

C.H.E.F.S. Catering Co.

CREATIVE HOSPITALITY EVENTS FROM STONERIDGE



Sample Menus & Options

South of the Border

TACO BAR/FAJITA BAR

HORS D'OEUVRES

Tortillas, Dips and Salsas

Traditional Salsa, Pico di Gallo, Guacamole and Black Bean-Lime-Cilantro

(These can be moved over to the stations or buffet for dinner)

Watermelon Salad-(Veg/GF)
with Lime, Cilantro, Poblano Peppers and Cotija

DINNER

Soft Shell Flour or Corn Tortillas

(Please select 2 items from directly below)

Pork Carnitas-(GF), Beef Barbacoa-(GF), Grilled Tequila Lime Chicken-(GF) or Cilantro Lime Tilapia-(Veg/GF)

Patatas Bravas alla Valencia-(GF) with Chorizo and a Red Pepper, Paprika Aioli

Roasted Peppers, Mushrooms and Onions-(Vegan/GF)

Eloté-Mexican Street Corn-(GF)

Crumbled Cotija, Sour Cream and Roja Sauce

Cilantro Lime Slaw-(Veg/GF)

Mixed Field Greens with Lime Vinaigrette-(Vegan) and Fried Tortilla Strips (Can be on the side to make it GF)

A Tour of Italy

HORS D'OEUVRES

Cantaloupe, Prosciutto, Mozzarella Ciliegine and Basil Skewer

Genoa and Hard Salamis, Spicy Capicola, Pepperoni and Soppressata

Served with Brown Mustard, Pepperoncini and Sliced Batard

Cheese Tortellini, Grape Tomato and Marinated Mushroom Skewer

DINNER

Grilled Chicken Canzanese with Pancetta

Orecchiette Pasta with Veal Bolognese or Penne Pasta Puttanesca

Gnocchi in a Sundried Tomato and Pesto Cream or Gnocchi with Italian Sausage, Peppers and Onions

Grilled Marinated Zucchini

Caesar Salad

Grilled Garlic Bread

Oktober Fest

HORS D'OEUVRES

Soft Pretzel Sticks with German Mustard
Grilled Beer Brat Bites with Sauerkraut and
Homemade Curry Ketchup

DINNER

Grilled Marinated Pork Flat Iron Steaks-Schaschlik (Shush-Lick)
Chicken Paprika with Jäger Sauce
Warm German Potato Salad
Cider Braised Red Cabbage
Egg Noodles with Creamy Mushroom Sauce

Brunch Any Time of Day

HORS D'OEUVRES

Create your own Yogurt Parfait with
Blueberries, Strawberries, Granola and
Vanilla Yogurt
Bowl of Fresh Fruit
Cantaloupe, Pineapple and Grapes with
Swedish Vanilla-Orange Crème
Smoked Ham on Cheddar-Garlic Biscuits

DINNER

Please select 2 items from directly below:

Asiago and Roasted Red Pepper Frittata or
Cream Cheese and Chive Scrambled Eggs or
Quiche Lorraine with Bacon, Onion and Swiss Cheese or
Quiche Florentine with Spinach and Asiago

Breakfast Potatoes with Onion, Peppers, Salt and Pepper
Grilled Chicken Tenders and Belgian Waffles with Syrup and Butter
Thick Slab Bacon and Sausage Links
Chilled Marinated Asparagus with Prosciutto and Balsamic
Reduction
Buttermilk Biscuits with Strawberry Jam, Apple Butter and Whipped
Butter

Southern Comfort

HORS D'OEUVRES

Pulled Pork Sliders with Slaw on Brioche

Bourbon BBQ Meatballs

DINNER

Please select 2 items from directly below:

Roasted Turkey Breast with Gravy, Pit Ham with Brown Sugar Glaze, Hearty BBQ Meatloaf, Buttermilk Fried Chicken

