



Catering Menu & Services

1550 Commerce Road
Suite 100
Staunton, VA 24401
(540) 421-9599

north.ridge.cafe@gmail.com
www.northridgecafe.com
@northridgecafe

Please alert the staff to any food allergies or dietary requirements.

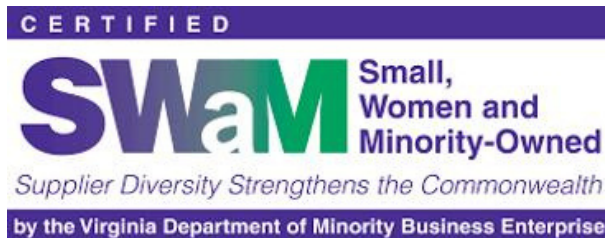


About Us!

If you're new here, let us introduce ourselves! In April of 2021 we opened a cafe in Staunton, Virginia called North Ridge Cafe & Coffee. We were extremely blessed and fortunate enough to have been extremely successful and welcomed by the community and people of Augusta County and Staunton Virginia! As time passed, our concept evolved and our chefs took on more with our catering and even brought a smoker into the concept! After being so loved by all, it became evident that a second location was needed!

On April 19th, we opened our Catering & BBQ storefront! Over time our catering has completely grown and we couldn't be more fortunate and thankful! We have been lucky enough to be a part of many weddings, birthday parties, business events & lunches, corporate events, government office meals, ceremonies, family reunions, and much more! Being able to create a wonderful meal and experience for such special days of our surrounding area is nothing short of a blessing that we truly love!

Below you will find many pre-priced Appetizers & Hors d'oeuvres, pre-built menus, government funded options, and much more! For any questions feel free to give us a call, or fill out our catering interest form on our website: www.northridgecafe.com



Kent

Owner & Head Chef



Lily

Catering
General Manager



Samantha

Catering Specialist

North Ridge Catering & BBQ
1550 Commerce Road
Suite 100
Staunton, VA 24401
(540) 421-9599

Custom Services



Bartending Services

Custom Cocktails & Bartending

Wine Pairings with Bluestone Vineyard

Meal Tastings with a Chef

Cupcakes, Cakes, etc.

Grazing Tables

Rental Service Assistance

We do our very best to work for you in order to create the most custom and perfected event in order to serve you and your crowd!

Our catering specialists work hard to ensure you are able to achieve whatever goals you may have for your event! Contact us today to start the planning process!

540.421.9599

RECOMMENDED

VENDORS LIST

RENTALS

540.292.2412

Divine Events
Sheila Pleskonko

540.836.3550

Argent Events

540.290.1637

TB Rentals
Terry Back

540.886.7500

CVR Rentals

VENUES

Valley Mills Farms
Swoope, VA

Melrose Caverns
Harrisonburg, VA

Batten Green
Staunton, VA

Barn at Wellington
Waynesboro, VA

Meadowcroft Farm LLC
Swoope, VA

Sky Ridge Farm
Augusta County, VA

CUPCAKES & CAKES

540.383.5984

Hannah Smith

Moni Cakes
Monica Rutledge

WINERY

Bluestone Vineyard **540.828.0099**
Jackie Hartman

BREWERY

Alpine Goat Brewery **540.584.0102**
Sam Morris





Charcuterie

Charcuterie Board *(serves 25-30 people)*

Need something to impress a small crowd? A charcuterie board will be a head turning, crowd pleaser for your next special event. Our boards are full of specially selected cheeses, fruits, nuts, savory items, cured meats, crackers and more! Your crowd is sure to be satisfied with this selection!

\$135



Simplistic Grazing Table Display

**30 person minimum*

Think charcuterie board... but even BIGGER and BETTER! You give us a table or surface, and we will turn the entire space into a massive and eye-catching grazing table display that is full of specially selected cheeses, fruits, nuts, savory items, cured meats, crackers and more! Grazing tables are very popular for wedding cocktail hours or business parties, but universal to any setting!

