

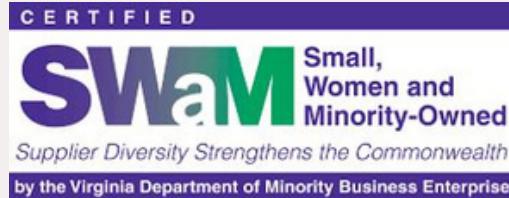


NORTH RIDGE CATERING MENU & SERVICES

1550 COMMERCE RD
SUITE 100
STAUNTON, VA 24401

REACH OUT TO US TODAY!

NORTH.RIDGE.CAFE@GMAIL.COM
(540) 421-9599
WWW.NORTHRIDGECAFE.COM



ON APRIL 19TH, 2023 WE OPENED OUR CATERING & BBQ STOREFRONT AND OVER TIME OUR CATERING HAS GROWN FAST! WE ARE SO FORTUNATE! WE CATER TO WEDDINGS, BIRTHDAY PARTIES, BUSINESS EVENTS & LUNCHES, CORPORATE LUNCHES, GOVERNMENT OFFICE MEALS, CEREMONIES, REUNIONS, AND MUCH MORE!

BELOW YOU WILL FIND OUR EXTENSIVE CATERING MENU, PLEASE KEEP IN MIND WE ARE OPEN TO OTHER IDEAS AND ARE HAPPY TO TALK TO YOU ABOUT ANY DETAILS!



KENT

*HEAD CHEF
& OWNER*



SHEA

*CATERING
GENERAL MANAGER*



CUSTOM SERVICES OFFERED

INQUIRE ABOUT ANY OF THESE OPTIONS!



BARTENDING SERVICES-

WE OFFER BEER, WINE, & MIXED DRINK BARTENDING. A BANQUET LICENSE IS REQUIRED FOR THIS SERVICE AND OUR BARTENDERS WILL PROVIDE THEIR SERVING LICENSES. ALL ALCOHOL & MIXERS TO BE PROVIDED BY CLIENTS.

STAFF SERVICE-

STAFF MEMBERS TO STAY AT YOUR EVENT TO SETUP, TEARDOWN, & CLEANUP. DISCUSS WITH US ABOUT OUR STAFFS ROLE FOR YOUR EVENT.

DELIVERY SERVICES-

WE CAN DELIVER & SETUP FOR YOUR EVENT RATHER THAN STAY AND STAFF THE EVENT. DEPENDING ON IF EQUIPMENT IS LEFT, CLIENT MAY NEED TO RETURN EQUIPMENT BACK TO NORTH RIDGE.

TASTINGS-

TRY A PLATE OF YOUR ENTREES AND SIDES TO ENSURE YOU ARE HAPPY WITH EVERY DETAIL ABOUT THE FOOD FOR YOUR EVENT.

SIT DOWN MEETINGS-

COME IN FOR A SIT DOWN MEETING WITH THE GENERAL MANAGER TO BE ABLE TO MEET AND ALSO DISCUSS ANY AND ALL DETAILS ABOUT YOUR EVENT AND HOW OUR STAFF WILL PLAY A ROLE.

CHARCUTERIE

CHARCUTERIE IS MEANT TO BE SERVED AS AN APPETIZER. SERVING SIZES ARE MEASURED PER PERSON TO HAVE A SIX INCH PLATE PORTION

CHECK OUT OUR FACEBOOK OR INSTAGRAM TO SEE EXAMPLES!

CHARCUTERIE BOARD (SERVES 25-30 PEOPLE) \$145 PER BOARD

A CHARCUTERIE BOARD WILL BE A HEAD TURNING CROWD PLEASER AT YOUR NEXT EVENT! OUR BOARDS ARE CREATIVELY DESIGNED WITH SPECIALLY SELECTED CHEESES, FRUITS, NUTS, SAVORY ITEMS, CURED MEATS, AND CRACKERS.

SIMPLISTIC GRAZING TABLE DISPLAY \$4.95 PER PERSON

CHARCUTERIE BOARDS... BUT BIGGER AND BETTER! YOU PROVIDE THE TABLE OR SURFACE, AND WE WILL TURN IT INTO ART! GRAZING TABLES ARE BUILT WITH THE CHARCUTERIE BOARDS AND THEN WE FILL AROUND THEM WITH SPECIALTY CHEESES, FRUITS, NUTS, SAVORY ITEMS, CURED MEATS, AND CRACKERS.

