

THE
RIGGSBY
FINE FOOD + DRINK

PRIVATE EVENTS
MENU



BREAKFAST BUFFET OFFERINGS

CONTINENTAL

Freshly Squeezed Orange and Grapefruit Juice
Assortment of Fresh Seasonal Fruit and Berries
Assorted Breakfast Cereal and Granola
Organic Greek Yogurt
Display of Homemade Muffins and Pastries
Butter and Preserves
Coffee, Decaffeinated Coffee & Assorted Teas

\$31 per person

THE RIGGSBY

Freshly Squeezed Orange and Grapefruit Juice
Assortment of Fresh Seasonal Fruit and Berries
Display of Homemade Muffins and Pastries
Butter, Preserves and Marmalades
Egg Scramble with goat cheese, asparagus and mushrooms
Breakfast Potatoes
Coffee, Decaffeinated Coffee & Assorted Teas

\$39 per person

AMERICAN

Freshly Squeezed Orange and Grapefruit Juice
Assortment of Fresh Seasonal Fruit and Berries
Display of Homemade Muffins and Pastries
Scrambled Eggs, Applewood Bacon & House Made Sausage
Breakfast Potatoes
Coffee, Decaffeinated Coffee & Assorted Teas

\$37 per person

THE WASHINGTONIAN

Freshly Squeezed Orange and Grapefruit Juice
Assortment of Fresh Seasonal Fruit and Berries
Fresh Bagels and Cream Cheese
Smoked Salmon and Hard Boiled Eggs
Onions, Tomatoes & Capers
Coffee, Decaffeinated Coffee & Assorted Teas

\$45 per person

BREAKFAST BUFFET ADDITIONS

Seasonal Smoothies \$12
Vanilla Soaked French Toast \$10

Chef Attended Station - \$100 Additional
Pancake Station \$8 per person
Omelet Station - \$12 per person

LUNCH BUFFET OFFERINGS

STARTERS

Mesclun Greens
cherry tomatoes, and herbs

Greek Pasta Salad
mediterranean vegetables & feta

Nicoise Salad
olives, green beans, tomatoes, lemon-vinaigrette

Classic Caesar
with anchovy & parmesan

Cucumber & Tomato Salad
mint, red onion, honey-lime vinaigrette

Grilled Eggplant and Zucchini

Riggsby Potato Salad
smoked bacon & whole grain mustard

ENTREES

Assortment of Deli Sandwiches
with house made potato chips (choose 3)

Our Club Sandwich

Egg Salad

Roast Beef with Horseradish

Grilled Vegetable

Salmon BLT

Turkey with avocado and chipotle aioli

Chicken Salad

or a choice of:

Slow Cooked Salmon
with capers lemon and chive

Oven Roasted Chicken
with mushroom marsala sauce

Braised Short Rib (plus \$2 per person)
shallot red wine sauce

Vegetable Primavera Penne
seasonal vegetables, Thai basil, cherry tomato

DESSERTS

Chocolate Chip Cookies and Brownies

Strawberry Shortcake

Berry Almond Tart

Old Fashioned Chocolate-Chocolate Cake



2 Starters, 1 Entree, 1 Dessert - \$45 per person
2 Starters, 2 Entrees, 2 Dessert - \$55 per person
3 Starters, 3 Entrees, 2 Dessert - \$65 per person



RECEPTION

PASSED HORS D'OEUVRES

Deviled Eggs with Calabrian chilies
Watermelon, Feta, Balsamic Skewer
Jalapeno Tater Tots with chipotle aioli
Smoked salmon rilette
Chicken Dumplings with Ponzu
BLT Crostini
Cheesesteak Crostini
Truffled Mushroom Crostini
Roasted Garlic Ricotta Flatbreads
Handmade Veggie Spring Rolls

Mini Croque Monsieur
Smoked Salmon on a bagel chip
Avocado and Crab on brioche toast
Chorizo Stuffed Mushrooms
Tavern Burger Sliders
Seared Tuna on cucumber with avocado*
Lamb Wellington Lollipops**
Shrimp Cocktail *
Beef Hanger Steak on toasted baguette*
Miniature Crab Balls with corn puree **

STATIONED HORS D'OEUVRES

Avocado Hummus \$6/person
Green Onion Dip with homemade potato chips
\$6/person
Seasonal Fruit Display \$12/person
Cheese & Charcuterie \$18/person
Seasonal Crudite & green onion dip \$14/person

4 Selections - \$24/person per hour
5 Selections - \$29/person per hour
6 Selections - \$32/person per hour
* - \$1 extra per person per hour
** - \$2 extra per person per hour



MEETING BREAKS

Seasonal Smoothies
\$14/person

Assorted Tea Sandwiches
\$18/person

Seasonal Fruit Display
\$12/person

Cheese & Charcuterie
\$18/person

Make Your Own Trail Mix
granola, roasted nuts, pumpkin seeds,
chocolate chips, dried fruit
\$16/person