\$4.25/per person



Deluxe Grazing Table

**30 person minimum*

With our deluxe grazing table we take the favorited specially selected cheeses, fruits, nuts, savory items, cured meats, crackers and more to the next level. The deluxe grazing table is full of the classics, but also includes things such as baked brie, assorted dips, and breads that takes the concept to a more filling experience for your crowd.

\$9.75/per person



Extreme Grazing Table

**30 person minimum*

This package is a crowd favorite! Full of the classics, but even more filling and intricate. Your guests will be able to enjoy the simplistic aspects of charcuterie AND try things such as baked brie, assorted dips and spreads, breads, butter or cream cheese boards, and exotic fruits.

\$11.50/per person

“The Finer Things” Grazing Table

**30 person minimum*

Want to bring some flare to your next special event? Imagine doing this with the simplistic aspects of charcuterie AND being able to try things such as baked brie, assorted dips and spreads, breads, butter/cream cheese boards, exotic fruits and imported cheeses!

\$15.00/per person



The Grand Finale

(Charcuterie Board or Grazing Table)

**30 person minimum for grazing table*

Cocktail hour and dinner are great... but what does everyone truly want afterwards? Dessert! After we serve your crowd a delectable meal, add this package to allow us to finish the event on a high note with a spread of everyone’s favorite sweets! A vast array of things like chocolate covered strawberries, chocolate dipped Oreos & pretzels, macarons, brownies, mini tarts and more are sure to leave your guests more than satisfied!

**\$7.25/per person (Grazing table)
\$159 (Charcuterie Board style)**

TIER 1

PLATTERS \$14 PER PERSON

- ASSORTED SANDWICH/WRAP PLATTER
- CONDIMENTS
- ROUTE 11 CHIPS
- CHOOSE ONE SIDE FOR ENTIRE ORDER
- COOKIES/BROWNIES

SANDWICHES MAY INCLUDE...

(GLUTEN FREE BREAD AVAILABLE FOR AN ADDITIONAL CHARGE)

- CHICKEN SALAD
- PIMENTO CHEESE
- TURKEY & CHEESE
- HAM & CHEESE
- ITALIAN
- BEEF & CHEDDAR

WRAPS MAY INCLUDE...

(SERVED ON FLOUR OR SPINACH TORTILLAS)

- CLUB WRAP
- CHICKEN CAESAR WRAP
- HUMMUS & VEGGIE WRAP

SIDE CHOICES

(CHOOSE ONE FOR ENTIRE ORDER)

- PASTA SALAD
- LEMON ORZO SALAD
- FRESH FRUIT
- AMISH POTATO SALAD
- LOADED POTATO SALAD
- COLESLAW

ASK ABOUT OUR HIGHER PRICED SIDES.. EX: SIDE SALADS, SOUPS, ETC.

WANT MORE? ADD AN ADDITIONAL SIDE FOR \$2.50/PERSON

OTHER AVAILABLE ADD-ONS (PRICED PER PERSON)

NON-ALCOHOLIC DRINKS (TEA, WATER, LEMONADE).....	+\$2.50 PER PERSON
HIGHER-END DESSERTS.....	+\$VARIES BASED ON SELECTION
DISPOSABLES	+\$1.50 - \$1.75
LABOR & SERVICES.....	+\$VARIES UPON NEEDS
LARGE DESSERTS.....	+ \$4.00
SMALL BITES DESSERTS.....	+ \$2.50

TIER 2

PRICING STARTS AT \$21 PER PERSON
CHOOSE 2 ENTREES & 2 SIDES
COMES WITH ROLLS & BUTTER

ENTREES...