DELUXE GRAZING TABLE DISPLAY \$9.75 PER PERSON

TAKE YOUR GRAZING TABLE TO THE NEXT LEVEL! THE DELUXE GRAZING TABLE HAS ALL THE CLASSICS, BUT IS ELEVATED WITH THINGS SUCH AS BAKED BRIE, ASSORTED DIPS, AND SPECIALTY BREADS THAT WOWS THE CROWD.

THE GRAND FINALE BOARD \$165 PER BOARD

CHARCUTERIE DESSERT! A VAST ARRAY OF SWEETS SUCH AS CHOCOLATE COVERED STRAWBERRIES, CHOCOLATE DIPPED PRETZLES & OREOS, MACARONS, AND BROWNIES CREATIVELY PUT TOGETHER.



TIER ONE MENU

PLATTERS \$15 PER PERSON

ASSORTED SANDWICHES/WRAPS

CONDIMENTS

ROUTE 11 CHIPS

CHOOSE ONE SIDE CHOICE FOR ORDER

COOKIES/BROWNIES PLATTER

SANDWICHES MAY INCLUDE...

(GLUTEN FREE BREAD AVAILABLE FOR ADDITIONAL CHARGE)

- CHICKEN SALAD CROISSANT
- PIMENTO CHEESE
- TURKEY & CHEESE
- HAM & CHEESE

WRAPS MAY INCLUDE...

- CHICKEN CAESAR WRAP (SPINACH TORTILLA)
- CLUB WRAP (FLOUR TORTILLA)
- HUMMUS VEGGIE WRAP (SPINACH TORTILLA)(VEGAN & VEGETARIAN)

SIDE CHOICES

(CHOOSE ONE FOR ENTIRE ORDER)

- FRESH FRUIT
- LEMON ORZO SALAD
- TORTELLINI PASTA SALAD
- POTATO SALAD

OTHER AVAILABLE ADD-ONS

BOTTLED DRINKS (TEA, WATER, LEMONADE, SODA PRODUCTS) \$2.25 A PERSON

DISPOSABLES (PLATES, NAPKINS, SILVERWARE PACK) \$1.50 - \$1.75 A PERSON

LABOR & SERVICES (DELIVERY OR STAFF THE EVENT) \$ VARIES UPON NEEDS

TIER TWO MENU

\$22 PER PERSON

CHOOSE 2 ENTREES, 2 SIDE CHOICES, COMES
WITH ROLLS & BUTTER

ENTREES

- MARINATED GRILLED CHICKEN
- CHICKEN BRUSCHETTA
- CHICKEN CAPRESE
- CHICKEN WITH PARMESAN CREAM SAUCE
- CHICKEN MARGHERITA
- PARMESAN CRUSTED CHICKEN PICATA
- PORK LOIN WITH CREAMY DIJON SAUCE
- CIDER GLAZED PORK LOIN
- SMOKED PULLED PORK
- MANGO CHIPOTLE BBQ PORK LOIN
- BAKED ZITI WITH MEAT SAUCE
- BAKED ZITI (VEGETARIAN)
- BAKED PENNE CHICKEN ALREDO WITH BROCCOLI
- PASTA CARBONARA WITH CHICKEN
- CREAMY TOMATO & SPINACH PASTA

SIDES

- ROASTED BABY POTATOES
- POTATO GRATIN
- YUKON GOLD MASHED POTATOES
- ROASTED VEGETABLE MEDLEY
- COUNTRY STYLE GREEN BEANS
- ROASTED ASPARAGUS
- STEAMED GREEN BEANS & CARROTS
- MACARONI & CHEESE
- TOSSED SALAD WITH BALSAMIC & RANCH
- CAESAR SALAD

OTHER AVAILABLE ADD-ONS

NON-ALCOHOLIC DRINK PACKAGE (TEA, WATER, LEMONADE) \$2.75 A PERSON
DISPOSABLES (PLATES, NAPKINS, SILVERWARE PACK) \$1.50 - \$1.75 A PERSON
LABOR & SERVICES (DELIVERY OR STAFF THE EVENT) \$ VARIES UPON NEEDS

