



Virginia Gold Cup Bronze Catering Package

"The Steeplechase"

- Three salads
- Three entrees
- Two "Afternoon Delights"
- Herbed Lavosh with Eggplant Caponata

Salads

"BLT Salad", apple wood smoked bacon, crisp ice burg and vine ripened tomatoes with house made buttermilk-herb dressing

Watermelon salad with feta cheese, red onion, fresh mint and lime vinaigrette

Crudit  display filled with crisp vegetables and served with caramelized vidalia onion dip and cannellini bean hummus

Yukon gold potato salad with smoked paprika grilled onions, flat leaf parsley and olives in a toasted cumin and lemon vinaigrette

Mac & Cheese...Cavatappi pasta salad with smoked ham, Vermont cheddar cheese and roasted sweet onions in a mascarpone and chive dressing





Salads Continued

Curried chicken salad with chickpeas and cilantro in a spiced cucumber-yogurt dressing

Mango caprese salad tossed with radicchio and a basil vinaigrette

Crisp green tomato and cucumber salad with marinated red onions and goat cheese in a citrus-herb dressing

Potato gnocchi salad with sweet pancetta, ricotta salata and roasted tomatoes in a lemon and Parmesan vinaigrette

Entrée

Dried shiitake and rosemary crusted loin of beef with a caramelized shallot mustard and potato rolls

Maple-bourbon glazed Virginia ham with apricot mostarda and sweet potato rolls

Blackened trout with white bean and fennel salad and verjus vinaigrette

Southern fried boneless chicken breast with buttermilk-herb dressing
(a Gold Cup favorite!)





Entrées Continued

Brown sugar and cumin crusted pork loin with smoked chili and apple salsa

Grilled sesame chicken skewers with Asian vegetable slaw

Chilled vegetable "Pad Thai" with rice noodles, bean sprouts, tofu and crushed peanuts

Afternoon Delights (2:30pm delivery)

Cookie basket with chocolate chip cookies, raspberry-almond shortbread thumbprints and coconut macarons

Brownies and bars to include, turtle brownies, toffee crunch blondie and raspberry swirl brulee cheese bar

Variety of local smoked and grilled sausages to include spicy Italian, garlic and pepper & onion. Served with onion jam, Dijon mustard and crusty rustic bread.

Southwest "meze" with fire roasted salsa, black bean dip, pineapple relish, marinated spicy peppers and crisp flour tortilla chips

Snack attack, potato chips, pretzels, mixed nuts and our caramelized onion dip





Afternoon Delights Continued

Dry rubbed chicken wings...Spicy buffalo, mustard-barbecue and lemon-pepper with blue cheese, gold barbecue and orange marmalade dipping sauces

International cheese board with Danish blue, Vermont cheddar, imported Brie and boursin served with green grapes and sliced baguettes

Deluxe Mixers

sodas, sparkling and non-sparkling waters
orange, cranberry, and grapefruit juices
bloody mary, sweet & sour mixes and grenadine
fruit garnish of lemons, limes, olives
cocktail beverage napkins
mint julep mix
ice
set up/breakdown of bar station(s)

Service

(1) Server
(1) Bartender





Rentals

Plastic utensils
Plastic glassware
Specialty linens
Serving utensils and/or platters
Kitchen equipment
White paper luncheon and cocktail napkins

Floral

(1) Large Spring Buffet Floral

Package Based on 30 People at \$2900.00

