

MARKET SALAMANDER

HORS D'OEUVRES
MINIMUM 2 DOZEN PER VARIETY

Smoked Salmon Canapé

Smoked salmon, cucumber, dill crème fraiche
\$2.50/pc

Petite Market Salamander Crab Cakes

Lump Crab meat with seasoned Remoulade
\$3/pc

Grilled Saffron Shrimp

Grilled shrimp seasoned with saffron and spices
\$2/pc

Pistachio Truffle

White Grapes rolled in creamy blue cheese and pistachios
\$1.50/pc

Salamander Biscuit with Virginia ham

Handmade sweet potato biscuit with Virginia country ham, orange ginger butter \$2.25/pc

Caviar on buckwheat blini with crème fraiche
\$4/pc

Gruyere Gougeres

French savory choux pastry with grated gruyere cheese
(min. 3 dozen) \$1.5/pc

Flank Steak roulade on garlic toast points with tomato chutney
\$2.50/pc

Bourbon Pecan Chicken Salad on Crostini
\$2/pc

PLATTERS

Virginia Piedmont Antipasto

Fresh Seasonal Fruit Platter

Chef's Selection of Seasonal Fresh Fruits, Berries & Orange Honey Cream
\$4/px

We use locally grown seasonal produce when available

MARKET SALAMANDER

Crudités of Seasonal Vegetables

Market Fresh Seasonal & Pickled Vegetables

\$5/px

Artisan Cheese Platter

Chef's selection of Cow, Sheep and Goat Milk Cheeses, Fresh Grapes, Berries & Toasted Nuts

\$6/px

Classic Shrimp Cocktail

Spiced Steamed Shrimp & Traditional Zesty Horseradish Cocktail Sauce

\$7/px

Piedmont Antipasto Platter

Chef's assortment of cheese, cured meats, olives, marinated and roasted vegetables

\$8/px

SALADS

Classic Caesar

Hearts of romaine, fresh parmesan, market crouton, classic Caesar dressing

\$5

Baby Field Green

Baby field greens, cucumber, cherry tomato, sherry vinaigrette

\$5

Greek Salad

Baby spinach, Kalamata olives, feta cheese, shaved red onion, cherry tomato, cucumber

\$5

SOUPS

Chicken and Dumpling \$4

Potato Leek \$4

Charred Tomato * (vegetarian) \$4

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PLATED ENTREES

MINIMUM 10

New York Strip, served with horseradish cream, roasted fingerling potatoes and seasonally prepared haricot vert

\$36

Filet Mignon wrapped in applewood smoked bacon, served with black truffle demi glace

\$36

Whipped Yukon Potato and seasonally prepared haricot vert

Add Pan Seared Foie Gras

\$14

Pork loin stuffed with long grain wild rice dried apricot, cranberry, cherries, sautéed spinach

\$22

Tuscan Chicken Breast, served with olives, artichoke hearts, herbs, roasted garlic, grilled

parmesan polenta

\$22

Roasted Buttermilk Brined Chicken, served with whipped Yukon potato, seasonal vegetable

\$18

Grilled Salmon, served over a bed of corn, lima bean and new potato succotash \$20

Veal Osso Bucco, Parmesan Risotto, Tomato Gremolata

\$36

Market Salamander jumbo Lump Crab Cakes with seasoned remoulade, spinach and tomato

fettuccini

\$32

Muscovy Duck Magret, Braised greens, mascarpone stone ground grits, cherry gastrique

\$32

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CARVING

PRE-SLICED OR CARVED ON SITE

Beef Tenderloin

serves 8-10 people

Herb crusted beef tenderloin, artisan rolls and green peppercorn aioli

\$210

Butter basted turkey breast

serves 12-15 people

Herb-buttered turkey breast, artisan rolls, cranberry mayonnaise

\$85

Meadow spiced charred sirloin

serves 10-15 people

Artisan rolls, caramelized onions, herb mustard

\$250

Smoked Salmon

serves 6-9 people

Cured smoked salmon served with traditional accoutrement

\$150

Leg of Lamb

serves 12-15 people

Herb and garlic stuffed leg of lamb, served with cucumber yogurt

\$125

ACCOMPANIMENT

Maple Mashed Sweet Potatoes

Sweet potatoes, Virginia Grade B Maple syrup, sweet cream butter

\$3

Haricot Vert

Seasonally prepared

\$3

Whipped Yukon Potatoes

Yukon gold potatoes whipped with cream and butter

\$3

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Braising Greens

Braising greens with sliced shallot, garlic and lardon
\$3

Roasted Fingerling Potatoes

With sautéed shallots and fresh herbs
\$3

SANDWICHES

The Big BLT

Market Fried boneless chicken wrapped in a spinach tortilla with applewood smoked bacon, lettuce, tomato, provolone & roasted red-pepper mayonnaise
\$6.95

Salamander Slow and Low Pork

Slow cooked pork with Red-handed coleslaw on a soft semolina bun
\$6.95

Pincher

Our famous crab cake & remoulade with lettuce and tomato on a toasted semolina bun
\$13

Grand Prix

Hickory smoked turkey breast, provolone, grilled red onions, tomato chutney on cranberry walnut bread
\$6.95

The Hottie

Black forest ham, Colby cheddar, arugula & tomato salad, shallot chive mustard on pumpernickel bread grilled to perfection
\$6.95

Go Lite Green

Cucumbers, sunflower sprouts, roasted tomatoes, grilled red onions and marinated feta cheese in a spinach wrap
\$7.50

Grey Ghost

Grilled flank steak, caramelized onion, blue cheese, arugula, country sourdough sub roll
\$7.95

The Virginia Gent

Market chicken salad with a splash of bourbon & candied walnuts on brioche raisin bread with crisp lettuce
\$7.50

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Fuhgeddaboudit

Virginia Ham, capicola, genoa salami, provolone, lettuce, tomato, pepper relish & red wine vinaigrette on an artisan roll

\$7.95

Hunt Country Burger

Fresh ground beef patty burger grilled to perfection with all traditional accoutrement

\$7.95

SANDWICH SIDES

\$3 each

Salamander Potato Salad

Red Handed Cole Slaw

Market Macaroni and Cheese

Seasonal fruit salad

Seasonal pasta salad

Caesar or Field Green Salad \$4

BREAKFAST

Chef's assortment of breakfast breads, muffins and pastries served with preserves and sweet cream butter.

Small: (serves 8-12) \$60 Large: (serves 20-28) \$155

Atlantic Salmon \$150

Side of beautifully smoked Atlantic salmon with rye toast and traditional accoutrement

Seasonal Fruit

Chef's assortment of sliced seasonal fresh fruits and berries, served with

Lemon-Poppy Yogurt Cream

Small: \$65 Medium: \$95 Large: \$125

Market Breakfast Sandwiches

Applewood smoked bacon, Virginia ham, or Surry Sausage with Virginia Cheddar Cheese.

Served with or without scrambled egg. Choice of Croissant or Buttermilk biscuit

(1 dz. Minimum) \$55

Caviar Pie

9" Layered Caviar Pie; caviar, egg white, egg yolk, red onion, cream cheese

Serves up to 15 \$125

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