TIER THREE MENU

\$29 PER PERSON

CHOOSE 2 ENTREES, 2 SIDE CHOICES, COMES
WITH ROLLS & BUTTER

ENTREES

- STUFFED CORDON BLEU W/ HONEY DIJON SAUCE
- GARLIC HERB ROASTED PORK TENDERLOIN MEDALLIONS
- BACON WRAPPED TENDERLOIN WITH MAPLE CHILI GLAZE
- ESPRESSO CHILI RUBBED TENDERLOIN MEDALIIONS W/ KAH LUA DEMI GLAZE
- SESAME GINGER CHILI GRILLED FLAT IRON STEAK W/ CARAMELIZED ONIONS AND SWEET CHILI TERIYAKI
- ROASTED GARLIC CHIPOTLE MARINATED SKIRT STEAK W/ AVOCADO CORN SALSA
- FLANK STEAK ROULADE ROLLED W/ PROSCIUTTO, GOUDA, & BASIL. SLICED THIN & SERVED WITH PESTO
- MARINATED GRILLED SALMON W/ CITRUS HERB BUTTER SAUCE
- BOURBON GLAZED SALMON & SHRIMP
- SALMON PICCATA W/ LEMON CAPER DILL SAUCE
- SHRIMP & SCALLOP PASTA ALFREDO

SIDES

- ROASTED BABY POTATOES
- POTATO GRATIN
- YUKON GOLD MASHED POTATOES
- ROASTED VEGETABLE MEDLEY
- COUNTRY STYLE GREEN BEANS
- ROASTED ASPARAGUS
- STEAMED GREEN BEANS & CARROTS
- MACARONI & CHEESE
- TOSSED SALAD WITH BALSAMIC & RANCH
- CAESAR SALAD

OTHER AVAILABLE ADD-ONS

NON-ALCOHOLIC DRINK PACKAGE (TEA, WATER, LEMONADE) \$2.75 A PERSON
DISPOSABLES (PLATES, NAPKINS, SILVERWARE PACK) \$1.50 - \$1.75 A PERSON
LABOR & SERVICES (DELIVERY OR STAFF THE EVENT) \$ VARIES UPON NEEDS

BOXED LUNCHES

\$17 PER PERSON

CHOOSE ONE SANDWICH, ONE SIDE, INCLUDES
A COOKIE, SMALL BAG OF CHIPS, AND A BOTTLE OF WATER

SANDWICH OPTIONS

GLUTEN FREE BREAD OPTIONS AVAILABLE

CHICKEN SALAD CROISSANT: CHICKEN SALAD, LETTUCE, AND TOMATO SERVED ON A CROISSANT.

CLUB WRAP: DELI HAM AND TURKEY, BACON, AMERICAN CHEESE, LEAF LETTUCE, AND ROMA TOMATOES ON A FLOUR TORTILLA. SERVED WITH A SIDE OF HONEY MUSTARD DRESSING.

CHICKEN CAESAR WRAP: SEASONED CHICKEN WITH CAESAR DRESSING, CHOPPED ROMAINE, AND PARMESAN ON A WHITE OR SPINACH WRAP.

HUMMUS & VEGGIE WRAP: SPINACH WRAP, ROASTED RED PEPPER HUMMUS, AND FRESH VEGGIES.

PIMENTO CHEESE & TOMATO: PIMENTO CHEESE AND TOMATO SERVED ON SOURDOUGH BREAD.

TURKEY & SWISS: TURKEY AND SWISS SERVED WITH LETTUCE, TOMATO, MAYO, AND MUSTARD ON THE SIDE.

HAM & CHEDDAR: HAM AND CHEDDAR SERVED WITH LETTUCE, TOMATO, MAYO, AND MUSTARD ON THE SIDE.

SIDE OPTIONS (ONE PER PERSON).