Mashed Potatoes and Gravy

Buttered Sweet Corn

Green Bean Casserole with Fried Onions

Stuffing with Celery and Sage

Buttermilk Biscuits with Whipped Butter and Honey

A Tour of Asia

HORS D'OEUVRES

Pork Char Sui Satay or Chicken Tandoori Satay or Chicken Ayam Satay

Peking Duck Spring Rolls

Sesame Encrusted Ahi Tuna with Wasabi Sauce

DINNER

Please select 2 items from directly below:

Korean Chicken Bulgogi or Mongolian Beef Flat Iron Steaks or Curried Chicken with Pineapple, Coconut and Raisins or Pork Steaks with Thai Curry

Lemongrass, Ginger and Green Onion Jasmine Rice

Malaysian Red Curry Noodles

Szechuan Green Beans

Herbed Naan

HORS D'OEUVRES

***Denotes Items That May Be Passed
(Some items may be subject to seasonal availability and cost)*

Priced per person/per item

CHEFS Bourbon BBQ or Teriyaki-Pineapple or Swedish Meatballs

** Pigs in a Blanket with Brown Mustard

** Grape Tomato, Kalamata Olive and Mozzarella Ciliegine Skewer

** Garlic-Chive Cream Cheese and Pimento-Cheese Celery Sticks

** Phyllo Triangles stuffed with Spinach, Pine Nuts, and Feta Cheese

** Assorted Mini Quiche

** Cheese Tortellini, Grape Tomato and Olive Skewer

** Smoked Ham on Buttermilk or Cheddar Garlic Biscuits

** Sausage and Cheddar Stuffed Mushrooms

** Manchego Stuffed Medjool Dates

** Cantaloupe, Prosciutto, Mozzarella Ciliegine and Basil Skewer

** Crab Stuffed Mushrooms

** Slow Cooked Roast Beef with Sharp Cheddar on Brioche

** Souvlaki Chicken Skewers with Tzatziki
Peeled Jumbo Shrimp with Cocktail Sauce

** Petite Beef Duxelle En Croûte

Bacon Wrapped Medjool Dates

** Shrimp, Pineapple and Teriyaki Glaze Skewer

** Chicken Satay Skewers with Thai Peanut Sauce

** Grilled Rack of Lamb with Mint Pesto Lollipops

Mini-Crabcakes with Roasted Red Pepper Remoulade or Lemon-Caper Aioli

Grilled Pork Belly with Korean BBQ

Sea Scallops wrapped in Bacon Drizzled with Bourbon-Maple Glaze



HORS D'OEUVRES

***Denotes Items That May Be Passed
(Some items may be subject to seasonal availability and cost)*

Priced per person/per item

****Tea Sandwiches**

Piquillo Pepper and Sharp Cheddar
Cucumber and Dill Butter
Country Pâté with Dijon
Autumn Chicken Salad
Gorgonzola Butter and Bacon

Your Choice of 2 above. Price per person

****Canapés and Bruschetta**

*Served on Crostini, Endive Petals, Crackers or Tartlets
(Please select one vessel per item)*

Mediterranean Herbed Cheese and Tuscan Style
Roma Tomato and Basil
Sundried Tomato and Mediterranean Olive Tapenade
Chèvre, Local Honey and Walnut
Local Apple Butter and Brie

Roasted Beet with Burrata and Basil

Butternut Squash with Cinnamon and Gold Raisins

Apple, Gorgonzola, Pistachio and Celery with Balsamic
Reduction

Zucchini with Chipotle, Caramelized Onion, Ricotta and
Cilantro

Roasted Pumpkin, Mascarpone and Arugula

Smoked Salmon, Chive and Cream Cheese

Chilled Duck Breast with Green Onion and Local Wild
Berry Jam

Dips

*Served with Sliced French Bread, Pita Chip, Pretzels or
Corn Tortilla Chips
Minimum of 50 people*

