



Let Love Conquer All

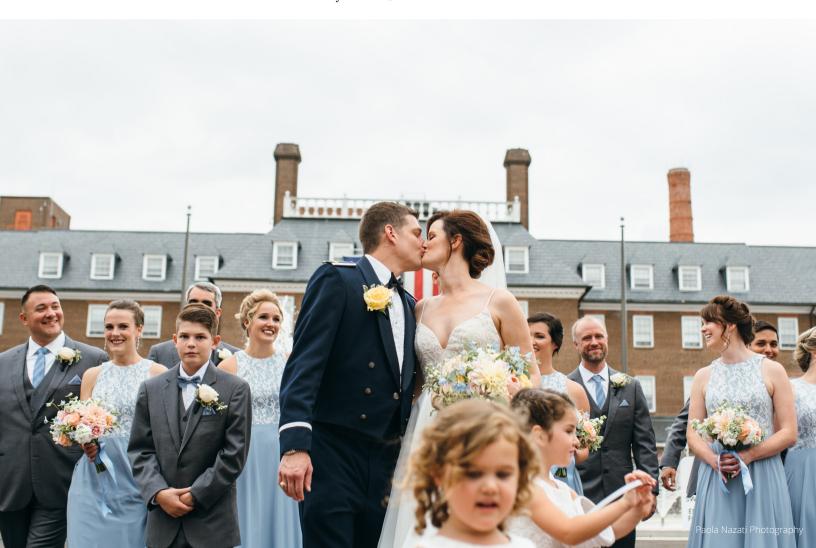
Winter Wedding Special

Private Ceremony Space Three Course Plated Dinner Three Hour Open Bar

20-25 Guest Minimum | \$3,500 Food and Beverage Requirement | New Bookings Only January 1st 2021 - April 30th 2021

CONTACT:

Ashley Da Silva, Catering Sales Manager, 703-842-2733 ashley.dasilva@thealexandrian.com



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FIRST COURSE

(select one)

Little Gem Wedge Salad

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 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 pp

Duet Jumbo Lump Grab Cake & Beef Tenderloin

Twice Baked Yukon Gold Potato, Meyer Lemon Beurre Blanc and Wild Mushroom Demi Glaze \$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:

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



