# Let Love Conquea All Winter Wedding Special 

Private Ceremony Space Three Course Plated Dinner Three Hour Open Bar<br>20-25 Guest Minimum | $\$ 3,500$ Food and Beverage Requirement | New Bookings Only January 1st 2021 - April 30th 2021<br>CONTACT:<br>Ashley Da Silva, Catering Sales Manager, 703-842-2733 ashley.dasilva@thealexandrian.com



# LET LOVE CONQUER ALL <br> FIRST COURSE 

(select one)

Little Gem Wedge Salad<br>Little Gem Lettuce, Grape Tomato, Blue Cheese, Hard Boiled Egg, Applewood Spoked Bacon

Sliced Pear Salad
Spinach, Garlic, Croutons, Shaved Parmesan
Cheese
Mixed Green Salad
Toasted Pecans, Buttermilk Chive Dressing, Vine
Ripe Tomatoes
ENTREES
(select two)

## Sage Roasted Bone-In Chicken Breast

Wild Mushroom Cornbread Stuffing \& Red Onion Chicken Gravy
$\$ 65 \mathrm{pp}$
Virginia Honey Mustard Glazed Salmon Filet
Charleston Gold Low Country Crab Rice \$70 pp

Chargrilled Beef Tenderloin
Pimento Cheese Potato Casserole \& Boxwood Red Bordelaise $\$ 70 \mathrm{pp}$

# Duet Jumbo Lump Grab Cake \& Beef Tenderloin <br> Twice Baked Yukon Gold Potato, Meyer Lemon Beurre Blanc and Wild Mushroom Demi Glaze <br> \$75 pp 

## DESSERTS

(select one)
S'mores Brownie Pie with Bourbon Carmel
Cornmeal Buttermilk Tres Leches
NY Cheesecake with Seasonal Fruit Compote

## OPEN BAR

\$70 pp | Three Hour Minimum| \$10 Each Additional Hour Pricing is Exclusive of Tax (11\%) and Service Charge (25\%)

## Liquor:

Tito's, Bacardi Superior, Beefeater, Olmeca Altos Blanco, Maker's Mark, Canandian Club 12, Johnnie Walker Red

## Wines:

Domino Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, A by Acaisa Rose, Domaine Ste. Michelle Brut

Beers:<br>Bud Light, Port City Optimal Wit, Port City Downright Pils, Devil's Backbone Vienna Lager, Port City Monumental IPA

*Comparable Substitute Requests Available For Any Beverage Options Listed Above* *Upgrade Charges May Apply*


