



PIPPIN HILL FARM
& vineyards

WEDDING MENUS

Your Custom Culinary Experience
Spring/Summer 2019

WEDDING DINNER MENU
September 10, 2016

First Course
WATERBUCKY SALAD
*Pickled Artichoke, Marcona Almonds,
Shaved Zucchini, Olive Oil Croutons,
Lemon Dressing*

Course
FALO CREEK
ONE SEARED SEA
*Sage & Shallot Peas, Pumpkin
Grilled Spring Onion, Spiced Bread*

Dessert
ICE-CREAM TREAT
A Hot Focaccia Classic



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YOUR MENU TASTING

In order to make the most of your menu tasting experience, please review the following guidelines and expectations before your tasting.

Guidelines

Come Hungry! We will be trying a wide variety of menu items.

Tastings typically last 2-3 hours.

Tastings are covered for up to 4 guests, not including your planner.

We ask that you submit your final menu selections no later than 45 days before your wedding day.

The Tasting Experience

COCKTAIL HOUR

PIPPIN HILL WINES

Sample a Sparkling Wine in addition to our Pippin Hill wines

SIGNATURE COCKTAILS - PAGE 6

Sample one for \$4.50 per cocktail

CANAPÉS - PAGE 7

Select 7 Canapés to sample

DINNER

AMUSE BOUCHE - PAGE 11

Select 1 Amuse Bouche to sample

FIRST COURSE - PAGE 13

Select two First Courses dishes to sample

ENTRÉE COURSE - PAGE 14-17

Select either 2 Chef Composed Duets -OR- 4 Station Dinners

Select 1 Vegetarian Entrée

LATE NIGHT SNACKS - PAGE 19

Sample 1 Late Night Snack



*Team favorite dishes on each menu
are marked with a knife & fork.*



SIGNATURE COCKTAILS

Greet your guests with a signature His/Hers cocktail. Choose from our list of specialty craft cocktails made in-house or give us the recipe for a craft cocktail of your own. Personalize your cocktail hour with custom cocktail napkins, drink stirrers or fun straws!

Spring/Summer

SUMMER SANGRIA

Pippin Hill Winemakers White Blend,
Triple Sec, Summer Fruit

BLUSHING BRIDE

Sparkling Rosé, Cocchi Rosa, Strawberry

MARRY ME MULE

Vodka, Lime, Ginger Beer, Cucumber

MRS. MARG

Tequila, House Sours, Grand Marnier, Salt

SUMMER THYME LEMONADE

Gin, Thyme Simple, Fresh Lemonade

MAKER HAPPY

Makers Mark, Lavender Simple Syrup,
House Sours, Candied Ginger

Fall/Winter

APPLE OF MY EYE ✕

Spiced Rum, Cinnamon Liqueur,
Toasted Spice, Sparkling Cider

PERFECT PAIR

Vodka, Pear Juice, Vanilla Bean, Vanilla Sugar Rim

OLD FASHIONED LOVE STORY

Bourbon, Sugar in the Raw,
Bitters, Orange & Cherry

HICKORY SAP ✕

Bourbon, Hickory Syrup, Black Walnut Bitters

KISS ROYALE

Blanc de Blanc, Pomegranate Liqueur,
Pomegranate Jewels

G&T

Dry Gin, Peppercorn, Tonic, Rosemary

SIGNATURE COCKTAILS

\$ 12 per person



MAKER HAPPY



SUMMER THYME LEMONADE



BEST DAY EVER

CANAPÉS

Start your cocktail hour with a selection of passed Canapés.

Try 7 Canapés, select 5.

