



# *Catering Menu*

Blue Ridge Café & Catering Co.

8315 Seminole Trail

Ruckersville, VA 22968

434-985-3633

[www.Blueridgecafe.com](http://www.Blueridgecafe.com)

# *Reception Package*

## ***Appetizers***

International Cheese Board with Fresh Fruits,  
Assorted Crackers, & Breads

Chafar of Meatballs

*(Choose from Sweet & Sour\*, BBQ, Swedish, or Marinara Sauce)*

## ***Fresh Salad***

*(Select One)*

Spring Salad Mixed Field Greens with Tomato, Blue Cheese, Strawberries, Home Baked  
Croutons, & Balsamic Dressing\*

Autumn Harvest Salad Mixed Field Greens with Tomato, Granny Smith Apple,  
Candied Walnuts, Crumbled Feta Cheese & Balsamic Dressing

Traditional Caesar Salad with Home Baked Croutons & Fresh Parmesan Cheese

Served with Home Baked Yeast Rolls & Butter

## ***Beverage Display***

Freshly Brewed Iced Tea with Assorted Sweeteners

Country Lemonade with Fresh Lemons

## ***Entrees***

*(Select Two)*

Grilled Petit Tender with your Choice of Sauce\*

*(Choose from Mushroom Brown Sauce, Blue Cheese Balsamic\*, or Ranchero Sauce)*

Chicken Marsala with Mushrooms

Chicken Blue Ridge\*

*Chicken Breast Topped with Country Ham Sherry Cream Cheese Sauce*

Grilled Mediterranean Chicken

*Chicken Breast Topped with Roasted Red Peppers, Artichokes, Red Onions, Olives, and Feta Cheese*

Bourbon Pecan Pork Tenderloin

Seared Salmon with Red Pepper Sauce

Grilled Chipotle BBQ Shrimp Skewers

## ***Side Dishes***

*(Select Two)*

Rosemary Roasted Red Potatoes

Seasoned Rice Pilaf

Roasted Garlic Whipped Potatoes\*

Traditional Macaroni & Cheese

Petit Green Beans with Toasted Almonds\*

Summer Squash with Tomato & Parmesan Cheese

Fresh Broccoli Florets with Orange Butter

Country Green Beans with Bacon & Pepper Butter

Sautéed Vegetable Medley with Garlic Butter Sauce\*

### ***Complimentary Cake Cutting Services***

***\$32.99 per Guest***

*Plus, Tax & Utility Charges*

*Price is for Buffet Style. Family Style & Hand Served*

*Available at an Additional Cost.*

# *Reception Package*

## *Extensions*

### **Open Bar**

3 Hour Service Mid Shelf Liquors, 2 Signature Cocktails, Domestic & Imported Bottled Beers, California White & Red Wines, Assorted Mixers, & Garnish - \$18.00/ per guest  
Additional Service Hours - \$3.00/ per guest

### **Add Ons & Upgrades**

Additional Appetizers – \$  
After Dinner Coffee Station - \$1.49/ per guest  
Champagne Toast or Sparkling Cider – \$1.99/ per guest  
Wedding Cake from Chandler's Bakery - \$5.49/ per guest  
Candy Bar - \$9.99/ per guest

## *Wedding Coordinator*

We can provide an industry professional to assist and guide you and your guests through this special day and events. We will provide a smooth logistical flow to your day and follow your planned timeline. We will work with all vendors to ensure they are on the same page and proceeding in a timely manner with all activities.

\$100.00/ per hour

# *Dinner Buffets*

## ***Appetizer***

Display of Domestic Cheeses, Fresh Fruits, & Crackers

## ***Fresh Salad***

*(Select One)*

Traditional Caesar Salad

House Garden Salad with Ranch & Honey Mustard Dressing

Served with Home Baked Yeast Rolls & Butter

## ***Beverage Display***

Freshly Brewed Iced Tea with Assorted Sweeteners

Country Lemonade with Fresh Lemons

## ***Entrees***

Virginia Honey Ham with Pineapple Sauce	Beef Tips with Mushroom Sauce*
Roasted Turkey & Sage Stuffing	BBQ Beef Brisket
Tarragon Chicken Breast	Roasted Pork Loin with Apples*
Chicken Teriyaki	Fried Fish
Herb Roasted Chicken	Italian Baked Cod Fish
Southern Fried Chicken	Cheese Stuffed Pasta Shells
Chicken Blue Ridge*	Vegetable Lasagna
<i>Chicken Breast Topped with Country Ham</i>	Spinach & Swiss Quiche
<i>Sherry Cream Cheese Sauce</i>	Broccoli & Cheddar Quiche