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

SIDE CHOICES (CHOOSE 2 FOR THE ENTIRE MEAL)

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

OTHER AVAILABLE ADD-ONS (PRICED PER PERSON)

NON-ALCOHOLIC DRINKS (TEA, WATER, LEMONADE).....	+\$2.50 PER PERSON
HIGHER-END DESSERTS.....	+\$VARIES BASED ON SELECTION
DISPOSABLES	+\$1.50 - \$1.75
LABOR & SERVICES.....	+\$VARIES UPON NEEDS
LARGE DESSERTS.....	+ \$4.00
SMALL BITES DESSERTS.....	+ \$2.50

TIER 3

PRICING STARTS AT \$29 PER PERSON
CHOOSE 2 ENTREES & 2 SIDES
COMES WITH ROLLS & BUTTER

ENTREES...

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

SIDE CHOICES (CHOOSE 2 FOR ENTIRE MEAL)

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

OTHER AVAILABLE ADD-ONS (PRICED PER PERSON)

NON-ALCOHOLIC DRINKS (TEA, WATER, LEMONADE).....	+\$2.50 PER PERSON
HIGHER-END DESSERTS.....	+\$VARIES BASED ON SELECTION
DISPOSABLES	+\$1.50 - \$1.75
LABOR & SERVICES.....	+\$VARIES UPON NEEDS
LARGE DESSERTS.....	+ \$4.00
SMALL BITES DESSERTS.....	+ \$2.50

BOXED LUNCHES

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

\$17.00/PER PERSON

SANDWICHES..... GLUTEN FREE OPTIONS AVAILABLE

- **CHICKEN SALAD CROISSANT:** CHICKEN SALAD, LETTUCE AND TOMATO SERVED ON A CROISSANT.
- **CLUB WRAP:** DELI HAM AND TURKEY, SAVORY BACON, AMERICAN CHEESE, RED LEAF LETTUCE, AND ROMA TOMATOES ON A FLOUR TORTILLA. SERVED WITH A SIDE OF HONEY MUSTARD DRESSING.
- **CHICKEN CAESAR WRAP:** SEASONED CHICKEN WITH CREAMY CAESAR DRESSING, CHOPPED ROMAINE, AND PARMESAN CHEESE 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 CHOICES (ONE PER PERSON)

- LEMON ORZO SALAD
- TORTELLINI PASTA SALAD
- FRESH FRUIT

SOUP & SALAD

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

\$17.00/PER PERSON

SALAD OPTIONS

- **DELUXE HOUSE SALAD:** *LETTUCE TOMATO, CUCUMBERS, MIXED CHEESE, CARROTS, RED ONION*
- **CAESAR SALAD** (NOT PRE-MIXED)
- **STRAWBERRY FIELDS SALAD** (NO CHICKEN)

SOUP OPTIONS

ONE SELECTION PER ENTIRE ORDER

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

BBQ MENU

PRICING FOR A CHOICE OF ONE MEAT STARTS AT
\$18 PER PERSON

PRICING FOR A CHOICE OF TWO MEATS STARTS AT
\$21 PER PERSON

MEATS (COMES WITH BUNS AND COLESLAW, AND A CHOICE OF TWO SIDES)

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

SIDE CHOICES

- MAC N' CHEESE
- BAKED BEANS
- POTATO SALAD
- MACARONI SALAD
- ITALIAN PASTA SALAD
- COUNTRY GREEN BEANS
- BROCCOLI SALAD
- ROUTE 11 CHIPS
- HUSH PUPPIES
- BANANA PUDDING

OTHER AVAILABLE ADD-ONS (PRICED PER PERSON)

NON-ALCOHOLIC DRINKS (TEA, WATER, LEMONADE).....	+\$2.50 PER PERSON
HIGHER-END DESSERTS.....	+\$VARIES BASED ON SELECTION
DISPOSABLES	+\$1.50 - \$1.75
LABOR & SERVICES.....	+\$VARIES UPON NEEDS
LARGE DESSERTS.....	+ \$4.00
SMALL BITES DESSERTS.....	+ \$2.50

SALADS

CAESAR SALAD WITH HOMEMADE CROUTONS, SAVORY DRESSING, SUN-DRIED TOMATOES, AND SHAVED PARMESAN.

