



712 Church St. Lynchburg, Virginia 24504

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Private Dining Information

William & Henry offers a distinctive restaurant experience with tasteful décor and gracious ambiance. Our fully private room offers guests a warm and inviting space, perfect for pharmaceutical events, social, corporate, and entertaining. Our private dining room accommodates a maximum of thirty-two guests. The room hosts a maximum of twenty guests with AV without having guests backs to the screen. Pricing, hours of operation, and menu options subject to change.

Availability

Tuesday through Saturday for groups of thirty-two or less in the private dining room in William & Henry.

Pricing

- ❖ Various menu options are available for lunch and dinner. The lunch menus are priced from \$30 and \$55, and dinner is priced from \$65 to \$95 per person. The per person price does not include beverages, gratuity, administrative fee, or tax. The per person price does not include beverages, gratuity, or tax.
- ❖ Audio-Visual needs are available for an additional fee of \$50 and includes a 60"flat panel screen and HDMI cords
- ❖ All food and beverage charges are subject to 20% gratuity, 2% administrative fee, and 11.8% tax. \$1,000 food and beverage minimum for bookings Monday-Thursday, and \$2,000 food and beverage minimum for bookings on Friday-Saturday evenings.
- ❖ Cancellations before seventy-two hours of the event are subject to 50% of the Food & Beverage minimum.

Menu Options

- ❖ We provide tiered food and beverage menu options for groups more than fifteen.
- ❖ We have an extensive wine, beer, and cocktail list available upon request.
- ❖ Vegetarian, food allergies and dietary restrictions may be accommodated.

Confirmation and Guarantee

- ❖ A signed contract with credit card information is required to reserve our room.
- ❖ No deposits required, charges to the card will be posted night of the event.
- ❖ The final guaranteed number of guests must be provided seventy-two hours of the event.
- ❖ Attendance cannot increase more than 10% of the attendance guarantee the day of the reservation or exceed the selected room capacity

LUNCH MENU SELECTIONS

CLASSIC LUNCH

\$30 per person

ENTRÉE SELECTION choice of three

STEAK FILET sliced filet served on garlic bread, topped with bearnaise sauce, lettuce, tomato, onion, served with parmesan fries

CRABCAKE SANDWICH served with lettuce, tomato, onion, topped with remoulade, side of parmesan fries

BURGER served with lettuce, tomato, onion, cheddar cheese, parmesan fries

CLASSIC CAESAR SALAD romaine hearts, parmigiana reggiano, white anchovies, herbed croutons, topped with grilled marinated chicken

DESSERTS choice of one

KEY LIME PIE with crème fraiche

CLASSIC N.Y. CHEESECAKE with sour cream topping, pecan crust

SIGNATURE LUNCH

\$55 per person

STARTERS

W&H SALAD mixed greens, iceberg, arugula, tomato, red onion, chopped egg, herbed croutons

ENTRÉE SELECTION choice of three

8 OZ. LUNCH FILET moist tender beef served on Tribeca Bread

SALMON FILET served with honey garlic sauce

BLUE CRAB CAKES with sweet corn salsa & remoulade

ROASTED BREAST OF CHICKEN asparagus, cipollini onions, wild mushrooms, pan sauce

SIDES

PARMESAN FRIES

FRESH BROCCOLI

DESSERTS choice of one

COCONUT COW CAKE moist chocolate cake, cream cheese frosting, toasted coconut

CLASSIC N.Y. CHEESECAKE with sour cream topping, pecan crust

RESERVE DINNER \$65 per guest

STARTERS includes both

CHEF'S SOUP OF THE DAY

W&H SALAD mixed greens, iceberg, arugula, tomato, red onion, chopped egg, herbed croutons

ENTRÉE SELECTION

8 OZ. FILET MIGNON

SALMON FILET served with honey garlic sauce

ROASTED BREAST OF CHICKEN topped with asparagus, cipollini onions, wild mushrooms, natural sauce

SIDES

WHIPPED POTATOES and BROCCOLINI

DESSERT

KEY LIME PIE with crème fraiche

SELECT RESERVE DINNER \$77 per guest

STARTERS includes both

JUMBO SHRIMP COCKTAIL with cocktail sauce

W&H SALAD mixed greens, iceberg, arugula, tomato, red onion, chopped egg, herbed croutons