CANAPÉS

\$25 - \$30 per person



Farm

FONTINA GOUGÈRE, Pecorino, Black Truffle, Thyme

COMPRESSED WATERMELON, Whipped Goat Feta, African Blue Basil

FRIED GREEN TOMATO, Avocado, Caper Aioli

SUNNYSIDE QUAIL EGG, Pumpernickel, Confit Tomato

GRILLED PEACH, Shishito Pepper, Savory Honey, Caromont Chevre ✕

PRESERVED MARA DE BOIS STRAWBERRY, Mascarpone, Candied Walnut, Brioche

Water

YELLOWFIN TUNA, Kirby Cucumber, Spicy Kewpie

MARYLAND STYLE CRAB CAKE, Harissa Aioli, Marinated Lemon

SEARED SCALLOP, Pear Mousse, Pancetta Brittle

BUTTER POACHED LOBSTER ROLL, Shaved Celery, Chervil

FRIED RAPPAHANNOCK OYSTER, Red Curry, Capperino Pickle

SMOKED SALMON, Sturgeon Caviar, Lemon Curd, Fava Bean ✕

Pasture

DEVILED QUAIL EGG, Fried Chorizo, Paprika, Scallion

KIMCHI & SKIRT STEAK TACO, Radish Sprout, Bulgogi Sauce ✕

PASTRAMI WRAPPED BEEF TENDERLOIN, Pickled Mustard Seed, Cilantro

MASALA CHICKEN PAPADUM, Sultanas, Toasted Coconut

DUCK MEATBALL, Oyster Mushroom, Foie Gras, Cardamom Demi

PORK BELLY, Cherry Tomato, Romaine, Roasted Garlic Aioli, Sourdough ✕





COCKTAIL HOUR DISPLAYS

Add a display to your cocktail hour, additionally priced per person.

CHESAPEAKE BAY RAW BAR \$46

Three Varieties of East Coast Oyster
 Court Bouillon Poached Gulf Shrimp
 Ice Wine Mignonette, Cocktail Sauce, Lemons, Garlic & Caper Remoulade

ARTISANAL CHEESE BOARD \$15

Marie Bette Baguette, Candied Nuts, Seasonal Fruit Chutney

LOCAL CHARCUTERIE BOARD \$15

Whole Grain Mustard, Dried Cranberries, Fig Jam

FARMER'S MARKET CRUDITE \$10

Baby Carrots, Cucumber, Radish, Cauliflower, Preserved Lemon Hummus, Grilled Pita

HAWAIIAN POKE \$32

Organic Salmon, Sushi Rice, Asian Pear, Cucumber, Scallion, Ponzu
 Yellowfin Tuna, Mango, Avocado, Sriracha Aioli, Daikon
 Firm Tofu, Sweet Potato, Orange, Ginger Sauce, Fried Wonton

SEATED DINNERS

Up to 200 guests

Choose to serve your guests a seated or stationed dinner. Seated dinners are coursed and timed to perfection. Start with an Amuse Bouche before serving your First Course, then offer your guests a carefully composed Chef's Duet.

DIETARY RESTRICTIONS

We accommodate all dietary restrictions. Please submit any restrictions at least 21 days in advance of your wedding day.





AMUSE BOUCHE

Delight and surprise your guests with an Amuse Bouche course to start their meal.
Select one Amuse Bouche from the options below to try in your tasting.

COLD WATER OYSTER
Lime Zest, Calabrian Chili

GARDEN HERB & FLOWER BOUQUET
Celery, Walnut

ANDALUSIAN GAZPACHO
Pistachio, Cucumber Brunoise

SEARED DIVER SCALLOP
Cara Cara Orange, Castelvetrano Olive

TOMATO & CARROT SOUP
Creme Fraiche, Scallion

BEET RAVIOLI
Grapefruit, Tahini, Crispy Red Quinoa

AMUSE BOUCHE
\$12 per person





FIRST COURSE

Choose the perfect introduction to compliment the main dish.

ROASTED MARKET VEGETABLES \$22

Avocado, Watercress, Citrus Salt, Concord Grape Vinegar

LOCAL VIRGINIA STRAWBERRIES \$22 ✕

Sugar Snap Pea, Goat Cheese, Sprouts, Savory Granola

PIPPIN BABY GREENS \$21

Sheep Feta, Aged Sherry Vinaigrette, Toasted Pine Nut, Crispy Shallot

HEIRLOOM TOMATO \$25 ✕

Burrata, Marinated Cucumber, Nasturtium, Concord Grape Vinegar

**Hydroponic Campari Tomato for early season*

KALE & CHICORY CAESAR \$22

Shaved Radish, Kohlrabi, Anchovy Dressing, Fig Vinegar

CARROT & BEET SALAD \$23

Young Pecorino, Blood Orange (*seasonal*), Mizuna, Thyme Yogurt Dressing

CHEF COMPOSED DUETS

Choose two options from the list below for your tasting.

With advance notice, we are able to accommodate food allergies and dietary restrictions.