MIXED GREENS WITH DRIED CRANBERRY, SHAVED PARMESAN, TOASTED WALNUTS, AND BALSAMIC VINAIGRETTE.

MIXED GREENS WITH ORANGE SEGMENTS, TOASTED ALMONDS, GOAT CHEESE AND CITRUS VINAIGRETTE.

MIXED GREENS WITH CHERRY TOMATOES, FETA CHEESE, HAZELNUTS, AND RASPBERRY VINAIGRETTE.

CAPRESE SALAD WITH FRESH MOZZARELLA, ROMA TOMATOES, BASIL, AND BALSAMIC.

GARDEN SALAD WITH GRAPE TOMATOES, CARROTS, CUCUMBERS, CROUTONS AND ITALIAN VINAIGRETTE.

DESSERTS

LARGE DESSERTS

\$4.00 PER PERSON

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

SMALL BITE DESSERTS

\$2.50 PER PERSON

- ASSORTED TRUFFLES
- PUMPKIN PIE BITE WITH CANDIED BLACK WALNUTS
- CHOCOLATE MOUSSE SHOOTER
- LEMON CURD SHOOTER
- GINGERBREAD CAKE BITE WITH LEMON CURD
- CHOCOLATE CHEESECAKE BITES WITH STRAWBERRIES
- ORANGE ALMOND CAKE BITES

BREAKFAST MENUS

The Breakfast Club \$14 per person

- Assorted Pastries
- Assorted Bagel 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/ French Toast Casserole
- Hash Brown Casserole
- Sausage Patties or Bacon
- Fresh Fruit
- Juices
- Coffee with fixings

BREAKFAST DRINK OPTIONS

Boxed Coffee

1 Box of just coffee: \$20

1 Box of coffee with fixings*: \$22.50 each

1 Box of Hot Chocolate: \$20 (comes with cups & lids)

Juices

Juices: \$2.75 per person

Bottled Water: \$2.00 per person

TACO TRAIN MENU

PRICING STARTS AT \$17 PER PERSON

SEASONED BEEF

SEASONED CHICKEN

BLACK BEAN CORN SALSA

SPANISH RICE

MIXED CHEESE

SALSA/SOUR CREAM

TORTILLA CHIPS

GUACAMOLE

SHREDDED LETTUCE

SOFT FLOUR SHELL

PASTA PARADE MENU

PRICING STARTS AT \$17 PER PERSON

BAKED ZITI

CHICKEN ALFREDO

ROASTED BROCCOLI

GARLIC BREAD

GARDEN SALAD & DRESSINGS

GUY'S NIGHT OUT MENU

STARTING AT \$20 PER PERSON

BONELESS BUFFALO WINGS

SIDE RANCH

BARBEQUE BONELESS WINGS

CELERY/CARROTS

CHEESEBURGER SLIDERS

STEAK FRIES

CONDIMENT TRAY

SPUDTACULAR CHILI BAR MENU

Starting at \$18 per person

Potato

Cheese

Green Onions

Sour Cream

Butter

Bacon

Chili (Beef)

Tossed Salad

Assorted Dressings

Rolls/Butter

DIPS & THINGS

Starting at \$18 per person

Buffalo Chicken Dip

Spinach Artichoke Dip

Beer Cheese

Pita Chips

Tortilla Chips

Soft Pretzels

Cantina Salsa

APPETIZERS & HORS D'OEUVRES MENU

Compliment your event with a few of our favorite appetizers or create an entire hor d'oeuvres menu for an occasion that's sure to be memorable! Recommend (5-6) selections.