ENTRÉE SELECTION

8 OZ. FILET MIGNON topped with two jumbo shrimp, scampi style

CRAB STUFFED SALMON served with lemon beurre blanc

BLUE CRAB CAKE with sweet corn salsa & remoulade

ROASTED BREAST OF CHICKEN topped with asparagus, cipollini onions, wild mushrooms, natural sauce

SIDES

WHIPPED POTATOES and BROCCOLINI

DESSERT

CLASSIC N.Y. CHEESECAKE with sour cream topping, pecan crust

ESTATE DINNER \$82 per guest

STARTERS includes both

JUMBO SHRIMP COCKTAIL with cocktail sauce

W&H SALAD mixed greens, iceberg, arugula, tomato, red onion, chopped egg, herbed croutons

ENTRÉE SELECTION

16 OZ. RIBEYE

8 OZ. FILET MIGNON & BLUE CRAB CAKE served with sweet corn salsa & remoulade

AHI TUNA served with lemon, toasted sesame oil, soy sauce, hot pickled ginger

20 OZ. OVEN ROASTED NEW ZEALAND LAMB RACK served with mint chutney

SIDES

WHIPPED POTATOES and GRILLED ASPARAGUS

DESSERT

COCONUT COW CAKE moist chocolate cake, cream cheese frosting, toasted coconut

EXECUTIVE DINNER \$95 per person

STARTERS includes both

BLUE CRAB CAKES with sweet corn salsa & remoulade

W&H SALAD mixed greens, iceberg, arugula, tomato, red onion, chopped egg, herbed croutons

ENTRÉE SELECTION

16 OZ. RIBEYE topped with sauteed garlic shrimp

CHILEAN SEA BASS with lemon butter, lemon zest, cracked black pepper, whole caper

8 OZ. FILET MIGNON topped with fig jam

20 OZ. OVEN ROASTED NEW ZEALAND LAMB RACK served with mint chutney

SIDES

WHIPPED POTATOES and GRILLED ASPARAGUS

DESSERT CLASSIC N.Y. CHEESECAKE or COCONUT COW CAKE

HORS D'OEUVRES MENU SELECTION

SERVES 20

VEGETABLE CRUDITÉS WITH BLUE CHEESE DIPPING	\$100
VEGETABLE CRUDITÉS WITH CRAB DIP	\$145
INTERNATIONAL CHEESE SELECTION WITH CRACKERS	\$125
FRESH FRUIT TRAY	\$90
BAKED BRIE, MIXED BERRIES, MELBA SACUE & CRACKERS	\$80

SERVES 30

LARGE CHEESE, VEGETABLE, FRUIT TRAY COMBINATION	\$275
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PER DOZEN

CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE	\$52
RAW OYSTERS WITH COCKTAIL SAUCE	\$41
MINIATURE BEEF WELLINGTONS	\$61
MINIATURE 1 OZ CRAB CAKES	\$68
SMOKED BACON WRAPPED SHRIMP	\$61
BLUE CHEESE & SHITAKE MUSHROOM TURNOVER	\$40
MOZZARELLA TOMATO & BASIL SKEWERS	\$31
MUSHROOMS STUFFED WITH CRAB IMPERIAL	\$56
SWEDISH FLORENTINE MEATBALLS	\$28
BUFFALO CHICKEN SKEWERS WITH BLUE CHEESE DIP	\$28
SMOKED SALMON ON TOAST POINTS	\$53
CLAMS CASINO	\$41
SCALLOPS WRAPPED IN BACON	\$51
MUSHROOMS STUFFED WITH GOAT CHEESE & VA HAM	\$31
CURRIED DEVILLED EGGS	\$28

DESSERT SELECTION

Miniature Desserts

	PER DOZEN
PECAN PIE	\$36
FLOURLESS CHOCOLATE TORTE	\$36
KEY LIME PIE with crème fraiche	\$36
N.Y. STYLE CHEESECAKE with sour cream topping, pecan crust	\$36
CRÈME PUFF PASTRY	\$36