made roux accented with chicken and locally-made sausage. Served with white rice.

## SALAD

Choice of One

### PLANTATION SALAD

Mixed greens, English cucumbers, and ripe grape tomatoes tossed in house-made sugarcane vinaigrette dressing

### SPINACH SALAD

Spinach, fire roasted apples, sweet & spicy pecans, feta cheese, dried cranberries, artichokes, avocado, bacon bits, mushrooms, cherry tomatoes, Kalamata olives, citrus honey vinaigrette

## ENTRÉE

\*\*Choice of Two

### EGGS BENEDICT

Two poached eggs with Canadian bacon on a whole wheat English muffin covered with a classic hollandaise sauce. Served with steamed asparagus and breakfast potatoes.

### CRÈME BRULEE FRENCH TOAST

Local brioche bread brulee with raw sugar, apple wood smoked bacon, a fresh fruit plate and warm Steen's cane syrup

### SHRIMP, CRAB, CRAWFISH & TAGLIATELLA PASTA

Gulf shrimp, crawfish and crabmeat, with artichoke hearts, sundried tomatoes, and balsamic basil cream sauce, tossed with tagliatella pasta

### PAN ROASTED GULF REDFISH

Filet of redfish roasted with New Orleans BBQ butter sauce, sweet & spicy pecans, Yukon mashed potatoes & season's vegetables.

### CRAB & SHRIMP STUFFED AVACADO

Shrimp and crab mixed with a remoulade, on spring mix lettuce.

### BARBEQUE SHRIMP & GRITS

Louisiana jumbo gulf shrimp, stone ground grits, Andouille sausage, and Abita barbeque butter.

### CRAB CAKE BENEDICT

Louisiana blue crab, Cajun Tasso, and poached eggs on a whole wheat muffin, topped with hollandaise sauce, served with steamed asparagus and breakfast potatoes.

### WOOD GRILLED CHICKEN CREOLE

Louisiana Creole tomato sauce with artichokes, mushrooms, roasted peppers, Yukon mashed potatoes & fresh asparagus

## DESSERT

Choice of One

CHEESECAKE | STRAWBERRY SHORTCAKE | CHOCOLATE BOURBON PECAN PIE | BREAD PUDDING WITH RUM SAUCE

ADD BOTTOMLESS MIMOSAS \$10

\*\*With two entrees: Client is responsible for providing an entrée count along with place cards indicating which entrée each guest is to be served. All menu selections include coffee and iced tea. Prices listed are per person. Guest count must be guaranteed twenty one (21) days in advance. 10% sales tax and 22% taxable service charge will be added to the final invoice

# Seated Lunch

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2 Courses \$30 | 3 Courses \$35 | 4 Courses \$42 | 5 Courses \$49

## APPETIZER

Choice of One

### CRAWFISH CAKE & CRAB CAKE

Topped with fresh crawfish and a lemon beurre blanc sauce

### SEAFOOD MARTINI

Louisiana blue crab, shrimp and lobster

### FRIED GREEN TOMATOES

Served with remoulade sauce, topped with Louisiana lump blue crab

### OYSTERS BIENVILLE

Gulf shrimp, mushroom, herbs white wine sauce

## SOUP

Choice of One

### CRAB & BRIE BISQUE

Rich, creamy bisque served with fresh Louisiana blue crab meat

### CHICKEN & SAUSAGE GUMBO

House-made roux accented with chicken and locally-made sausage. Served with white rice.

## SALAD

Choice of One

\*Make any salad an entrée by adding grilled chicken or blackened shrimp

### PLANTATION SALAD

Mixed greens, English cucumbers, and ripe grape tomatoes tossed in house-made sugarcane vinaigrette dressing

### SPINACH SALAD

Spinach, fire roasted apples, sweet & spicy pecans, feta cheese, dried cranberries, artichokes, avocado, bacon bits, mushrooms, cherry tomatoes, Kalamata olives, citrus honey vinaigrette

## ENTRÉE

\*\*Choice of Two

### ZYDECO SALAD

Crab cake, grilled chicken, gulf shrimp, mixed green with a Louisiana Cane vinaigrette

### JUMBO LUMP CRAB CAKE

Louisiana blue crab, lemon beurre blanc, Yukon gold mashed potatoes season's vegetables

### SHRIMP, CRAB, CRAWFISH & TAGLIATELLA PASTA

Gulf shrimp, crawfish and crabmeat, with artichoke hearts, sundried tomatoes, and balsamic basil cream sauce, tossed with tagliatella pasta

### PAN ROASTED GULF REDFISH

Filet of redfish roasted with New Orleans BBQ butter sauce, sweet & spicy pecans, Yukon mashed potatoes & season's vegetables.