- LEMON ORZO SALAD
- TORTELLINI PASTA SALAD
- FRESH FRUIT

SOUP & SALAD

\$17 PER PERSON

CHOOSE ONE SALAD, ONE SOUP, INCLUDES
A COOKIE, AND BOTTLE OF WATER

SALAD OPTIONS

DELUXE GARDEN SALAD: LETTUCE, CUCUMBER, TOMATOES, ONION, MIXED CHEESE, CARROTS, BALSAMIC OR RANCH DRESSING ON THE SIDE

CAESAR SALAD: LETTUCE, PARMESAN CHEESE, CAESAR DRESSING ON THE SIDE, CROUTONS

STRAWBERRY FIELDS SALAD: LETTUCE, STRAWBERRIES, CANDIED PECANS, FETA, BALSAMIC DRESSING ON THE SIDE

SOUP OPTIONS

ONE SELECTION FOR ENTIRE ORDER

- **LOADED POTATO**
- **BROCCOLI CHEDDAR**
- **TOMATO BISQUE**
- **BEEF CHILI**



BBQ MENU

ONE MEAT MENU \$19 PER PERSON
TWO MEAT MENU \$21 PER PERSON

BOTH MENUS COME WITH COLESLAW, BUNS, SAUCE, AND TWO SIDES

MEAT OPTIONS

- SMOKED PULLED PORK
- SMOKED BRISKET (+\$2.00)
- SMOKED PULLED CHICKEN
- SMOKED BBQ CHICKEN QUARTERS
- SMOKED KIELBASA SAUSAGE
- SMOKED PORK LOIN
- SMOKED PORK RIBS (+ \$3)

SIDE OPTIONS

- MAC N' CHEESE
- BAKED BEANS
- POTATO SALAD
- MACARONI SALAD
- ITALIAN PASTA SALAD
- COUNTRY STYLE GREEN BEANS
- BROCCOLI SALAD

OTHER AVAILABLE ADD-ONS

NON-ALCOHOLIC DRINK PACKAGE (TEA, WATER, LEMONADE) \$2.75 A PERSON
DISPOSABLES (PLATES, NAPKINS, SILVERWARE PACK) \$1.50 - \$1.75 A PERSON
LABOR & SERVICES (DELIVERY OR STAFF THE EVENT) \$ VARIES UPON NEEDS

DESSERTS

SMALL BITE DESSERTS

\$2.50 A PERSON

- PUMPKIN PIE BITES WITH CANDIED WALNUTS
- CHOCOLATE CHEESECAKE BITES WITH STRAWBERRIES
- CHOCOLATE MOUSSE SHOOTERS
- LEMON CURD SHOOTERS
- ORANGE ALMOND CAKE BITES
- GINGERBREAD CAKE BITES WITH LEMON CURD

LARGE BITE DESSERTS

\$4.00 A PERSON

- CHOCOLATE GANACHE TART WITH SALTED CARAMEL
- CARROT CAKE
- TIRAMISU CAKE
- CHOCOLATE MOCHA TORTE
- RUM CAKE WITH PECAN GLAZE
- LEMON COCONUT CAKE
- CHEESECAKE WITH RASPBERRY SAUCE
- GINGERBREAD CAKE WITH LEMON GLAZE
- CARAMEL APPLE TART WITH STREUSEL TOPPING
- CHOCOLATE PECAN TART

BREAKFAST MENUS

THE BREAKFAST CLUB \$14 PER PERSON

- ASSORTED PASTRIES
- ASSORTED BAGELS WITH CREAM CHEESE
- ASSORTED YOGURTS
- FRESH FRUIT
- JUICES
- BOXED COFFEE WITH FIXINGS

EGG-CELLENT START \$16 PER PERSON

- ASSORTED BREAKFAST SANDWICHES
- BREAKFAST POTATOES
- ASSORTED QUICHE
- FRESH FRUIT
- JUICES
- BOXED COFFEE WITH FIXINGS