Seasonal Crudite
served with our green onion dip
\$14/person

Croissants and Pastries
\$14/person

Flavored Popcorn
rosemary lime, chipotle , basil, truffle
\$14/person

Chocolate Chip Cookies and Brownies
\$14/person

BEVERAGE BREAKS

Cafe
illy Coffee , Dammann Freres Teas, Iced Tea
\$12/person

Quench
Vitamin Water, Basil Lemonade, Spicy Limeade
\$16/person

Refreshment
Flavored Water, Iced Tea, Soda, Lemonade
\$14/person

Energize
Redbull, illy Cold Brew Coffee, Iced Green Tea
with Mint
\$14/person

DINNER BUFFET OFFERINGS

AVAILABLE IN ALL PRIVATE DINING ROOMS, EXCEPT FITZGERALD

STARTERS

Assorted Flatbreads
with dipping sauces

Roasted Beets
goat cheese & citrus vinaigrette

Mixed Green Salad
seasonal vegetables & balsamic vinaigrette

Classic Caesar
anchovy, shaved bread, parmesan

Grilled Asparagus
with prosciutto and crispy onions

Tomato & Mozzarella Salad
basil and balsamic

ENTREES

Oven Roasted Salmon
lemon capers and parsley

Chicken Breast
marsala mushroom sauce

Sunflower Seed Risotto
market vegetables, microgreens & balsamic

Red Snapper
warm tomato vinaigrette

Slow Roasted Angus Filet (add \$10)
shallots red wine reduction

Heritage Farms Pork Chop
roasted garlic-parsley jus

DESSERTS

Chocolate Chip Cookies and Brownies
Strawberry Shortcake
Berry Almond Tart
Old Fashioned Chocolate-Chocolate Cake

CHOOSE TWO SIDES
Roasted Fingerling Potatoes
Grilled Asparagus
Cauliflower with capers and golden raisins
Zucchini with garlic and basil
Farm Succotash

2 Starters, 2 Entree, 1 Dessert - \$75 per person
3 Starters, 2 Entrees, 2 Dessert - \$85 per person
3 Starters, 3 Entrees, 2 Dessert - \$95 per person

DINNER BUFFET ADDITIONS

Artisinal Cheese Display
\$18 per person

Charcuterie Display
\$19 per person

Raw Bar
Oysters - \$30 per dozen
Shrimp Cocktail - \$28 per dozen
Seafood Plateau \$35 per person

Chef Attended Stations - \$100 Chef Fee
priced per attendant per hour

Prime Rib of Beef - \$34 per person
Roasted Turkey- \$15 per person
Pork Loin - \$19 per person
Herb Crusted Leg of Lamb - \$32 per person
Whole Roasted Pig - \$49 per person

PLATED DINNER OFFERINGS

ONLY AVAILABLE IN ELLINGTON, FITZGERALD, & THE RIGGSBY

STARTERS

Select Two or One for parties larger than 40 guests

Gazpacho
peppers, cucumber, red curry, basil panna cotta

Smoked Trout
beets, horseradish emulsion & petite greens

Jimmy's Chopped Salad
cheddar, bacon, egg, tomato, parmesan

Mixed Green Salad
seasonal vegetables & balsamic vinaigrette

Classic Caesar
anchovy, shaved bread, parmesan

Beef Carpaccio
shaved mushroom, truffle emulsion, frico chips

ENTREES

Select Three or select Two for parties larger than 40 Guests

Slow Roasted Salmon
black lentil, artichokes, fennel & blood orange

Truffles Mushroom Paparedelle
with pecorino

Roasted Chicken
ramp pecorino ravioli, cherry tomatoes, & marsala mushroom sauce

Heritage Farms Pork Chop
hot cherry peppers, Italian sausage, potatoes

Pan Seared Wild Red Snapper
cherry tomato salad, roasted fingerling potatoes, black olives, basil pesto

Beef Tenderloin (add \$5)
roasted potatoes, spinach, bearnaise

Sunflower Seed Risotto
market vegetables, microgreens & balsamic

DESSERTS

Select Two or Select One for groups of 40 or more

Strawberry Shortcake
strawberry mascarpone cream, compressed strawberry, chiffon cake, almond crunch, strawberry gelato

Creme Brûlée
tahitian vanilla bean, caramelized tubinado sugar, seasonal berries

Berry Almond Tart
sweet almond crust, vanilla gelato

Old Fashioned Chocolate-Chocolate Cake
chocolate crunchy pearls, caramel, vanilla gelato

3 Course Menu - Starts at \$70 per person

4 Course Menu - Starts at \$85 per person

Entree Duo - Additional \$20 per person

Menu selections and pricing are subject to change due to seasonal availability

*Entree Duo or specific entree counts required five full business days prior for groups of 40 or more.

BEVERAGE PACKAGES

BEER & WINE

Domestic & Imported Bottled Beer
Rotating Seasonal Selections

Sommelier Selected White and Red Wine

Bottled Still and Sparkling Water

\$18 per person per hour for the first two hours,
then \$14 per person for each additional hour

COCKTAIL RECEPTION

Domestic & Imported Bottled Beer
Rotating Seasonal Selections

Sommelier Selected White and Red Wine
Sparkling and Rose (\$5 supplement)

Premium Liquor Rail
Skyy Vodka , Beefeater Gin,
Flor de Cana White Rum, Milagro Tequila,
Jim Beam Bourbon, Dewar's Scotch

Sodas and Mixers

Bottled Still and Sparkling Water

\$24 per person per hour for the first two hours,
then \$18 per person for each additional hour
plus \$100 bartender fee

THE RIGGSBY COCKTAIL PARTY

Domestic & Imported Bottled Beer
Rotating Seasonal Selections

Sommelier Selected White and Red Wine
Sparkling and Rose (\$5 supplement)

Top Shelf Liquor Rail
Ketel One Vodka , Hendrick's Gin,
Flor de Cana White Rum, Patron Tequila,
Maker's Mark Bourbon, Bulleit Rye,
Dewar's Blended Scotch, Glenlivet 12 year,
Pierre Ferrand Cognac

Two Craft Cocktails
Seasonally Selected

Sodas and Mixers Bottled

Still and Sparkling Water

\$32 per person per hour for the first two hours,
and \$24 for each additional hour
plus \$100 bartender fee

WINE TASTING

A Sommelier Lead Tasting of 6 Wines
Priced a la carte - See The Riggsby Wine List for
current pricing

COCKTAIL DEMONSTRATION

\$100 Mixologist Fee

A demonstration on the history of, how to
understand, and craft classic cocktails.