ROASTED BEEF TENDERLOIN & CHESAPEAKE BAY CRAB CAKE \$91 ✕
Caramelized Sunchoke, Roasted & Pickled Hen-of-the-Wood Mushroom,
Pencil Asparagus, Merlot Reduction

FRENCHED CHICKEN BREAST & GOLDEN TILEFISH \$82
Potato & Leek Gratin, Heirloom Bunched Carrots, Charred Greens, Peperonata

SEVEN HILLS RIBEYE & MAINE LOBSTER TAIL \$91
Anson Mills Polenta Cake, Braised Artichoke, Grilled Broccolini, Sherry Pan Sauce

CAB FRANC BRAISED SHORT RIB & MEDITERRANEAN SEA BASS \$85
Sea Island Red Bean Ragu, Roasted Fennel, Haricot Vert, Veal Demi

PERSILLADE CRUSTED LAMB RACK & DRY DIVER SCALLOP \$89 ✕
Farro Piccolo, Pole Bean Salad, Pickled Nectarine, Lamb Bone Jus

PORK TENDERLOIN & AHI TUNA \$87
Kimchi Fried Barley, Cauliflower, Baby Bok Choy, Orange & Soy Reduction

Vegetarian and Vegan

VADOUVAN SPICED CHICKPEA CAKE \$57
Pencil Asparagus, Sauce Gribiche

BERBERE ROASTED CAULIFLOWER \$57
Spring Pea, Piquillo Pepper

SHIITAKE & OYSTER MUSHROOM RISOTTO \$57
Preserved Lemon, Sage

POTATO TART \$57 ✕
Cherry Tomato, Goat Cheese, Puff Pastry

CHILDREN'S MEALS

\$ 29 per person for ages 10 & under. Canapés included



STATIONED DINNERS

150+ Guests

Choose from a variety of stations to give your guests a taste of all that Pippin Hill has to offer. Stations are priced per person. Select 4.

PIZZA BIANCA \$40

GRILLED SPRING VEGETABLE, Goat Feta, Kale Pesto, Garlic Chip

NEAPOLITAN STYLE MARGHERITA, Sardinian Fiore Sardo, Market Tomato, Basil

HOT SOPPRESSATA, Tomato Confit, Spicy Honey, Parmigiano, Mozzarella

RUSSIAN RED KALE CAESAR, Sourdough Crouton, Shaved Carrot, Anchovy Dressing,
Grated Parmesan, Red Chili Pepper, Dried Herbs

THE PIPPIN HILL \$44 ✕

VIRGINIA LUMP CRAB CAKE, Curried Remoulade

ROASTED VEGETABLE ESCABECHE, Concord Grape Vinegar, Watercress

GRILLED PITA AND MEYER LEMON HUMMUS

LOCAL CHEESE SELECTIONS, Apple Butter, Marie Bette Baguette

DIANE'S GREEN SNAP BEANS, Whole Grain Mustard Vinaigrette,
Marinated Mushrooms

PASTA \$40

GARGANELLI, Short Rib Sugo, Crimini Mushrooms, Arugula

CAVATELLI, Braised Chicken, Spring Fava, Pomodoro, Oregano

ORECCHIETTE, Spicy Pork Sausage, Garden Kale, Arrabbiata

PIPPIN BABY GREENS, Cucumber & Radish, Golden Balsamic Vinaigrette

LOCAL BEEF TENDERLOIN \$44

MARINATED & ROASTED BEEF TENDERLOIN, Caper Chimichurri

HEIRLOOM CARROT AND BABY BEET SALAD, Young Pecorino

ASPARAGUS FARRO, Summer Squash, Citrus, Thyme

ROSEMARY AND SERRANO PEPPER CORNBREAD

TAQUERIA \$40 ✕

PULLED CHICKEN TINGA

CARNE ASADA SKIRT STEAK

BLACK BEANS AND CHIMOLE

HERB GUACAMOLE AND House Crème Fraîche

SALSA ROJA AND SALSA VERDE

FLOUR AND CORN TORTILLAS

CHESAPEAKE BAY RAW BAR - MARKET PRICE ✕

THREE VARIETIES OF EAST COAST OYSTER

MAINE LOBSTER TAIL SALAD

COURT BOUILLON POACHED GULF SHRIMP

ICE WINE MIGNONETTE, COCKTAIL SAUCE AND LEMONS

GARLIC AND CAPER REMOULADE

SLIDER BAR \$40

KANSAS CITY STYLE PULLED PORK, B&B Pickle, Potato Bun

HIGHLAND ORCHARD BEEF, Charred Scallion Aioli, Aged Cheddar

FRIED GREEN TOMATO, Serrano Pepper Aioli, Frisée

SALT AND VINEGAR KETTLE CHIPS

PECORINO AND HERB FRITES

RED AND GREEN CABBAGE SLAW

VIRGINIA TABLE \$44

BONE-IN CHICKEN BREAST, Piquillo Pepper

CORN ON THE COB, Lime Salt

HERBED RED BLISS POTATO SALAD, Grilled Scallion

HUSHPUPIES, Basil Green Goddess

GREENHOUSE TOMATOES, Burratini, Fig Vincotto, Citrus Salt





LATE NIGHT SNACKS

Treat to your guests to a late night snack as they dance the night away.
Prices listed are per guest. The quantity will be based on 2/3 of the final guest count.