SUNRISE DELIGHTS \$18 PER PERSON

- ASSORTED QUICHE
- WAFFLES WITH FRESH BERRIES
- BACON
- FRESH FRUIT
- JUICES
- BOXED COFFEE WITH FIXINGS

BOXED COFFEE

- BOX OF COFFEE : \$20 A BOX
- BOXED COFFEE WITH FIXINGS : \$23 A BOX

(COMES WITH 12 OZ CUPS, LIDS, ASSORTED SUGARS, CREAMER, STIR STICKS

1 BOX AVERAGES FOR ABOUT 10-12 PEOPLE

TACO TRAIN MENU

\$17 PER PERSON

SEASONED CHICKEN

SEASONED BEEF

BLACK BEAN CORN SALSA

SPANISH RICE

MIXED CHEESE

SHREDDED LETTUCE

TORTILLA CHIPS

SALSA & SOUR CREAM

GUACAMOLE

SOFT FLOUR SHELLS



PASTA PARADE MENU

\$17 PER PERSON

BAKED ZITI

CHICKEN ALFREDO

ROASTED BROCCOLI

GARLIC BREAD

GARDEN SALAD WITH
RANCH & BALSAMIC DRESSING



GUYS NIGHT OUT



MENU

\$20 PER PERSON

BONELESS BARBEQUE WINGS

BONELESS BUFFALO WINGS

CELERY & CARROTS

SIDE OF RANCH

CHEESEBURGER SLIDERS

STEAK FRIES

CONDIMENT TRAY





SPUDTACULAR CHILI

BAR MENU

\$18 PER PERSON

POTATO

CHEESE

GREEN ONIONS

SOUR CREAM

BUTTER

BACON

CHILI (BEEF)

TOSSSED SALAD WITH
ASSORTED DRESSINGS

ROLLS & BUTTER





DIPS & THINGS MENU

\$18 PER PERSON

BUFFALO CHICKEN DIP

SPINACH ARTICHOKE DIP

BEER CHEESE

PITA CHIPS

TORTILLA CHIPS

SOFT PRETZELS

SALSA



APPETIZERS & HORS D'OEUVRES MENU

20 PERSON MINIMUM

PRICE PER PERSON IS BASED ON 2 SERVINGS PER APPETIZER



- CHIPOTLE SHRIMP & GUACAMOLE TOSTADA BITES TOPPED W/ TOMATO RELISH **\$3.50**
- BBQ SHRIMP & GRIT BITES **\$4.50**
- SESAME TUNA & AVOCADO WONTON CUPS WITH SRIRACHA AIOLI **\$4.00**
- CHEESY CRAB ARTICHOKE CROSTINI **\$4.25**
- SHRIMP & CRAB FILO CUPS **\$3.75**
- CRAB STUFFED MARINATED MUSHROOMS TOPPED WITH LEMON BASIL AIOLI **\$4.50**
- BACON WRAPPED SHRIMP W/ BOURBON BBQ GLAZE **\$4.00**
- CRANBERRY BRIE BITES W/ CANDIED WALNUTS **\$3.00**
- CROSTINI W/ SUN-DRIED TOMATO PESTO, BRUSCHETTA, & BALSAMIC GLAZE **\$3.75**
- STEAK CROSTINI W/ BALSAMIC CARAMELIZED ONIONS, & HORSERADISH AIOLI **\$4.00**
- FIG CROSTINI W GORGONZOLA, PICKLED RED ONION, PECANS, & BALSAMIC **\$3.75**
- PIMENTO CHEESE & PORK BELLY CROSTINI W/ GREEN TOMATO RELISH **\$4.00**
- TOMATO MOZZARELLA FLATBREAD W/ FRESH BASIL & PESTO SAUCE **\$3.50**
- MEDITERRANEAN CHICKEN FLATBREAD W/ SUN-DRIED TOMATOES, ARTICHOKEs, OLIVES, ROASTED PEPPERS & FETA **\$3.75**
- MINI BEEF WELLINGTON BITES W/ BEARNAISE SAUCE **\$4.50**
- BRISKET CHEESESTEAK SPRING ROLLS W/ CHEESE SAUCE & RED SAUCE **\$4.25**
- SWEET POTATO BLINIS TOPPED W/ PULLED PORK, CHIPOTLE AIOLI, & RELISH **\$4.00**
- THAI CHICKEN SPRING ROLLS W/ CILANTRO LIME PEANUT SAUCE **\$3.25**
- THAI VEGETABLE SPRING ROLLS W/ DUCK SAUCE **\$3.00**
- PORK & VEGETABLE POTSTICKERS W/ SWEET-N-SOUR SAUCE **\$3.00**
- ASSORTED DELI STYLE PINWHEEL WRAPS **\$3.00**
- PIMENTO CHEESE DEVILED EGGS W/ ANCHO HONEY GLAZED BACON **\$3.25**
- LOADED YUKON GOLD POTATO BITE **\$3.25**

