



# Catering Menu

*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.*

## 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**  
**Spinach and Sausage Stuffed Mushroom**

### PASSED APPETIZERS

(per 50 pieces)

**Antipasto Skewers**  
**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)*

### Crudit  Tray with Herb Dipping Sauce

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

### Fresh Fruit Display with Honey Yogurt Sauce

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



# PLATED MENUS

## 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

*(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

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

**Curried Vegetables** with Coconut Rice and Cilantro (Vegan)

**Eggplant 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



## CUSTOM BUFFET OPTIONS

### SOUP AND SALADS

**Vegetable Soup**

**Broccoli Cheddar Soup**

**Tomato Bisque Soup**

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

**Classic Caesar Salad**

### 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

**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 Croute**

### SIDES

**Sauteed Seasoned Vegetables**

**Green Beans**

**Pasta Salad**

**Risotto**

**Herbed Rice Pilaf**

**Herb Roasted Potato**

**Dinner Rolls**

**Skillet Corn Bread**



## CHEF DESIGNED BUFFETS

### THE MONTICELLO BRUNCH BUFFET

**Fresh Fruit Display**

**Smoked Salmon Display**

**Breakfast Potatoes**

**Scrambled Eggs**

**Bacon and Sausage**

**Vegetable Quiche**

**Shrimp and Grits**

**Sausage Gravy and Biscuits**

**Add an Omelet Bar** for an additional charge

**Add a Carved Ham or Pork Loin** for an additional charge

**Add Bananas Foster** for an additional charge

### THE PIEDMONT SANDWICH BAR

*Please choose one salad from the following:*

**Tossed Salad** with two Dressings

**or Pasta Salad**

*Please choose up to three Sandwiches from the following:*

**Black Forest Ham** with Swiss Cheese

**Smoked Turkey Club** with Cheddar Cheese and Apple Wood Smoked Bacon

**Cranberry Apple Chicken Salad**

**Roast Beef and Cheddar** with Horseradish Mayo

**Portobello Sandwich** with Spinach and Boursin Cheese

**Served with House-Made Kettle Chips**

**Cookies or Brownies**

All Sandwiches come with Lettuce, Tomato and Mayo unless otherwise specified

### THE BLUE RIDGE MAC & CHEESE BAR

**Tossed Salad** with two Dressings

**Sautéed Seasonal Vegetable**

**White or Yellow Cheddar Mac and Cheese**

**Assorted Toppings** include Bacon, Green Onions, Parmesan Cheese and Hot Sauce

**Add Grilled Chicken or Shrimp** for an additional charge

**Assorted Rolls with Butter or Garlic Bread**

### THE CROZET TACO BAR

**Tossed Salad** with two Dressings

**Hard and Soft Taco**

**Seasoned Ground Beef**

**Shredded Lime Chicken**

**Spanish Rice**

**Assorted Toppings** include shredded Lettuce, Salsa, Sour Cream, Cheddar Cheese and Jalapeños

**Corn and Black Bean Salad** for an additional charge

**Substitute Shrimp for either Protein** for an additional charge

**Add Pico de Gallo or Guacamole** for an additional charge

**Add Refried Beans** for an additional charge

**Add Churros** for an additional charge



## CHEF DESIGNED BUFFETS

### THE OLD TRAIL ITALIAN BUFFET

**Caesar Salad** Add Grilled Chicken for an additional charge

**Minestrone Soup, Toscana Italian Soup (mild or spicy) or Vegetable Soup**

**Steamed Broccoli**

**Chicken Piccata or Chicken Parmesan**

**Spaghetti and Meatballs or Fettuccini Alfredo**

**Garlic Bread**

**Add Tiramisu** for an additional charge

### 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!