Sweet

PEANUT BUTTER MOUSSE \$10 ✕
Dark Chocolate Cup

TOFFEE CARROT CUPCAKE \$11
Cream Cheese Frosting

LEMON LAVENDER CAKE PETIT FOUR \$9
Meyer Lemon Curd

FRUIT TARTLET \$10
Vanilla Pastry Cream

SOFT CHOCOLATE CHIP COOKIE \$11 ✕
Ice Cream Sandwich

CINNAMON SUGAR DOUGHNUT HOLES \$10

DARK CHOCOLATE PAIN PERDU \$9

Savory

GRASS-FED BEEF SLIDERS \$12
Cilantro Aioli, Jack Cheese
Pickled Onion & Pepper

CHEESE TOASTIE \$10 ✕
Roasted Tomato, Muenster Cheese, Fig Jam

TRUFFLED ROSEMARY POPCORN \$8

PEPPERED BRISKET CROQUE \$11
Gruyere, Pippin Special Sauce

CRISPY FRENCH FRIES \$9
Grated Pecorino & Herbs

PORK BELLY LOLLIPOP \$10 ✕
Tangerine Marmalade

FIRE PIT & S'MORES ✕

Milk Chocolate, Dark Chocolate, Marshmallows, Graham Crackers
\$ 500 ~ Less than 150 Guests • \$650 ~ More than 150 guests

BAR PACKAGES

Choose from Luxury, Premium and Classic bar packages. Don't see your favorite beer or liquor on our list?
Check with our Sales Managers about availability and pricing.

Luxury

Bar Package

FIRST HOUR
\$30 per person

EACH ADDITIONAL HOUR
\$16 per person

PIPPIN HILL WINES
Choose 4 from the seasonal selection.
Sample Reserve Wines at an additional
charge of \$4.50 per person.

BEER
Choose 4 from the below selection

LIQUOR
The following liquor is part of
the Luxury Bar Package

GREY GOOSE VODKA
HENDRICK'S GIN
MACALLAN 12-YEAR OLD SCOTCH
WOODFORD RESERVE BOURBON
BARBANCOURT RHUM
SPARKLING BLANC DE BLANC
SPARKLING SUMMER FARM ROSÉ
SPARKLING TOAST

Premium

Bar Package

FIRST HOUR
\$26 per person

EACH ADDITIONAL HOUR
\$14 per person

PIPPIN HILL WINES
Choose 4 from the seasonal selection.
Sample Reserve Wines at an additional
charge of \$4.50 per person.

BEER
Choose 4 from the below selection

LIQUOR
The following liquor is part of
the Premium Bar Package

TITO'S VODKA
BOMBAY SAPPHIRE GIN
GLENMORANGLE 10-YEAR OLD SCOTCH
MAKER'S MARK BOURBON
KRACKEN RUM
SPARKLING BLANC DE BLANC

Classic

Bar Package

FIRST HOUR
\$22 per person

EACH ADDITIONAL HOUR
\$12 per person

PIPPIN HILL WINES
Choose 4 from the seasonal selection.
Sample Reserve and Sparkling Wines at an
additional charge of \$4.50 per person.

BEER
Choose 4 from the below selection

LIQUOR
The following liquor is part of
the Classic Bar Package

ABSOLUT VODKA
BEEFEATER GIN
DEWAR'S WHITE SCOTCH
FOUR ROSES BOURBON
GOSLINGS BLACK RUM

BEER SELECTION

BROTHER'S THE GREAT OUTDOORS, SHOCK TOP,
BUD LIGHT, STARR HILL LOVE,
NEWCASTLE BROWN ALE, STARR HILL JOMO,
DEVIL'S BACKBONE 8PT IPA, LEGEND LAGER

BAR STANDARDS

CLUB SODA, GRENADINE, TONIC,
LEMONS, LIMES, CHERRIES,
CRANBERRY JUICE, ORANGE JUICE,
GINGER BEER, COCA-COLA PRODUCTS

Sparkling Toast additional \$8 per person.

Signature Cocktails available at \$12 per person; please refer to our cocktail menu for selections.

Pricing based on total guest count of all adults over the age of 21.

Non-alcoholic bar available for children, expectant mothers and guests aged under 21 at \$10 per person.

Pricing does not include 20% administration fee or applicable 9.3% tax.

Per ABC laws, all alcoholic beverages must be purchased by Pippin Hill.