APPETIZERS & HORS D'OEUVRES MENU

20 PERSON MINIMUM

PRICE PER PERSON IS BASED ON 2 SERVINGS PER APPETIZER



- SPINACH ARTICHOKE FILO CUPS WITH CRISPY PARMESAN **\$3.00**
- ITALIAN SAUSAGE STUFFED MINI BELL PEPPERS **\$3.25**
- MELON PROSCIUTTO BROCHETTE W/ FRESH MOZZARELLA, BASIL, & BALSAMIC **\$3.50**
- GREEK CHICKEN BROCHETTES **\$3.50**
- CAPRESE & ANTIPASTO BROCHETTES **\$3.75**
- FRESH FRUIT BROCHETTES W/ HONEY YOGURT DIP **\$3.00**
- CRUDITÉ CUPS W/ GREEN GODDESS DRESSING **\$3.00**
- CRUDITÉ CUPS W/ ROASTED PEPPER HUMMUS **\$3.00**
- PROSCIUTTO WRAPPED FIGS W/ WALNUTS, GORGONZOLA, & BALSAMIC **\$3.75**
- MAPLE BACON WRAPPED DATES W/ HERB GOAT CHEESE **\$3.50**
- CAPRESE SLIDERS W/ FRESH MOZZARELLA, ROMA TOMATOES, PESTO, & BALSAMIC **\$3.25**
- PIMENTO CHEESE SLIDERS W/ TOMATO & BACON **\$3.25**
- CHEESEBURGER SLIDERS W/ HOUSE PICKLES **\$3.50**
- STEAK SLIDERS W/ CARAMELIZED ONIONS & HORSERADISH SAUCE **\$4.00**
- FRUIT & CHEESE TRAY: VARIETY OF IMPORTED & DOMESTIC CHEESE, ACCOMPANIED W/ FRESH FRUIT & ASSORTED CRACKERS, SERVES 30-35 PEOPLE **\$100**
- RELISH TRAY: ASSORTMENT OF FRESH & MARINATED VEGETABLES SERVED W/ RANCH DRESSING, SERVES 30-35 PEOPLE **\$85**
- ANTIPASTO TRAY: MARINATED ARTICHOKE HEARTS, ROASTED PEPPERS, KALAMATA OLIVES, CHERRY TOMATOES, & PEPPERONCINI ACCOMPANIED W/ SALAMI, PROSCIUTTO HAM, PROVOLONE, MARINATED MOZZARELLA, PESTO, ROASTED GARLIC, & TOASTED BAGUETTE BREAD, SERVES 30-35 PEOPLE **\$135**



PRE BUILT MENUS

GRAPEVINE MENU

\$24 PER PERSON

- ROASTED PORK LOIN W/ CREAMY DIJON SAUCE
- ROSEMARY RED WINE MARINATED GRILLED FLANK STEAK W/ CHIMICHURRI
- MASHED POTATOES
- BROCCOLI, CARROTS, & BELL PEPPERS
- SALAD OF YOUR CHOICE (CAESAR OR GARDEN)
- ROLLS/BUTTER

DINE-O-MITE MENU

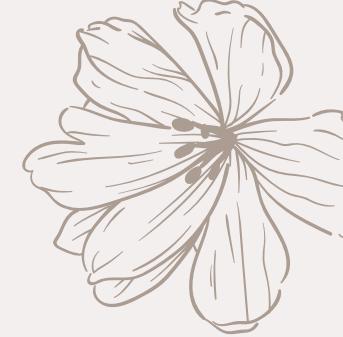
\$21 PER PERSON

- BAKED ZITI (BEEF OR VEGETARIAN)
- MARGARITA CHICKEN W/ CREAMY ALFREDO, BLISTERED TOMATOES, & PESTO DRIZZLE
- COUNTRY STYLE GREEN BEANS
- CAESAR SALAD
- GARLIC BREADSTICKS

GORMET GALORE MENU

\$32 PER PERSON

- PAN SEARED FILET MIGNON W/ GARLIC HERB BUTTER & RED WINE BRAISED MUSHROOMS
- POTATO GRATIN
- OVEN ROASTED ASPARAGUS
- SALAD OF YOUR CHOICE (CAESAR OR GARDEN)
- ROLLS/BUTTER



PRE BUILT MENUS

STARRY NIGHT MENU

\$21 PER PERSON

- PARMESAN CRUSTED CHICKEN PICCATA W/ LEMON, CAPER, & FRESH DILL SAUCE
- BAKED PESTO PENNE W/ CREAMY MARINARA
- HERB BUTTER SAUTEED GREEN BEANS
- SALAD OF YOUR CHOICE (CAESAR OR GARDEN)
- ROLLS/BUTTER