Roasted Red Pepper and Spinach Dip

or

Bleu Cheese with Bacon and Chive Dip

or

Texas Style Chili Con Queso

or

Lager, Cheese, Beef Skillet Dip

--

Lump Crab and Southwestern Corn Dip

or

Lobster and Crab Dip

--

Your Choice of One Dip from Above: Priced per person

Your Choice of Two Dips from Above: Priced per person

HORS D'OEUVRES

MARKET STYLE DISPLAYS

Some items are subject to minimum guest requirement

Baked Brie topped with Caramelized Brown Sugar or

Baked Brie En croûte

Served with Assorted Crackers, Grapes and Raspberries
Serves up to 25

Chilled Asparagus Platter

Topped with Prosciutto and Balsamic Reduction

Priced per person

Vegetable Crudité Platter

Raw Seasonal Vegetables served with Buttermilk Ranch
Dipping Sauce

Priced per person

Imported and Domestic Cheese Platter

Cubed Havarti, Gouda, Muenster and Sharp Cheddar
Served with Crackers, Mediterranean Olive Blend and
Grapes

Priced per person

Farm Stand Cheese Board

Wedges of Manchego, Edam, Fontina, Brie and Smoked
Gouda

Served with Crackers or Baguette, Olives, Cornichons,
Candied Pecans, Local Honey and Peppadew Peppers

Priced per person

Taste of Tuscany

Marinated Mozzarella, Roma Tomato and Basil
Bruschetta, and Assorted Olives

Served with Sliced Baguette

Priced per person

Seasonal Fresh Fruit Bowl or Display

Served with Orange Vanilla Swedish Crème Dipping
Sauce

Priced per person

Charcuterie Platter

Genoa and Hard Salamis, Spicy Capicola, Pepperoni
and Soppressata

Served with Brown Mustard, Pepperoncini and Sliced
Baguette

Priced per person

Spreads of the World

(Please select 3 items from below)

Homemade Hummus, Moroccan Matbucha, Baba
Ghanoush, Smoked Fish or Olive Tapenade

Served with Pita Chips, Flat Bread, Naan or Sliced
Baguette

Priced per person

Sliders and More Sliders

Chilled Beef Tenderloin Served with Herbed Aioli, Pulled
Pork with Our Signature VA BBQ Sauce and Slaw,
Duck Confit with Blueberry BBQ, Honey and Ale Pulled
Chicken, Bacon Cheese Burger, or Maryland Crab Cake
with Lemon-Caper Aioli

Served on your choice of Brioche, Hawaiian Sweet Rolls
or Ciabatta

Priced per person/per item

HORS D'OEUVRES

MARKET STYLE DISPLAYS

Some items are subject to minimum guest requirement

Smoked Salmon Display

Garnished with Capers, Red Onions, Lemons, and Dill Cream

Served with Assorted Crackers

Serves up to 50

CHEFS Salsas and Chips

(Please select 2 items from below)

Pico di Gallo, Chipotle-Pineapple, Traditional Salsa, Black Bean-Lime-Cilantro and Salsa Verde

Served with Corn Tortilla Chips

Priced per person

Sweeter Side of Things

Oreo Peanut Butter, Nutella Cheesecake and Brown Sugar-Cinnamon Mascarpone

Served with Cannoli Chips, Pretzels and Apple Slices

Priced per person

Grilled and Chilled Vegetable Platter

Marinated, Grilled and Chilled Slices of Zucchini, Yellow Squash, Red Onion and Parsnips

Served with Herbed Greek Yogurt

Priced per person

Assorted Nuts, Pub and Trail Mix

For the quick easy snack. Serving Virginia Peanuts

Priced per person



BUFFET

No matter where the location, we pride ourselves on cooking as much of the food on site so it is served to you in the freshest way.

You may cross-select from any of the CHEFS Buffets below to customize your own event.

Served with your Choice of 1 Salad and 2 Tier One Sides

Priced per person

CHEFS 1

Your Choice of 2 Entrees:

Grilled Chicken Bruschetta topped with Roma Tomatoes, Fresh Basil and Asiago

Penne or Cavatappi Pasta with Sundried Tomato and Pesto Cream

Pork Loin Topped with Maple, Cheddar and Pecans

Sliced Roast Beef with Wild Mushroom Demi-glace

Fire Roasted Ratatouille over Penne Pasta

Grilled Chicken Breast topped with Mustard and Local Honey

Slow Roasted Herbed Pork Loin

CHEFS 2

Your Choice of 2 Entrees:

Braised Beef Short Ribs with Bourbon-Fig Glaze

Beer Braised Chicken with Locally Sourced Brew and Herbes de Provence

Marinated Flank Steak with Gorgonzola Compound Butter

Triple Cheese Tortellini with Lobster Cream

Roasted Salmon with Panko and Lemon-Garlic Butter

Jambalaya with Shrimp, Andouille, Chicken, Celery, Onion and Green Pepper

Chicken Cordon Bleu with Ham, Gruyere and Chardonnay Béchamel

Smoked Beef Brisket with Kansas City Style BBQ Sauce

CHEFS 3

Your Choice of 2 Entrees:

Prime Rib of Beef Au Jus with Horse Radish Sauce

Chicken Oscar with Crab and Asparagus in a Béchamel Sauce

"Maryland Style" Crab Cakes with Lemon-Caper Aioli

Beef Tenderloin with Merlot Demi-Glace, Herbed Aioli or Chimichurri

Chicken Marsala with Wild Mushrooms and Madeira Demi-glace

Grilled Lager and Herb Marinated Pork Ribeye Steaks

Shrimp Scampi, BBQ Shrimp or Blackened Shrimp

All Buffets are served with Assorted Rolls or Artisan Breads and Whipped Butter



CHEFS Catering Buffets Require a Minimum of 50 Guests

SIDE DISHES

TIER 1 SIDE DISHES

These items are included in the CHEFS Buffet Prices

Herbed Garlic Mashed Potatoes
Jasmine Rice
Cheddar-Sour Cream Mashed Potatoes
Smoked Gouda Grits
Southwestern Corn Sauté
Grilled Marinated Zucchini
Red Bliss Potato and Sour Cream Salad
Haricot Vert with Beurre Blanc
Southern Style Green Beans with Bacon and Butter
Rosemary Roasted Potatoes
Local Honey and Bourbon Braised Carrots
Creamy Cole Slaw
Apple and Lardon Braised Collard Greens
Tuscan Panzanella
Wild Rice with Mushrooms and Onions
Herbed Polenta
Sage and Cheddar Grits
Cilantro and Lime Cole Slaw
Warm German Style Potato Salad
Mashed Bourbon Sweet Potatoes
Lemon and Dill Cous Cous
Saffron Basmati Rice
Sesame Soy Napa Cabbage Slaw

Each Additional Tier One Side: Priced per person

TIER 2 SIDE DISHES

Each Tier Two Side may be substituted for a Tier One Side for an additional per person price.

Sweet Corn and Parmesan Risotto
Seven Cheese Mac-n-Cheese
Potatoes Diane with Béchamel, Bacon and Corn
Wild Mushroom and Brie Risotto
Mediterranean Penne Pasta (Hot or Cold)
Potato, Apple, Sausage, Onion and Sage Sauté
Lobster Mac-n-Cheese
Roasted Harvest Vegetables with Ginger Butter
Eloté-Mexican Street Corn
Bacon-Onion Baked Mac-n-Cheese
Fully Loaded Mashed Potatoes
Steamed Asparagus with Lemon-Caper Butter
Caprese Salad with Tomato, Mozzarella and Basil
Brussels Sprout Petals, Bacon and Onion Sauté

Each Additional Tier Two Side: Priced per person



SALADS

Add a Salad to Any Meal: Priced per person

Garden Salad

Mixed Field Greens, Grape Tomatoes, English Cucumbers, Shredded Carrots and Red Cabbage

Caesar Salad

Chopped Romaine, Triple Shaved Italian Cheese, Homemade Croutons and Creamy Caesar Dressing

Greek Salad

Chopped Romaine, Crumbled Feta, Kalamata Olives, Grape Tomatoes, Red Onion and Cucumbers

Spinach Salad

Baby Spinach Leaves, Bacon, Diced Eggs, Grape Tomatoes and Sliced Mushrooms

Summer Salad

Baby Spinach Leaves, Mandarin Oranges, Sliced Strawberries, Gorgonzola, Pecans and Grape Tomatoes