### FRENCH DIP

Prime rib of beef, thinly sliced and piled high on French bread served with au jus and steak fries

### BARBEQUE SHRIMP & GRITS

Louisiana jumbo gulf shrimp, stone ground grits, Andouille sausage, and Abita barbeque butter..

### WOOD GRILLED CHICKEN CREOLE

Louisiana Creole tomato sauce with artichokes, mushrooms, roasted peppers, Yukon mashed potatoes & fresh asparagus

### PETIT FILET-add \$5

6oz petit filet (Medium) topped with au jus butter sauce served with mashed potatoes and asparagus

## DESSERT

Choice of One

CHEESECAKE | STRAWBERRY SHORTCAKE | CHOCOLATE BOURBON PECAN PIE | BREAD PUDDING WITH RUM SAUCE

ADD BOTTOMLESS MIMOSAS \$10

\*\*With two entrees: Client is responsible for providing an entrée count along with place cards indicating which entrée each guest is to be served. All menu selections include coffee and iced tea. Prices listed are per person. Guest count must be guaranteed twenty one (21) days in advance 10% sales tax and 22% taxable service charge will be added to the final invoice

# *Afternoon Tea*

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\$35 per person

## *Freshly Baked Scones*

*Selection of Scones with Devonshire Cream and Fruit Preserves*

## *Sliced Seasonal Fruit*

### *Tea Sandwiches:*

*Choice of Three*

*Smoked Salmon and Watercress*

*Crab Salad*

*Turkey with Avocado*

*Dill & Cream Cheese with Cucumbers*

*Asparagus with Phyllo Dough*

## *Pastries & Selections of Petit Fours*

### *Selection of Teas:*

*Choice of Two*

*Black Tea*

*Earl Grey*

*English Breakfast*

*Darjeeling Flavored Black Tea*

*Strawberry*

*Lemon Lime*

*Mint Green Tea*

**ADD BOTTOMLESS MIMOSAS \$10**

*Minimum 12 guests*

*Guest count must be guaranteed (21) days in advance*

*10% sales tax and 22% taxable service charge will be added to the final invoice*

# *Children's Tea*

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\$20 per child

## *Freshly Baked Scones*

*Selection of Scones with Devonshire Cream and Fruit Preserves*

## *Sliced Seasonal Fruit*

## *Tea Sandwiches:*

*Peanut Butter and Jelly  
Cream Cheese and Berry Preserves  
Ham and Cheese*

## *Pastries & Selections of Petit Fours*

## *Selection of Beverages:*

*Choice of Two*

*Hot Tea  
Hot Chocolate  
Iced Tea Lemonade  
Juice*

*Minimum 12 guests*

*Guest count must be guaranteed (21) days in advance*

*10% sales tax and 22% taxable service charge will be added to the final invoice*

# POLICIES

## DEPOSIT REQUIREMENTS

**INITIAL DEPOSIT AND HOLD:** A non-refundable/non-transferable deposit of \$250 is required to hold a date before the signing of a formal contract.

**THE CONTRACT:** must be signed and returned within a two-week period from the date the \$250 deposit is received, along with a 25% non-refundable/non-transferable deposit.

**90 DAYS AFTER SIGNING CONTRACT:** an additional 25% non-refundable/non-transferable deposit is due

**60 DAYS TO EVENT DATE:** an additional 25% non-refundable/non-transferable deposit is due

**21 DAYS PRIOR TO EVENT DATE:** full balance is due. This includes all services, food & beverage, sales taxes and any additional fees.

Nottoway reserves the right to retain any and all deposits, cancel the event and/or re-book to another party if the above provisions are not met within the time allowed. **Deposit due dates may be adjusted based on the length of time between booking the event and the actual event date.**

## GUARANTEED NUMBERS

An exact guest count guarantee is required twenty one (21) days prior to event. If not received, either the estimated guest count or actual guest count will be used as the guarantee for billing purposes, whichever is greater.

Food & Beverage minimums are set based on the room or site reserved, the day of the week and the time of day.

Food & Beverage minimums do not include tax, gratuity or any other fees.

## TAXES & OTHER FEES

**All food and beverage, audio/visual, rental charges and any other Adds-On are subject to 10% sales taxes and 22% Taxable Resort Fee**