QUEEN'S FEAST MENU

\$21 PER PERSON

- GRILLED CALIFORNIA CAPRESE CHICKEN W/ AVOCADO, TOMATO, FRESH MOZZARELLA, & BASIL
- BROCCOLI & BELL PEPPER FETTUCCINE ALFREDO
- ROASTED VEGETABLE MEDLEY
- CAESAR SALAD
- ROLLS/BUTTER

SAVOR THE FLAVOR MENU

\$21 PER PERSON

- MARINATED BRUSCHETTA CHICKEN W/ CRISPY PARMESAN & BALSAMIC GLAZE
- SESAME GRILLED PORK TENDERLOIN W/ A DRIED FRUIT CHUTNEY
- ROASTED BABY POTATOES
- SEASONAL SAUTEED VEGETABLES
- SALAD OF YOUR CHOICE (CAESAR OR GARDEN)
- ROLLS/BUTTER

PER DIEM BOXED LUNCHES

\$16 PER PERSON

***TAX IDENTIFICATION NUMBER OR EXEMPTION FORM
REQUIRED IN ORDER TO USE THIS MENU**

**CHOOSE ONE SANDWICH, ONE SIDE, & INCLUDES A COOKIE,
AND BOTTLE OF WATER**

SANDWICH OPTIONS

GLUTEN FREE BREAD OPTIONS AVAILABLE

CHICKEN SALAD CROISSANT: CHICKEN SALAD, LETTUCE, AND TOMATO SERVED ON A CROISSANT.

CLUB WRAP: DELI HAM AND TURKEY, BACON, AMERICAN CHEESE, LEAF LETTUCE, AND ROMA TOMATOES ON A FLOUR TORTILLA. SERVED WITH A SIDE OF HONEY MUSTARD DRESSING.

CHICKEN CAESAR WRAP: SEASONED CHICKEN WITH CAESAR DRESSING, CHOPPED ROMAINE, AND PARMESAN ON A WHITE OR SPINACH WRAP.

HUMMUS & VEGGIE WRAP: SPINACH WRAP, ROASTED RED PEPPER HUMMUS, AND FRESH VEGGIES.

PIMENTO CHEESE & TOMATO: PIMENTO CHEESE AND TOMATO SERVED ON SOURDOUGH BREAD.

TURKEY & SWISS: TURKEY AND SWISS SERVED WITH LETTUCE, TOMATO, MAYO, AND MUSTARD ON THE SIDE.

HAM & CHEDDAR: HAM AND CHEDDAR SERVED WITH LETTUCE, TOMATO, MAYO, AND MUSTARD ON THE SIDE.

SIDE OPTIONS (ONE PER PERSON).

- LEMON ORZO SALAD
- TORTELLINI PASTA SALAD
- FRESH FRUIT

PER DIEM SOUP & SALAD

\$16 PER PERSON

*TAX IDENTIFICATION NUMBER OR EXEMPTION FORM
REQUIRED IN ORDER TO USE THIS MENU

CHOOSE ONE SOUP PER GROUP, ONE SALAD PER PERSON, & INCLUDES A COOKIE, AND BOTTLE OF WATER

SALAD OPTIONS

- DELUXE HOUSE SALAD: LETTUCE, TOMATO, CUCUMBERS, MIXED CHEESE, CARROTS, BALSAMIC DRESSING
- CAESAR SALAD: LETTUCE, PARMESAN, CROUTONS, CAESAR DRESSING
- STRAWBERRY FIELDS SALAD: LETTUCE, FETA, CANDIED PECANS, STRAWBERRIES, BALSAMIC DRESSING

SOUP OPTIONS

- CHEESY POTATO
- TOMATO BISQUE
- BEEF CHILI
- BROCCOLI CHEDDAR



PER DIEM TACO TRAIN

\$17 PER PERSON

SEASONED BEEF OR CHICKEN

BLACK BEAN CORN SALSA

SPANISH RICE

MIXED CHEESE

SALSA/SOUR CREAM

TORTILLA CHIPS

SHREDDED LETTUCE

SOFT FLOUR SHELL

COOKIE

BOTTLE OF WATER

***TAX IDENTIFICATION NUMBER
OR EXEMPTION FORM
REQUIRED IN ORDER TO USE
THESE MENUS**

PER DIEM PASTA PARADE

\$17 PER PERSON

BAKED ZITI WITH BEEF OR CHICKEN ALFREDO

ROASTED BROCCOLI

GARLIC BREAD

GARDEN SALAD & DRESSINGS

COOKIE

BOTTLE OF WATER

PER DIEM SPUDTACULAR CHILI

\$18 PER PERSON

POTATO

CHEESE

GREEN ONIONS

SOUR CREAM

BUTTER

CHILI (BEEF)

