CATERING ESTIMATE
FOR CORPORATE, NONPROFIT & PRIVATE

CONTINENTAL BREAKFAST - $28.00 PER PERSON + TAX
ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL
Seasonal Fruit Platter
Breakfast Breads
Mini Bagels
Whipped Butter, Cream Cheese, Preserves
Yogurt & Granola Parfaits
Coffee, Decaf, Tea Station
Citrus Water, Orange Juice

GARDEN BREAKFAST $40.00 PER PERSON + TAX
ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL
Egg, Cheese, Pesto on English Muffin
Bacon, Egg, Cheese on English Muffin
Home Fried Potatoes
Seasonal Fruit Platter
Yogurt & Granola Parfaits
Coffee, Decaf, Tea
Citrus Water
Orange Juice

Children under 3 are no charge but we do need to know how many. Children 3-10 from $18.00 per person

Customized menus available, please contact Restaurant Associates

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BOXED LUNCHED - $22.00 PER PERSON + TAX
ESTIMATE INCLUDES: MENU, DELIVERY, NO LINEN

Please Select Two Sandwiches & Provide Quantity of Each:
- Roast Turkey, Swiss, & Applewood Bacon, Garlic Aioli
- Fresh Mozzarella, Tomato, Pesto, Balsamic Glaze
- Baked Ham, Gouda, Pickled Red Onions, Grain Mustard
- Roast Beef, Provolone, Horseradish Aioli, Crispy Onions
- Grilled Chicken, Cheddar, Pesto Aioli, Red Peppers
- Herbed Chicken Salad, Bibb Lettuce
- Niçoise Tuna Salad, Watercress
- Balsamic Marinated Portobello, Boursin, Crispy Onions

Includes: Seasonal Pasta Salad, Kettle Chips, Cookies and Bottled Water

PETITE SANDWICH LUNCHEON $40.00 PER PERSON + TAX
ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL

Please Select Two Sandwiches:
- Roast Turkey, Swiss, & Applewood Bacon, Garlic Aioli
- Fresh Mozzarella, Tomato, Pesto, Balsamic Glaze
- Baked Ham, Gouda, Pickled Red Onions, Grain Mustard
- Roast Beef, Provolone, Horseradish Aioli, Crispy Onions
- Grilled Chicken, Cheddar, Pesto Aioli, Red Peppers
- Herbed Chicken Salad, Bibb Lettuce
- Niçoise Tuna Salad, Watercress
- Balsamic Marinated Portobello, Boursin, Crispy Onions

Please Select Two Sides:
- Seasonal Pasta Salad
- Red Bless Potato Salad
- Mixed Greens Salad, Seasonal Vegetable Ribbons
- Arugula Caesar Salad with Focaccia Croutons
- Seasonal Grain Salad
- Kettle Chips

Includes: Assorted Cookies, Brownies and Fresh Brewed Iced Tea, Bottled Water

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GARDEN SALAD BUFFET - $45.00 PER PERSON + TAX
ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL

Please Select Two Proteins:
- Grilled Herbed Chicken Breast
- Roasted Salmon
- Marinated Flank Steak
- Marinated Tofu

Includes:
Chef’s Choice of Seasonal Green Salad
Seasonal Grain Salad
House Vinaigrette
Green Goddess Dressing
Petite Rolls & Whipped Butter
Root Vegetable Chips
Chef’s Choice of (2) Mini Desserts
Fresh Brewed Iced Tea & Bottled Water

GARDEN HOT BUFFET - $50.00 PER PERSON + TAX
ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL

Please Select Two Entrees:
- Braised Short Ribs
- Roasted Salmon
- Marinated Flank Steak
- Vegetarian Stuffed Portobello
- Seasonal Pasta Entrée

Includes:
Chef’s Choice of Seasonal Green Salad
Roasted Fingerling Potatoes
Seasonal Vegetables
Petite Rolls & Whipped Butter
Chef’s Choice (2) Mini Desserts
Fresh Brewed Iced Tea & Bottled Water

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COCKTAIL RECEPTION - $75.00 PER PERSON + TAX
ESTIMATE INCLUDES: MENU, LABOR & DINING LINEN, MEETING TABLE LINEN ADDITIONAL

Choice of 3 Butler Passed Small Bites
- Maryland Crab Cake, Old Bay Aioli
- Wild Mushroom Arancini, Truffle Aioli
- Warm Brie Crostini, Fig Jam, Candied Walnuts
- Smoked Salmon, Boursin, Fried Caper, Everything Ficelle
- Mac & Jack Cheese Bite

- Cheese & Charcuterie: Selection of Cheeses, Cured Meats, Marinated Olives, Whole Grain Mustard, Fig Jam, Crostini & Crackers

- Seasonal Crudité & Sauce Vert

Petite Sandwiches:
- Fried Chicken, Local Hot Honey, Homemade Pickles
- Roast Beef, Sharp Provolone, Horseradish Crema
- Portobello Mushroom, Blue Cheese, Crispy Shallots

- Mousse Shooters: White Chocolate & Peppermint, Triple Chocolate, Gingersnap Pumpkin

BEER & WINE BAR - FROM $20.00 PER PERSON + TAX (2 HOURS)
Domestic, Imported, & Local Bottled Beer Selection
Red, White and Sparkling House Wines
Assorted Sodas, Flat Water, Sparkling Water

PREMIUM BAR - FROM $28.00 PER PERSON + TAX (2 HOURS)
Premium Brand Liquors
Domestic, Imported, & Local Bottled Beer Selection
Red, White and Sparkling House Wines
Assorted Sodas & Juices, Flat Water, Sparkling Water

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