

BANQUET & CATERING

STARTERS

The following pages show menu examples designed to spark your imagination. Clients are always welcome to work with our Chef to create a menu customized for their event. Market pricing to be determined at the time of selection.

STATIONED APPETIZERS

(per 50 pieces)

BBQ Meat Balls

Pimento Cheese and Ham Biscuit

Shrimp Cocktail (GF)

Bacon Wrapped Scallops (GF)

Mini Crab Cakes

Spanakopita

Bacon Wrapped Jalapeños

with cream Cheese (GF)

Vegetable Spring Roll

Spinach and Sausage Stuffed Mushroom (GF)

PASSED APPETIZERS

(per 50 pieces)

Antipasto Skewers (GF)

Tomato Mozzarella Phyllo Cup

Strawberry and Goat Cheese Crostini

Seared Tenderloin Crostini

Chicken Teriyaki Satay

**Warm Brie and Pecan Tartlet
with Mango Sauce**

PLATTER OPTIONS

Classic Cheese Board

Cheese Slices-Cheddar, Swiss, Pepper Jack Cheese Served with Crackers
Small Display for 20-30 People | Large Display for 40-50 People

Gourmet Cheese Board

Hand-crafted Cheeses and a Boursin Cheese Spread Served with Crackers
Small Display for 20-30 People | Large Display for 40-50 People
*Cheese May Vary Upon Availability
(Manchego, Provolone, Sharp Cheddar, Fontina, Gorgonzola, Gruyere)*

Crudité Tray with Dipping Sauce

Small Display for 20-30 People | Large Display for 40-50 People

Fresh Fruit Display with Dipping Sauce

Small Display for 20-30 People | Large Display for 40-50 People

BANQUET & CATERING

PLATED MENUS

APPETIZERS

Fried Coconut Shrimp
with Mango Salsa

Arancini
with Smoked Tomato Marinara

Prosciutto Wrapped Asparagus
with Red Pepper Coulis

Shrimp Cocktail
with Spicy Cocktail Sauce (GF)

Mushroom Ravioli
with Truffle Beurre Blanc

SALADS

Field Green Salad
with Red Onion, Carrots,
Tomatoes, Cucumber,
choice of Dressing

Watermelon and Arugula Salad
with Feta, Pickled Onion
and Lemon Infused
Olive Oil

Kale and Apple Salad
with Red Onion, Apple,
Toasted Pecan and
Shallot Vinaigrette

Traditional Caesar Salad
with Romaine Lettuce,
Parmesan Cheese
and Croutons

MAIN COURSE

Up to Three Choices May Be Selected

Seared Salmon
with Parmesan Risotto
Roasted Broccoli and
Saffron Sauce

Airline Roasted Chicken Breast
with Smashed Potatoes,
Sautéed Green Beans and
Mushroom Demiglace

Grilled NY Strip
with Mashed Potatoes,
Roasted Asparagus and
Gorgonzola Cream

Seared Mahi-Mahi
with Coconut Rice and
Sautéed Yellow Squash with
Cilantro Pesto

Curried Vegetables
with Coconut Rice and
Cilantro (Vegan)

Filet Mignon
with Herb Roasted Potatoes,
Mushroom Duxelles and
Balsamic Onion Butter,
Chef's Vegetable

Eggplant Parmesan
with Pappardelle Pasta and
Smoked Tomato Marinara
(Vegetarian)

DUO ENTRÉES

Airline Chicken Breast with Sautéed Shrimp
with Rice Pilaf, Sautéed
Seasonal Vegetable and
Scampi Sauce

NY Strip with Seared Scallops
with Mashed Potatoes,
Roasted Asparagus and
Honey Thyme Butter

Seared Salmon and Shrimp
with Risotto, Sautéed
Seasonal Vegetable and
Scampi Sauce

Steak and Lobster
Filet Mignon with Cold
Water Lobster Tail with
Asparagus, Roasted
Potatoes and
Drawn Butter