WEDDING PARTY MENU

Pre-order lunch and beverages for your wedding party. In order to allow proper time for the kitchen to prepare your getting-ready bites, please submit your order 21 days in advance of your wedding day.

To Share

Serves up to 4 people

POACHED CHICKEN & TARRAGON
TEA SANDWICH \$40

GRASS-FED BEEF SLIDERS \$48
Cilantro Aioli, Jack Cheese
Pickled Onion & Pepper

KALE & CHICORY SALAD \$30
Shaved Fennel, Golden Balsamic

ARTISANAL CHEESE BOARD \$42
Marie Bette Baguette, Candied Walnuts
Seasonal Fruit Chutney

LOCAL CHARCUTERIE BOARD \$42
Whole Grain Mustard, Fig Jam
Dried Cranberries

AVOCADO TOAST \$35
Capperino Pepper, Radish, Feta Cheese

GREEK YOGURT PARFAIT \$25
Dried Figs, House Granola

MARKET VEGETABLE CRUDITE \$28
Parsley Hummus, Grilled Naan

PEPPERED PASTRAMI CROQUE \$45
Gruyere, Pippin Special Sauce

CRISPY FRENCH FRIES \$25
Grated Pecorino & Herbs

SEA SALT AND VINEGAR CHIPS \$20

Drinks

Priced Per Person

SPARKLING BAR \$14

BELLINI \$7

MIMOSA \$7

LOCAL BEER \$4

PIPPIN HILL WINE (Bottle pricing)

LEMONADE \$3

ICED TEA \$3

SODA \$3

COFFEE \$3

SARATOGA WATER \$4

FREQUENTLY ASKED QUESTIONS

Our Artisan Catering team is filled with seasoned professionals with a depth of experience. Our goal is to exceed your expectations. We will meet with you to review and finalize your wine, beverage, and food menus. As we are a licensed catering operation and hold a liquor (ABC) license, we will provide your needs for beer, liquor and, of course, our wines.

Q: IS THERE A FOOD & BEVERAGE MINIMUM?

Yes. The minimum food & beverage spend for Saturday night events from **APRIL 1 - NOVEMBER 6** is \$31,500. Friday & Sunday events are subject to a \$24,500 food & beverage minimum.

The minimum food & beverage spend for Saturday night events from **NOVEMBER 7 - MARCH 31** \$19,000. Friday & Sunday events are \$17,000.

During **HOLIDAY WEEKENDS** the minimum food and beverage spend on Saturday evenings is \$33,000. Friday & Sunday events are \$29,000.

Q: MAY WE BRING IN AN OUTSIDE CATERER?

With the exception of wedding cake, we do not allow outside food to be brought in. Pippin Hill's Artisan Catering will provide all of your food & beverage items.

Q: MAY I OFFER A CHOICE OF ENTRÉES?

We do not offer choice of entrée. Our Chef Composed Duets have been created to accommodate guests with dietary restrictions, including vegetarian, vegan, gluten free, lactose intolerance and other allergies.

Q: WHEN DO YOU NEED THE FINAL HEAD COUNT?

Final food & beverage guest count numbers must be received no later than 21 days prior to the event.

Q: DOES ARTISAN CATERING PROVIDE A WEDDING CAKE?

We do not provide a wedding cake, but we have a great list of local wedding cake bakers! There is no additional plating charge for Pippin Hill to serve your wedding cake.

Q: DO YOU OFFER KIDS MEALS?

We do offer a kids meal for children 10 and under, including canapés for seated dinners. We do not charge for children under the age of 2.

Q: CAN WE BRING IN OUR OWN ALCOHOL?

As the licensed caterer Pippin Hill has its own Virginia ABC mixed beverage catering license to provide your event with the appropriate alcoholic beverage needs. Due to liability and service standards we do not allow a client to provide their own alcohol. Don't see your favorite beer or liquor on our list? Inquire or check with our Sales Managers about availability and pricing.

Q: DO YOU OFFER A DISCOUNT ON PIPPIN HILL WINES?

A 10% discount on all Pippin Hill wines has been calculated into our package pricing.

Q: DOES THE BAR PACKAGE INCLUDE NON-ALCOHOLIC DRINKS?

Yes. Bar packages include soft drinks and other non-alcoholic bar standards (*i.e., club soda, tonic water and juice*). Coffee, iced tea and lemonade are charged additionally per gallon based upon your headcount.

Q: IS THE BAR PACKAGE CHARGED PER PERSON?

Yes. All adult guests over 21 years old are charged the selected bar package at an hourly rate. Non-alcoholic bar packages are available for children and guests under 21 at the rate of \$10.00 per person.