

# Beam Instrumentation Workshop Virginia Living Museum Menu



## Virginia Farmers' Market Display

*A lavish display of produce*

*A look inspired by open air farmers' markets*

Tasso and Black-Eyed Pea Hummus

with Cornbread Crostini

*served in cast iron skillet*

Surryano-Wrapped Asparagus

Skewered Fresh Seasonal Fruits

Virginia's Finest Fresh Chevre

*Dodson's Farm, Nottaway County, VA*

Quarter-Wheel of Blue Cheese

Block of Parmigiano-Reggiano

Pear Chutney

Sweet Jalapeno Jam

Baked Brie en Croute

*With Apricot and Ancho Preserves*

Crustini, Grissini, and Crackers



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## **Carving Station**

Bistro Steak, Carved by Chef

*Au Jus, Horseradish Cream*

## Marinated and Grilled Vegetables

*Portabello Mushrooms, Red Onions, Roma Tomatoes, Asparagus,  
Eggplant, Yellow Squash, Zucchini*

## Soft Rolls

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## Mashed Potato Martini Station

Creamy Mashed Potatoes Self-Served by Guests from a Chafer into a Martini Glass

*Toppings: Grated Cheddar Cheese, Bleu Cheese Crumbles, Chopped Chives, Chopped Broccoli,  
Butter, Chopped Sweet Peppers, Crumbled Bacon, Sour Cream*



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## **Pasta Station**

Penne Pasta in Rustic Tomato Sauce with Italian Sausage

Farfalle Chicken Alfredo with Sundried Tomatoes and Basil

Garlic Parmesan Breadsticks

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## **Dessert and Beverage Station**

Raspberry Tangos

Oreo Dreams

Cheesecake Squares

Lemon-Berry Jazz Bars

Iced Tea

Regular and Decaf Coffee

Assorted Creamers and Sweeteners



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## **Bar**

*presented at the reception desk*

Bottled Regular and Light Domestic Beer

Red and White Wine

Assorted Sodas