- Chipotle shrimp & guacamole tostada bites topped with tomato relish. **\$3.50**
- BBQ shrimp & grit bites. **\$4.50**
- Gaufrette potato topped with smoked salmon, "everything" aioli, pickled red onion, and lemon zest. **\$3.75**
- Gaufrette potato topped with mini lump crab cake, tomato jam, and crispy parmesan. **\$4.75**
- 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 with bourbon barbecue glaze. **\$4.00**
- Cranberry brie bites with candied walnuts. **\$3.00**
- Crostini with sun-dried tomato pesto spread, bruschetta, and balsamic glaze. **\$3.75**
- Steak crostini with balsamic caramelized onions, and horseradish aioli. **\$4.00**
- Dried fig crostini with gorgonzola, pickled red onion, candied pecans, and balsamic glaze. **\$3.75**
- Pimento cheese and pork belly crostini with green tomato relish. **\$4.00**
- Tomato mozzarella flatbread with fresh basil and pesto sauce. **\$3.50**
- Mediterranean chicken flatbread with sun-dried tomatoes, artichokes, kalamata olives, roasted peppers and feta cheese. **\$3.75**
- Mini beef wellington bites with bearnaise sauce. **\$4.50**
- Brisket cheesesteak spring rolls with cheese sauce and red sauce. **\$4.25**
- Sweet potato blinis topped with smoked pulled pork, chipotle aioli, and pickle relish. **\$4.00**
- Thai chicken spring rolls with cilantro lime peanut sauce. **\$3.25**
- Thai vegetable spring rolls with duck sauce. **\$3.00**
- Pork and vegetable potstickers with sweet-n-sour sauce. **\$3.00**

APPETIZERS & HORS D'OEUVRES MENU

Compliment your event with a few of our favorite appetizers or create an entire hor d'oeuvres menu for an occasion that's sure to be memorable! Recommend (5-6) selections.

- Assorted Deli style pinwheel wraps. **\$3.00**
- Pimento cheese deviled eggs with ancho honey glazed bacon. **\$3.25**
- Loaded Yukon gold potato bite. **\$3.25**
- Spinach artichoke filo cups with crispy parmesan. **\$3.00**
- Italian sausage stuffed mini bell peppers. **\$3.25**
- Melon prosciutto brochette with fresh mozzarella, basil, and balsamic. **\$3.50**
- Greek chicken brochettes. **\$3.50**
- Caprese and antipasto brochettes. **\$3.75**
- Risotto fritters with herb mozzarella, basil pesto, and tomato coulis. **\$3.25**
- Fresh fruit brochettes with honey yogurt dip. **\$3.00**
- Crudit  cups with green goddess dressing or roasted pepper hummus. **\$3.00**
- Prosciutto wrapped figs with toasted walnuts, gorgonzola, and balsamic. **\$3.75**
- Maple bacon wrapped dates with herb goat cheese. **\$3.50**
- Caprese sliders with fresh mozzarella, Roma tomatoes, basil pesto, and balsamic. **\$3.25**
- Pimento cheese sliders with tomato and bacon. **\$3.25**
- Cheeseburger sliders with 'house' pickles. **\$3.50**
- Steak sliders with caramelized onions and horseradish sauce. **\$4.00**
- Fruit & Cheese Tray: A variety of imported and domestic cheese, accompanied with fresh fruit and assorted crackers. Serves 30-35 people. **\$100**
- Relish Tray: An assortment of fresh and marinated vegetables served with ranch dressing. Serves 30-35 people. **\$85**
- Antipasto Tray: Marinated artichoke hearts, roasted peppers, kalamata olives, cherry tomatoes, & pepperoncini accompanied with salami, prosciutto ham, provolone, marinated mozzarella, basil pesto, roasted garlic, and toasted baguette bread. Serves 30-35 people. **\$125**

PRE BUILT MENUS

The Grapevine \$24 per person

- Roasted pork loin with creamy Dijon sauce
- Rosemary red wine marinated grilled flank steak with chimichurri
- Mashed potatoes
- Broccoli, carrots, & bell peppers
- Salad of your choice
- Rolls/Butter

