

2010 Black Tie & Boots Menu

SAVOR...

The Ultimate Savor

Thinly sliced Roasted Venison on Sweet Potato Crisps
Crawfish Etouffee Bar with Dirty Rice in Martini Glasses
Miniature Chesapeake Bay Crab Cakes with Spicy Lemon Remoulade
Miniature Smoky Buffalo Sliders on Silver Dollar Rolls with Roasted Garlic Aioli
Cordial Shots of Mint-Melon Soup

Carving Station

Cumin Crusted Loin of Pork with appropriate condiments and Artisan rolls
Roasted Rack of Lamb with Country Olive Tapenade

Artistic Displays

Gourmet Cheese and Fruit Display
Grilled and Fresh Local Vegetable Display
Artisan Bread Display with flavored butters
Assortment of Dipping Sauces and Salsas

Sweet Temptations

White Chocolate Fountain with a variety of embellishments including fresh fruit, strawberries, pound cake, marshmallows, pretzels, grissini and more...
Butler-passed Strawberry Cobbler Martini's with Whipped Cream & Chocolate Shavings

Gourmet Coffee and Tea Station

Doeuwe Egbert Coffee and a variety of Herbal Teas accompanied by a selection of flavored syrups, cinnamon, whipped cream, dark and white chocolate shavings

Also featured at Black Tie & Boots will be

2010 State Fair of Virginia Commercial Wine Competition gold ribbon winners
Full Open Bars
Virginia Tech Dairy Club milkshakes