Caprese Salad

Heirloom Cherry and Grape Tomatoes, Mozzarella Ciliegine, Basil and Olive Oil

Kale Salad

Tuscan Kale, Arugula, Sunflower Seeds, Dried Cranberries, Shredded Carrots, Diced Red Onion, Broccoli Flowerets and Shredded Cheddar (Optional)

Dressings available but not limited to:

Ranch, Balsamic Vinaigrette, Caesar, Hot Bacon, Apple Cider-Maple-Dijon Vinaigrette, Cilantro-Lime Vinaigrette, Lemon-Cider-Honey Vinaigrette and Honey Mustard

VEGETARIAN & VEGAN OPTIONS

If you have a number of vegan or vegetarian guests who would like an option of their own, we will prepare them a wonderful meal especially for them. Here are just a few ideas below.

Vegetarian Lasagna with Spinach, Zucchini, Carrots in a Rich Cream Sauce

Cheese Tortellini with Olive Oil, Zucchini, Sundried Tomatoes and Oregano

Grilled Marinated Portabella Caps with Vine Ripe Tomatoes, Fresh Mozzarella (Can be left off for a vegan dish) and Garden Basil

Red Quinoa, Jasmine Rice and Corn Stuffed Bell Peppers

STATIONS

Priced per person

CHEF ATTENDED

Sautéed Bourbon BBQ Shrimp

with Smoked Gouda Grits

Create Your Own Omelet Station

Cheddar Cheese, Diced Ham, Bacon, Peppers, Mushrooms, Onions, Pico De Gallo and Diced Tomatoes (Egg Whites Available Upon Request)

Tenderloin of Beef

Served with Herbed Aioli, Chimichurri or Mushroom Demi-glace

Prime Rib of Beef

Served with Horseradish Cream, Blue Cheese Butter or Merlot Demi-glace

Marinated Flank Steak

Served with Cajun Compound Butter, Herbed Aioli or Caramelized Onions

Smoked Beef Brisket

Served with Kansas City Style BBQ Sauce

Pit Honey Ham

Served with Whole Grain Mustard

Roast Turkey Breast

Served with Cranberry Aioli or Turkey Gravy

Duet of Pasta Station

(Please choose two below)

Sundried Tomato and Pesto Cream, Buffalo Chicken, Pasta alFREdo, Tuscan Marinara, alla Vodka or Venetian Arabbiatta

STAND ALONE

Mashed Potato Bar

Served with Cheese, Bacon Crumbles, Broccoli, Sour Cream, Chives and Butter

Seven Cheese Mac and Cheese Bar

Served with Bacon, Panko, Broccoli, Crab Meat and Smoked Ham

Polenta or Grit Station

Served with Butter, Cheese, Brown Sugar, Herbed Butter and Maple Syrup

Salad Station

Please refer to "Buffets, Sides and Salads" Menus for Details

CHEFS "LAST CALL" STATIONS

Last Call Stations Require a Minimum of 50 Guests unless Otherwise Noted

Flat Bread Pizza Station

(Please choose two below)

Zucchini-Caramelized Onion-Chipotle, Pulled Pork-BBQ-Jalapeno-Cheddar, Tomato Bruschetta-Asiago-Arugula-Balsamic Reduction or Create Your Own

Assorted Quesadillas/Tacos

(Please choose two below)

Tequila-Lime Chicken, Pork Carnitas, Ground Chorizo or Beef Barbacoa

Flour Tortillas, Cotija Crumbles, Cheddar Cheese, Sour Cream, Guacamole, Pico di Gallo and Roja Sauce

STATIONS

Priced per person

Crepe Station

(Please choose four below)

Nutella, Bananas, Whipped Cream, Honey, Sugar, Blueberries, Cinnamon Apples, Orange Marmalade or Raspberry Melba Sauce

Grilled Cheese Station

(Please choose two below)

Cheddar-Tomato, Brie-Local Apple Butter, Classic American and Bacon, Capicola-Provolone or Smoked Ham-Gruyere made with Rustic Italian Bread