Dine-O-Mite \$21 per person

- Baked ziti with beef or vegetarian
- Margarita chicken with creamy alfredo, blistered tomatoes, and pesto drizzle
- Country green beans
- Caesar salad
- Garlic breadsticks

Gourmet Galore \$29 per person

- Pan seared filet mignon with garlic herb butter and red wine braised mushrooms
- Lemon herb grilled salmon or chicken breast served with a pepper and basil pesto
- Potato gratin
- Oven roasted asparagus
- Salad of your choice
- Rolls/Butter

PRE BUILT MENUS

Starry Night \$21 per person

- Parmesan crusted chicken piccata with lemon, caper, and fresh dill sauce
- Baked pesto penne with creamy marinara
- Herb butter sauteed green beans
- Salad of your choice
- Rolls/Butter

Queen's Feast \$21 per person

- Grilled California caprese chicken with avocado, tomato, fresh mozzarella, and basil
- Broccoli, bell pepper fettuccine Alfredo
- Roasted vegetable medley
- Caesar salad
- Rolls/Butter

Savor the Flavor \$21 per person

- Marinated bruschetta chicken with crispy parmesan and balsamic glaze
- Sesame grilled pork tenderloin with a dried fruit chutney
- Roasted baby potatoes
- Seasonal sauteed vegetables
- Salad of your choice
- Rolls/Butter

BOXED LUNCHES

PER DIEM-\$15 PER PERSON

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

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

SANDWICHES..... GLUTEN FREE OPTIONS AVAILABLE

- **CHICKEN SALAD CROISSANT:** CHICKEN SALAD, LETTUCE AND TOMATO SERVED ON A CROISSANT.
- **CLUB WRAP:** DELI HAM AND TURKEY, SAVORY BACON, AMERICAN CHEESE, RED LEAF LETTUCE, AND ROMA TOMATOES ON A FLOUR TORTILLA. SERVED WITH A SIDE OF HONEY MUSTARD DRESSING.
- **CHICKEN CAESAR WRAP:** SEASONED CHICKEN WITH CREAMY CAESAR DRESSING, CHOPPED ROMAINE, AND PARMESAN CHEESE 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 CHOICES (ONE PER PERSON)

LEMON ORZO SALAD
TORTELLINI PASTA SALAD
FRESH FRUIT

SOUP & SALAD

PER DIEM-\$15 PER PERSON

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

CHOOSE ONE/TWO SOUPS PER EVENT, ONE SALAD PER PERSON, & INCLUDES
A COOKIE, AND A BOTTLE OF WATER.

SALAD OPTIONS

**AVAILABLE DRESSINGS: BALSAMIC, CAESAR, RANCH,
ITALIAN, RASPBERRY VINAIGRETTE**

DELUXE HOUSE SALAD: LETTUCE TOMATO,
CUCUMBERS, MIXED CHEESE, CARROTS, RED ONION

CAESAR SALAD (NOT PRE-MIXED)

STRAWBERRY FIELDS SALAD (NO CHICKEN)

SOUP OPTIONS

CHEESY POTATO

BROCCOLI CHEDDAR

TOMATO BISQUE

BEEF CHILI

PER DIEM DINNER OPTIONS

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

PRICING STARTS AT \$15 PER PERSON
CHOOSE 1 ENTREE & 2 SIDES
COMES WITH ROLLS & BUTTER

ENTREES...

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

SIDE CHOICES (CHOOSE 2 PER PERSON)

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

DESSERT

SHEET CAKE

DRINKS

TEA AND WATER

PER DIEM BREAKFAST OPTIONS

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

PRICING STARTS AT \$13 PER PERSON

'COLD' BREAKFAST

- ASSORTED PASTIRES
- ASSORTED YOGURTS
- FRESH FRUIT
- JUICES
- BOXED COFFEE WITH FIXINGS

'HOT' BREAKFAST

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