

Sample Catering Menus

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

Starters

Stationed Appetizers

(per 50 pieces)

- BBQ Meat Balls**
- Pimento Cheese and Ham Biscuit**
- Shrimp Cocktail**
- Bacon Wrapped Scallops**
- Mini Crab Cakes**
- Spanakopita**
- Vegetable Spring Roll**

Passed Appetizers

(per 50 pieces)

- Antipasto Skewers**
- Tomato Mozzarella Phyllo Cup**
- Strawberry and Goat Cheese Crostini**
- Seared Tenderloin Crostini**
- Spinach and Sausage Stuffed Mushroom**
- Chicken Teriyaki Satay**
- Warm Brie and Pecan Tartlet with Mango Sauce**

Cheese Boards

Domestic Cheese Board

Classic Cheese Cubes-Cheddar, Swiss, Pepper Jack Cheese, with Boursin Cheese Spread
Served with Crackers

Small Display for 20-30 People

Large Display for 40-50 People

Domestic Gourmet Cheese Board

Five Different Hand-crafted Cheeses 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)



Sample Catering Menus

Plated Meals

Appetizers

- Fried Coconut Shrimp** with Mango Salsa
- Arancini** with Smoked Tomato Marinara
- Shrimp Cocktail** with Spicy Cocktail Sauce
- Mushroom Ravioli** with Truffle Beurre Blanc
- Prosciutto Wrapped Asparagus** with Red Pepper Coulis

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

(Two 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
- Filet Mignon** with Herb Roasted Potatoes, Mushroom Duxelles and Balsamic Onion Butter
- Crispy Seared Duck Breast** with Risotto, Roasted Asparagus, Raspberry Gastrique
- Curried Vegetables** with Coconut Rice and Cilantro *(Vegan)*
- Engplant Parmesan** with Pappardelle Pasta and Smoked Tomato Marinara *(Vegetarian)*



Duo Entrees

- 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

Sample Catering Menus

Buffets

The Blue Ridge Mac & Cheese Bar

\$30 per Person

Bowl of Tossed Salad with two Dressings

Sautéed Seasonal Vegetable

White or Yellow Cheddar Mac and Cheese

Assorted Toppings include Bacon, Green Onions, Parmesan Cheese, Hot Sauce, Grilled Chicken (*Additional \$2 per person*) and Shrimp (*Additional \$3 per person*)

Garlic Bread

The Crozet Taco Bar

\$32 per Person

Bowl of Tossed Salad with two Dressings

Corn and Black Bean Salad (*Additional \$2 per person*)

Hard and Soft Taco

Seasoned Ground Beef

Shredded Lime Chicken

Substitute Shrimp for either Protein (*Additional \$3 per Person*)

Assorted Toppings include shredded Lettuce, Pico de Gallo, Guacamole, Salsa, Sour Cream, Cheddar Cheese and Jalapenos

The Charlottesville

\$37 per Person

Tossed Salad with two Dressings

Cole Slaw

Pasta Salad

Slow Cooked Collard Greens

Buttered Corn On The Cob

Herb Roasted Potatoes

Smoked Pulled Pork

BBQ Chicken Quarter

Assorted Rolls



Sample Catering Menus

Buffets

The Virginian

\$34 per person

Tossed Salad with two Dressings

Cole Slaw

Southern Macaroni Salad

Country Green Beans

Herbed Rice Pilaf

Corn Meal Fried Catfish

Baked Chicken

Assorted Rolls

The Old Trail Italian Buffet

\$38 per person

Caesar Salad (Add Grilled Chicken \$2 per person)

Minestrone Soup Or Italian Wedding Soup

Steamed Broccoli

Chicken Piccata

Traditional Lasagna

Spaghetti and Meatballs with Red Sauce

Garlic Bread

The Shenandoah Salad Bar

\$27 per person

Tossed Salad Choice of two Dressings

House Cooked Kettle Chips

Pasta Salad

Fruit Salad

Chicken Salad

Tuna Salad

Assorted Breads



Sample Catering Menus

Buffets

The Piedmont Sandwich Bar

\$27 per person

*Can be Served as a Make-Your-Own Sandwich Bar or as Pre-Made Sandwich Platters
House-Made Kettle Chips served with either selection.*

Please choose one salad from the following:

Tossed Salad with two Dressings

Waldorf Salad

Pasta Salad

Please choose up to two sandwiches from the following:

Black Forest Ham with Swiss Cheese, Roasted Red Pepper

Smoked Turkey Club with Apple Wood Smoked Bacon and Avocado Mayo

Cranberry Apple Chicken Salad

Roast Beef and Cheddar with Horseradish Mayo

Portobello Sandwich with Spinach and Boursin Cheese

(Bread Options Focaccia, Marbled Rye, Country White, Wheatberry, Ciabatta)

The Appalachian

\$43 per person

Tossed Salad

Sautéed Peas and Carrots

Herbed Rice Pilaf

Roasted Potatoes

Seared Salmon with Fennel Cream Sauce

Slow Cooked Beef Chuck Roast with Onion Gravy

Assorted Dinner Rolls

All American Cookout

\$27 per person

Hamburgers or Hot Dogs

Pulled Pork BBQ

Coleslaw

Potato Salad

Tossed Salad

Baked Beans

Country Green Beans



Sample Catering Menus

Buffets

The Monticello Brunch Buffet*

\$40 per person

Fresh Fruit Display

Smoked Salmon Display

Breakfast Potatoes

Scrambled Eggs

Bacon and Sausage

Eggs Benedict

Seared Cod with Dill Cream Sauce

Shrimp and Grits

Sausage Gravy and Biscuits

Salad Bar

Grilled Chicken with Sherry Garlic Sauce

**Breakfast only option available. Pricing will vary based on items requested.*

Fry Day

\$26 per person

Fried Fish du Jour

Fried Chicken

Hush Puppies

Collard Greens

Corn On The Cobb

Potato Salad

Seasoned Kettle Chips

Pig Pickin'

\$37 per person

Baby Back Ribs

Pulled Pork BBQ

Roasted Pork Loin

Sweet Potato Hash

Skillet Corn Bread

Collard Greens

Tossed Salad



Sample Catering Menus

Boxed Lunches

\$18 per lunch box

Box Lunch Includes – A Customized Sandwich, Apple, Bag Of Chips, Bottle of Water and Cookie as well as Mustard and Mayo Packets

Choice of Meat – Turkey, Ham, or Italian Meats

Choice of Cheese – Cheddar, Swiss or Provolone

Choice of Bread – Ciabatta, Rye, White or Wheat Sandwiches come with Lettuce and Tomato

Vegetarian Options Available

À La Carte

Dessert Options Available

\$7 per person

Key Lime Pie, Cheesecake, Tiramisu, Peanut Butter Pie, Chocolate Cake, Pecan Pie, Apple Pie, Pumpkin Pie

\$4 per person

Churros

\$1.50 per person

Cookies or Brownies

Additional Carving and Platter Options

Crudit  Tray with Herb Dipping Sauce

Small – \$100 for 20-30 People | Large – \$150 for 40-50 People

Fresh Fruit Display with Honey Yogurt Sauce

Small – \$100 for 20-30 People | Large – \$150 for 40-50 People

Carved Items

(Items are priced per piece ordered)

Roasted Pork Loin with Raspberry Whole Grain Mustard

Glazed Pit Ham with Honey Glaze

Oven Roasted Turkey Breast with Cranberry Sauce and Gravy

Prime Rib with Au Jus and Horseradish Cream

Beef Tenderloin with Horseradish Cream

Salmon En Crouete

