



BIENVENUE

EST. 1820



Built in approximately 1820, Bienvenue retains much of its original character and charm. The estate was extensively renovated in the Spring of 2017 in order to offer our guests modern amenities. However, the utmost care was undertaken to keep as many of the original fixtures as possible and respect the authenticity and character of the home.



Weddings

Venue Rental Fee

Friday \$3,000

Saturday \$4,000

Sunday \$2,400

Included with venue rental:

Ceremony Site

6 hours of venue use

Dining tables & Chairs

Glassware, China & Flatware

Basic Linens





Cocktail Hour

Choose one package.

Served for one hour prior to dinner

Three Passed Finger Foods \$13 per guest

Three Passed Finger Foods & One Display \$18 per guest

Five Passed Finger Foods & Two Displays \$24 per guest

Displays

Spinach & Artichoke Dip
Crostinis | Assorted Crackers

Chesapeake Crab Dip
Crostinis | Assorted Crackers

Cheddar, Bacon & Ale Dip
Pretzels | Crostinis

Fruit & Cheese
Seasonal Fresh Fruit | Artisan Cheese Selection
Chef's Accompaniments

Crudite
Garden Vegetables | Ranch | Cusabi Dip

Grilled Vegetables
Zucchini | Squash | Asparagus | Portobello
Roasted Red Pepper Dip

Antipasto (add \$2 per guest)
Roasted Vegetables | Sliced Italian Salumi
Fresh Mozzarella | Tomato | Basil | Balsamic
Focaccia

Charcuterie (add \$4 per guest)
Smoked Duck | House Cured Pork | Aged Ham
Smoked Sausage | Chef's Cheese Selection
Gherkins | Assorted Mustards | Flatbreads

Raw Bar (add \$4 per guest)
Cocktail Shrimp | Thai Curry Mussels
Smoked Scallops | Lemons | Cocktail Sauce
~sub Gin & Tonic Oysters \$2 per guest



Cocktail Hour

Cold Passed Finger Foods

Roasted Tomato Bruschetta
Confit Tomatoes | Fresh Basil | Feta Balsamic

Korean Beef
Grilled Bulgogi Beef | Mire Poix | Phyllo Shell

Short Rib Bruschetta
Blue Cheese | Balsamic Shallot Jam

BLT Profiterole
Herbed Profiterole | Confit Tomato | Bacon
Arugula | Black Pepper Mayo

Mathews County Deviled Eggs
Lump Crab | Country Ham

Seared Ahi Tuna
Wasabi Aioli | Pea Shoots | Sesame Crackers

Thai Peanut Chicken Salad
Phyllo Cup

Cocktail Shrimp
Classic Cocktail Sauce

Hot Passed Finger Foods

Vegetarian Spring Rolls
Sweet Chili Sauce

Mini Beef Wellingtons
Garlic Chive Aioli

Spanakopita

Mojo Pork
Blue Corn Tortilla | Guacamole

Chicken Empanada
Chipotle Crème

Fried Oysters
Dill Tarter Sauce | Ritz Cracker

Coconut Shrimp
Polynesian Sauce

Bacon Wrapped Scallops

Chesapeake Crab Cake (add \$2 per guest)
Red Pepper Aioli

Baby Lamb Chop (add \$2 per guest)
Mango Chutney

Petite VA Ham Biscuits
VA Ham | Swiss | Apple Butter



Buffet Packages

The Classic \$26

Garden Salad with Dijon-Balsamic Vinaigrette
Grilled Flank Steak with Sherry Mushroom Sauce
Roasted Red Pepper Chicken
Herb Braised Red Potatoes
Broccoli Amandine
Honey Glazed Carrots
Petite Rolls & Butter

Taste of Italy \$26

Classic Caesar Salad
Minestrone Soup
Marinated Tuscan Vegetables
Penne a la Vodka with Shrimp Scampi
Lasagna Bolognese (or Vegetarian Lasagna)
Garlic Bread Sticks

Taste Of Virginia \$26

Seasonal Salad
Signature Meatloaf with Mushroom Gravy
Fried Chicken with Black Pepper Honey
Southern Style Green Beans
Macaroni & Cheese
Petite Rolls & Butter

Crowd Pleaser \$32

Seasonal Salad
Chesapeake Crab Bisque
New York Striploin with Sauce Chasseur
Salmon Grenobloise
Grilled Asparagus
Seasonal Vegetable Medley
Smoked Gouda Mashed Potatoes
Petite Rolls & Butter





Build Your Own Buffett

Option 1: \$24 per person

Choose one protein, three sides, and one salad

Option 2: \$26 per person

Choose two proteins, two sides, and one salad

Option 3: \$28

Choose two proteins, three sides, and one salad

Proteins

Meat

Virginia Style Pulled Pork

Pork Loin with Dijon Sauce

Meatloaf with Mushroom Gravy

New York Striploin with Sauce Chasseur (add \$3)

Grilled Flank Steak with Sherry Mushroom Demi

Beef Tenderloin with Port Wine Demi (add \$6)

Tuscan Braised Beef Short Ribs (add \$5)

Lasagna Bolognese

Vegetarian

Stuffed Acorn Squash with Israeli Cous Cous

Blackened Tofu Steaks with Creole Sauce

Vegetable Paella

Vegetarian Lasagna

Seafood

Salmon Grenobloise

Hoisin Glazed Salmon

Blackened Catfish with Creole Tomato Sauce

Chesapeake Crab Cakes with

Red Pepper Aioli (add \$6)

Shrimp & Andouille Sausage in Cajun Gravy (add \$2)

Poultry

Roasted Red Pepper Chicken

Tuscan Chicken with Sun-dried Tomato Cream

Fried Chicken with Black Pepper Honey

Chicken Marsala with Wild Mushrooms

Chicken Piccata



Build Your Own Buffet

Sides

Grains, Pasta & Starches

Local Grits
Rice Pilaf
Saffron Rice
Wild Mushroom Orzo
Macaroni & Cheese
Garlic Mashed Potatoes
Roasted Red Potatoes

Vegetables

Balsamic Roasted Root Vegetables
Italian Green Beans
Marinated Tuscan Vegetables
Roasted Brussels Sprouts
Seasonal Vegetable Medley
Grilled Asparagus with Lemon Zest
Honey Glazed Carrots

Salads

Garden Salad
Cherry Tomatoes, Cucumbers, Carrots,
Mixed Greens with Ranch or Balsamic
B.L.T. Salad
Roasted Tomatoes, Fresh Mozzarella, Bacon,
Garlic Croutons, Mixed Greens with Balsamic
Caesar Salad
Garlic Croutons, Shaved Parmesan,
Chopped Romaine with Caesar Dressing
Seasonal Salad
Chefs Seasonal Salad

Breads

Yeast Rolls
Jalapeno-Cheddar Corn Muffins