Belgian Waffle and Chicken Tenders

Grilled or Breaded Chicken Tenders with Golden Waffles
Served with Vermont Maple Syrup

Fluffernutter Station

(For those who know and remember these delicious bites)

Chocolate Dipping Station

(We use only 100% Belgian Chocolate)
Served with Strawberries (Seasonal), Marshmallows, Graham Crackers and Pretzels

NON-ALCOHOLIC BEVERAGES

Self-Serve Non Alcoholic Beverage Station

Lemonade, Sweet Tea and Water (Infused or Not Infused)

100% Columbian Coffee, Hot Apple Cider or Hot Chocolate



BAR PACKAGES

BAR ON CONSUMPTION

*There is a minimum surcharge for the consumption bar.
Bartenders charged per hour/per Bartender including set-up and clean-up.
We will be happy to price any special Wine, Beer, or Liquor that you would like.
CHEFS Catering reserves the right to deny bar service to any guest.*

DOMESTIC WINE

Robert Mondavi Woodbridge
Cabernet Sauvignon, Merlot, Pinot Noir, Pinot Grigio,
Sauvignon Blanc or Chardonnay
Priced per glass

BEERS

Domestic

Yuengling, Miller Lite, Bud Light, Budweiser, Coors,
Coors Lite, PBR
Priced per bottle/can

Imports and Premium Domestic

Bold Rock Cider, Samuel Adams, Blue Moon, Corona,
Heineken, Devils Backbone Beers, Amstel Lite, Sierra
Nevada, White Claw and Guinness
Priced per bottle/can

MIXED DRINKS

Beefeater Gin, Smirnoff Vodka, Bacardi Silver Rum, Jim
Beam and Dewar's Scotch.
Priced per drink

4 HOUR BAR PACKAGES

These packages are priced per person (Of Legal Age)
for four hours of open bar service.
Each additional hour for Beer and Wine Package or for
Full/Signature Drink Package is priced per person/per
hour or you can decide to be charged on consumption
(Recommended option)

Beer and Wine Package

Your choice of any Combination of 2 Domestic Wines
listed above, and your choice of 3 Beers/Ciders listed
above.
Priced per person

Full Bar Package or Signature Drinks Package

Full Bar and Signature Drink Package includes the Beer
and Wine Package, Our Call Brand Liquors (see mixed
drinks above) and Standard Mixers
(Lemons, Limes, Cherries, Tonic, Soda Water, Coke,
Ginger Ale, Diet Coke, Sprite, Cranberry Juice,
Orange Juice and Ice)

Priced per person

PROVIDING YOUR OWN BAR

If client provides own bar, we will supply the bartenders
(at their hourly rate) and offer the Standard Bar Mixer
Package at a per person price.

LUNCH

Priced per person. Lunch Buffets Require a Minimum of 25 Guests.

CHEFS Delicatessen

Assorted Gourmet Deli Sandwiches and Wraps
Served with Dixie Cole Slaw, Pasta Salad, Assorted
Potato Chips and Your Choice of Dessert

The Bread Boule

(Please Select one from below)

Our Homemade Chili or Chicken Gumbo or Beef
Goulash

Served in Sourdough Bread Boules, a Variety of
Toppings and Your Choice of Dessert

Afternoon in Athens

Seasoned Lamb and Beef with Sautéed Peppers and
Onions, Shredded Lettuce, Diced

Tomatoes, Flour Wraps and Tzatziki Sauce. Served with
Greek Salad and Your Choice of Dessert

Country Lunch Buffet

Sliced Roast Beef with Mushroom Gravy or Honey Ham
with Maple Glaze

Served with Mashed Potatoes, Green Beans, Yeast Rolls
and Your Choice of Dessert

Southern Family Lunch

Fried Buttermilk Chicken, Mashed Potatoes and Gravy,
Biscuits, Southern Style Green Beans and Your Choice of
Dessert

Hometown Barbecue

Pulled Smoked Pork with Our Signature VA BBQ Sauce,
Cole Slaw, Potato Salad, Rolls and Your Choice of
Dessert

Taste of Italy

Penne Alfredo and Tuscan Marinara

Served with Caesar Salad, Garlic Bread and Your
Choice of Dessert

LUNCH DESSERT CHOICES

Assorted Cookies, Dessert Bars, Strawberry Shortcake or
Brownies



BOXED LUNCHES

9.3% Virginia Sales Tax and Service/Delivery Charge will be added to your order.