TOSSSED SALAD & ASSORTED DRESSINGS

ROLLS/BUTTER

COOKIE

BOTTLE OF WATER



PER DIEM BBQ

\$19 PER PERSON

*TAX IDENTIFICATION NUMBER OR EXEMPTION FORM
REQUIRED IN ORDER TO USE THIS MENU

CHOOSE OF ONE SMOKED MEAT, CHOICE OF ONE SIDE, &
INCLUDES A COOKIE, AND BOTTLE OF WATER

MEAT OPTIONS

- BRISKET
- PULLED PORK
- PULLED CHICKEN
- CHICKEN QUARTERS
- KIELBASA

SIDE OPTIONS

- MAC N' CHEESE
- BAKED BEANS
- POTATO SALAD
- MACARONI SALAD
- ITALIAN PASTA SALAD
- COUNTRY STYLE GREEN BEANS
- BROCCOLI SALAD
- ROUTE 11 CHIPS



PER DIEM DINNER OPTIONS

\$19 PER PERSON

***TAX IDENTIFICATION NUMBER OR EXEMPTION FORM
REQUIRED IN ORDER TO USE THIS MENU**

**CHOOSE ONE ENTREE, 2 SIDE CHOICES, COMES
WITH ROLLS & BUTTER, AND SHEET CAKE**

ENTREE CHOICES

- MARINATED GRILLED CHICKEN
- CHICKEN BRUSCHETTA
- CHICKEN CAPRESE
- CHICKEN WITH PARMESAN CREAM SAUCE
- CHICKEN MARGHERITA
- PARMESAN CRUSTED CHICKEN PICATA
- PORK LOIN WITH CREAMY DIJON SAUCE
- CIDER GLAZED PORK LOIN
- SMOKED PULLED PORK
- MANGO CHIPOTLE BBQ PORK LOIN
- BAKED ZITI WITH MEAT SAUCE
- BAKED ZITI (VEGETARIAN)
- BAKED PENNE CHICKEN ALREDO WITH BROCCOLI
- PASTA CARBONARA WITH CHICKEN
- CREAMY TOMATO & SPINACH PASTA

SIDE CHOICES

- ROASTED BABY POTATOES
- POTATO GRATIN
- YUKON GOLD MASHED POTATOES
- ROASTED VEGETABLE MEDLEY
- COUNTRY STYLE GREEN BEANS
- ROASTED ASPARAGUS
- STEAMED GREEN BEANS & CARROTS
- MACARONI & CHEESE
- TOSSED SALAD WITH BALSAMIC & RANCH
- CAESAR SALAD



PER DIEM BREAKFAST OPTIONS

*TAX IDENTIFICATION NUMBER OR EXEMPTION FORM
REQUIRED IN ORDER TO USE THIS MENU

‘COLD’ BREAKFAST

\$14 PER PERSON

- ASSORTED PASTRIES
- ASSORTED YOGURTS
- FRESH FRUIT
- JUICES (APPLE & ORANGE)
- BOXED COFFEE WITH FIXINGS



‘HOT’ BREAKFAST

\$15 PER PERSON

- ASSORTED BREAKFAST SANDWICHES
- BREAKFAST POTATOES
- FRESH FRUIT
- JUICES (APPLE & ORANGE)
- BOXED COFFEE WITH FIXINGS



RECOMMENDED VENDORS LIST



RENTALS

-DIVINE EVENTS
540.292.2412

-CVR RENTALS
540.886.7500

VENUES

-BATTEN GREEN
-SKY RIDGE FARM
-VALLEY MILLS
-EAST VIEW FARMS
-INN AT MEADOWCROFT
-FOUR WINDS AT NORTH MTN.
-AMERICAN HOTEL
-FRIEDEN FARMS
-CANA BARN



WEDDING PLANNERS & COORDINATORS

-ELEGANT EVENTS BY LEECE 434.381.0608

-JULIE RUPERT EVENTS 443.955.8945