BANQUET & CATERING

CUSTOM BUFFETS

SOUPS AND SALADS

Vegetable Soup
Broccoli Cheddar Soup

Tossed Salad
with Red Onion, Tomatoes,
Cucumbers and choice
of 2 dressings

Classic Caesar Salad
Tomato Bisque Soup

MAINS

Smoked Pulled Pork
Baby Back Ribs
BBQ Chicken

Grilled Chicken
with Sherry Sauce

Slow Cooked Beef Chuck Roast
with Onion Gravy

Seared Salmon
with Fennel Cream Sauce

Fried Cod

CARVING STATIONS

Items are priced per piece ordered

Roasted Pork Loin
with Raspberry Whole
Grain Mustard

Oven Roasted Turkey Breast
with Cranberry Sauce
and Gravy

Prime Rib with Au Jus
and Horseradish Cream

Glazed Pit Ham
with Honey Glaze

Beef Tenderloin
with Horseradish Cream
Salmon En Croute

SIDES

Sauteed Seasoned
Vegetables
Green Beans
Pasta Salad
Risotto

Herbed Rice Pilaf
Herb Roasted Potato
Dinner Rolls
Skillet Corn Bread

BANQUET & CATERING

CHEF-DESIGNED BUFFETS

THE MONTICELLO BRUNCH BUFFET

- | | | |
|------------------------------|-----------------------------------|--|
| Fresh Fruit Display | Bacon and Sausage | Add an Omelet Bar
for an additional charge |
| Smoked Salmon Display | Vegetable Quiche | Add a Carved Ham or Pork Loin
for an additional charge |
| Breakfast Potatoes | Shrimp and Grits | |
| Scrambled Eggs | Sausage Gravy and Biscuits | Add Bananas Foster
for an additional charge |

THE PIEDMONT SANDWICH BAR

Please choose one salad and three sandwiches from the below selections. Served with House-Made Kettle Chips, Cookies or Brownies. All Sandwiches come with Lettuce, Tomato and Mayo unless otherwise specified

- | | | |
|---|---|---|
| Tossed Salad
with two Dressings | Black Forest Ham
with Swiss Cheese | Cranberry Apple Chicken Salad |
| or Pasta Salad | Smoked Turkey Club
with Cheddar Cheese and Apple
Wood Smoked Bacon | Roast Beef and Cheddar
with Horseradish Mayo |
| | | Portobello Sandwich
with Spinach and Boursin Cheese |

THE BLUE RIDGE MAC & CHEESE BAR

- | | |
|---|--|
| Tossed Salad
with two Dressings | White or Yellow Cheddar Mac and Cheese
Assorted Toppings include Bacon, Green
Onions, Parmesan Cheese
and Hot Sauce. |
| Sautéed Seasonal Vegetable | |
| Assorted Rolls with Butter
or Garlic Bread | Add Grilled Chicken or Shrimp
for an additional charge |

THE CROZET TACO BAR

- | | | |
|---|---|--|
| Tossed Salad
with two Dressings | Assorted Toppings
include shredded Lettuce, Salsa,
Sour Cream, Cheddar Cheese
and Jalapeños | Substitute Shrimp for a Protein
for an additional charge |
| Hard and Soft Taco | | Add Pico de Gallo or Guacamole
for an additional charge |
| Seasoned Ground Beef | Corn and Black Bean Salad
for an additional charge | Add Refried Beans
for an additional charge |
| Shredded Lime Chicken | | |
| Spanish Rice | | |

BANQUET & CATERING

CHEF-DESIGNED BUFFETS

THE OLD TRAIL ITALIAN BUFFET

Caesar Salad
Add Grilled Chicken for an
additional charge

Steamed Broccoli

Minestrone Soup
OR Toscana Italian Soup
(mild or spicy)
OR Vegetable Soup

Add Tiramisu
for an additional charge

Chicken Piccata
OR Chicken Parmesan

Spaghetti and Meatballs
OR Fettuccini Alfredo

Garlic Bread

ALL AMERICAN COOKOUT

Tossed Salad or Potato Salad

Hamburgers OR Hot Dogs

Pulled Pork BBQ
OR Sliced Brisket

Coleslaw

Baked Beans

Country Green Beans

FRY DAY

Tossed Salad OR Potato Salad

Fried Cod

Fried Chicken

Hush Puppies

Collard Greens

Street Corn

PIG PICKIN'

Tossed Salad or Potato Salad

Baby Back Ribs

Pulled Pork BBQ

Skillet Corn Bread

Collard Greens

House-made Kettle Chips

BOXED LUNCHES

Box Lunch Includes

A Customized Sandwich with Lettuce
and Tomato, Bag of Chips, Bottle of
Water and a Cookie or Brownie as well
as Mustard and Mayo Packets

Choice of Meat

Turkey, Ham, or Italian Meats

Choice of Cheese

Cheddar, Swiss or Provolone
Vegetarian Options Available

HAVE A SWEET TOOTH?
Let us customize the perfect dessert!