

White Stone Event Center's sit down dinners offer hors d'oeuvres for your guests, followed by three full courses served at the table. These meals feature our chef's specialties, sure to please everyone at your event. Most of our sit down dinners can be modified to be served from a staff attended buffet line if you wish.

Lancaster Dinner

Hors D'Oeuvres:

The hors d'oeuvres will be displayed in the ballroom as guests arrive.

- Display of Vegetable Crudités with Chunky Blue Cheese Dressing

Meal:

The meal will be served plated by White Stone Event Center staff.

- First Course
 - Bread Basket
 - Sun Dried Tomato Dinner Rolls
 - Dill Dinner Rolls
 - White Dinner Rolls
 - Wheat Dinners
 - Butter
 - Salad
 - Mixed Greens with Fresh Vegetables and Crisp Croutons
 - Dressing of your choice
- Second Course
 - Seared Chicken Breast with Herbs de Provence
 - Triple Cheese Potato Gratin
 - French Greens Tossed with Parisian Carrots
- Dessert Course
 - Individual Key Lime Pie with Graham Cracker Crust
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Round out your selection with any of our bar options or non-alcoholic bar set-up for an additional \$2.75 per person.

Mary Ball Washington Dinner

Hors d'oeuvres:

The hors d'oeuvres will be displayed as guests arrive in the ballroom.

- Display of Cheese and Fruit
 - Imported Brie, Swiss and Saga Blue Cheese
 - Fresh, Seasonal Fruit
 - Assorted Carr's Crackers

Meal:

The meal will be served plated by White Stone Event Center staff.

- First Course
 - Bread Basket
 - Warm, Crusty, White Dinner Rolls
 - Butter
 - Salad
 - Mixed Spring Greens, Fresh Vegetables and Crisp Croutons
 - Tossed with the dressing of your choice
- Second Course
 - Guests may choose one of the following:
 - Fresh, Local Rockfish with Lemon Caper Sauce or Olive Tapenade
 - Roasted Garlic and Herb Chicken Breast
 - Oven Roasted Baby Baker Potatoes
 - Medley of Broccoli and Cauliflower tossed with Roasted Red Peppers
- Dessert Course
 - An Assortment of Black and White Petit Fours

Round out your selection with any of our bar options or non-alcoholic bar set-up for an additional \$2.75 per person.

Carter's Creek Dinner

Hors D'Oeuvres:

The hors d'oeuvres will be served in stations around the ballroom as guests arrive.

- Mini Vegetarian Spring Rolls
 - Orange-Ginger Dipping Sauce
- Hawaiian Chicken Kabob Skewer
 - Chicken Breast
 - Cut Pineapple
 - Green Peppers
 - Polynesian Dipping Sauce

Meal:

The meal will be served plated by White Stone Event Center Staff.

- First Course
 - Bread Basket
 - Warm, Crusty White Dinner Rolls
 - Butter
 - Salad
 - Classic Caesar Salad with Crisp Romaine Lettuce, Freshly Grated Parmesan and Garlic Croutons
 - Creamy Caesar Dressing
- Second Course
 - Guests may choose one of the following protein selections:
 - Thinly Sliced Beef Tenderloin in Herbed Demi Glace
 - Chesapeake Bay Crab Cake with Spicy Cocktail Sauce
 - Risotto in White Wine Sauce
 - Steamed, Fresh Asparagus in Dill Butter
- Dessert Course
 - Individual Cheesecake
 - Warm Dark Chocolate Sauce
 - Raspberry Drizzle

Round out your selection with any of our bar options or non-alcoholic bar set-up for an additional \$2.75 per person.

Rappahannock River Dinner

Hors d'oeuvres:

The hors d'oeuvres will be set up in stations in the ballroom as guests arrive.

- Petite Chesapeake Bay Crab Cakes
 - Spicy Cocktail Sauce
- Traditional Greek Spanakopita

Meal:

The meal will be served plated by White Stone Event Center Staff.

- First Course
 - Bread Basket
 - Warm, Assorted Dinner Rolls
 - Butter
 - Salad
 - Mediterranean Salad with Tomatoes, Cucumbers, Feta Cheese and Kalamata Olives
 - Oregano Vinaigrette
- Second Course
 - Guests may choose one of the following protein selections:
 - Grilled Atlantic Salmon with Homemade Béarnaise
 - Oven Roasted Prime Rib
 - Mushroom Risotto
 - Sugar Snap Peas with Citrus Butter
- Dessert Course
 - Mile High Carrot Cake

Round out your selection with any of our bar options or non-alcoholic bar set-up for an additional \$2.75 per person.

King Carter Dinner

Hors d'oeuvres:

The hors d'oeuvres will be served in stations around the ballroom as guests arrive.

- Golden Fig and Mascarpone in Phyllo Dough
- Apple wood Smoked Bacon Wrapped Scallops
 - Balsamic Glaze

Meal:

The meal will be served plated by White Stone Event Center Staff.

- First Course
 - Bread Basket
 - Mini French Baguettes
 - Butter
 - Salad
 - Caprese Salad
 - Sliced Vine Ripened Tomatoes
 - Buffalo Mozzarella
 - Fresh Basil
 - Balsamic Drizzle
- Second Course
 - Guests may choose one of the following protein selections:
 - Pepper Crusted Filet Mignon
 - Roasted Chilean Sea Bass with Lemon Caper Dressing
 - Fresh, Seasonal Roasted Vegetables
 - Old Fashioned, Butter Rubbed Baked Potato
 - Butter
 - Chives
 - Sour Cream
- Dessert Course
 - Chocolate Truffle Cake
 - Raspberry Drizzle

Round out your selection with any of our bar options or non-alcoholic bar set-up for an additional \$2.75 per person.