All Boxed Lunches come with Assorted Beverages

Priced per person

Choose between 3 minimum of 25 box lunches.

SANDWICHES & WRAPS

Smoked Turkey and Provolone with Cranberry Aioli

or

Virginia Smithfield Ham with Swiss Cheese and Whole Grain Mustard Aioli

or

Sliced Roast Beef with Super Sharp Cheddar Cheese and Horseradish Cream

or

Chicken Salad on a Croissant

or

Chicken Caesar Wrap with Romaine, Asiago Cheese and Creamy Caesar Dressing

Sandwiches served on Assorted Breads or Wraps with Lettuce, Tomato, Pickle, Chips, Seasonal Fresh Fruit and a Dessert



SALADS

CHEFS Salad

Mixed Field Greens with Cucumbers, Tomatoes, Ham, Turkey, Swiss Cheese, Cheddar Cheese, Hard Boiled Egg, and Ranch Dressing or Balsamic Vinaigrette

or

Caesar Salad

Crisp Romaine Hearts, Asiago Cheese, and Croutons topped with Grilled Chicken

or

Spinach Salad

Baby Spinach with Sliced Red Onion, Hard Boiled Egg, Applewood Smoked Bacon, Mushrooms and Honey Mustard Dressing

Topped with your choice of Grilled Chicken or Sliced Turkey

or

Greek Salad

Mixed Field Greens with Olives, Pepperoncinis, Tomatoes, and Feta Cheese with an Herb Vinaigrette

Topped with your choice of Grilled Chicken or Sliced Turkey

All Salads served with Seasonal Fresh Fruit, Chips and a Dessert

Minimum of 20 box lunches for a delivery.

COOKOUTS

*Priced per person.
Cookouts Require a Minimum of 50 Guests*

The All American Backyard Cookout

On Site Grilled 1/3 Pound Hamburgers and ¼ Pound all Beef Hot Dogs

Served with a variety of condiments, toppings, cheeses and your Choice of 2 Sides

*Add Grilled Chicken or Chicken Leg Quarters

The Steakhouse Grill

On Site Grilled Steaks and Garlic-Basil Marinated Chicken Breasts

Served with your Choice of 2 Sides

*With USDA Choice Sirloin Steaks-Market Price

*With USDA Choice Ribeye Steaks-Market Price

*With USDA Choice New York Strips-Market Price

The Local Brewery Grill

Bold Rock Cider Marinated Pork Ribeye Steaks and Devil's Backbone Vienna Lager Marinated Chicken

Served with your Choice of 2 Sides

Virginia Style Pork BBQ

Slow Roasted Pork Shoulder with our Signature VABQ Sauce

Served with Rolls, Cole Slaw, and your Choice of 2 Sides

The Bar is Open Barbecue

Grilled Tequila Lime Chicken and Bourbon-Ginger Pork Flat Iron Steaks

Served with your Choice of 2 Sides

The Windy City Tailgate

Beer Brats, Kielbasa, and Italian Sausage served with Sauerkraut, Sautéed Peppers and Onions, Cheese Sauce, and Spicy Brown Mustard and your Choice of 2 Sides

POPULAR COOKOUT SIDE DISHES

Cole Slaw, Chive and Cheddar Mac Salad, Baked Beans, Mac and Cheese, Southwestern Corn Sauté, Red Bliss Potato Salad, Southern Style Green Beans, Mashed Potatoes, Grilled Zucchini and Cheddar Grits

Add an extra Tier One Side: Priced per person

Add a salad: Priced per person

NON-ALCOHOLIC BEVERAGE STATION:

Sweet Tea, Lemonade and Water

Priced per person

DESSERTS:

Cookies, Brownies, Strawberry Shortcake or Assorted Dessert Bars

Priced per person