## ***Side Dishes***

*(Select Two)*

Garlic Red Skin Mashed Potatoes*	Petit Green Beans with Almonds
Roasted Red Skin Potatoes	Green Bean Casserole
Seasoned Rice Pilaf	Yellow Squash with Onions & Red Peppers
Potatoes O'Brien	Broccoli with Orange Butter
Scalloped Potatoes	Squash with Marinara & Cheese
Country Green Beans with Bacon & Onion	Glazed Carrots*

***One Entrée \$17.99 per Guest***

***Two Entrees \$21.99 per Guest***

*Plus, Tax & Utility Charges*

# Budget Buffets

## ***Southern Chicken\****

Fresh Tossed Garden Salad with Ranch  
Dressing

Home Baked Yeast Rolls & Butter

Southern Fried Chicken

Garlic Red Skin Mashed Potatoes &  
Buttered Green Beans

Freshly Brewed Iced Tea & Lemonade

***\$11.99 per Guest***

*Plus, Tax & Utility Charges*

## ***Southern Pig***

Pulled Pork BBQ with Mild Smokey BBQ  
Sauce

Sandwich Rolls

Cole Slaw & BBQ Baked Beans

Crisp Potato Chips

Freshly Brewed Iced Tea & Lemonade

***\$10.99 per Guest***

*Plus, Tax & Utility Charges*

## ***Italian***

Freshly Tossed Italian Salad with House  
Italian Vinaigrette

Toasted Garlic Cheese Bread

Spaghetti with Choice of Meatballs or  
Meat Sauce

Freshly Brewed Iced Tea & Lemonade

***\$9.99 per Guest***

*Plus, Tax & Utility Charges*

## ***French Connection***

Freshly Tossed French Salad with  
Balsamic Dressing

Sliced French Bread & Butter

Beef Bourguignon with Bacon, Onions,  
& Red Wine Brown Sauce

Steamed White Rice Pilaf

Broccoli with Orange Butter Sauce

Freshly Brewed Iced Tea & Lemonade

***\$12.99 per Guest***

*Plus, Tax & Utility Charges*

# *Buffets Extensions*

## ***Add Ons & Upgrades***

Additional Appetizers – \$

Additional or Substitute Side - \$

After Dinner Coffee Station - \$1.49/ per guest

Our Famous Homemade Mixed Berry Cobbler\* - \$3.49/ per guest

Assorted Cookie & Brownies - \$1.99/ per guest

New York Cheesecake with Strawberry Topping - \$4.99/ per guest

Turtle Pecan Cake - \$3.99/ per guest

Candy Bar - \$9.99/ per guest



# Cocktail Hour

## ***Appetizers by the Piece***

*(Minimum of 50 Pieces)*

Virginia Country Ham Rolls (48 pc.) - \$49.99

Virginia Country Ham Rolls (96 pc.) - \$99.99

Curried Chicken Salad in Phyllo Cups - \$1.49

Chipotle Chicken Salad in Phyllo Cups - \$1.49

Assorted Mini Sandwiches - \$2.29

Crab OR Shrimp Salad in Phyllo Cups - \$2.49

Mini Crab Cakes - \$2.29

Crab Imperial Stuffed Mushrooms - \$2.29

Florentine Stuffed Mushrooms - \$1.79

Sausage Stuffed Mushrooms - \$1.99

Mini Bang Bang Chicken Kebab - \$2.35

Mini Beef & Mushroom Kebab - \$1.99

Mini Assorted Quiche - \$1.09

Chicken Tenders with BBQ Sauce - \$1.49

Spanakopita – \$1.49

Buffalo Chicken Bits with Ranch - \$0.85

Chicken Wings with Bleu Cheese - \$0.95

Mini Vegetable Spring Roll with Asian Sauce - \$1.39

Southwest Chicken & Vegetable Quesadilla - \$1.79

Bacon Wrapped Scallops - \$2.79

Ham & Swiss Sliders - \$1.99

## ***Appetizers by the Guest***

*(Minimum of 25 Guests)*

Domestic Cheese with Crackers - \$2.99

Seasonal Fresh Fruit Platter - \$2.79

Brie Cheese Platter with Strawberries - \$3.99

Imported Cheese Board with Crackers - \$4.99

Hummus Dip with Pita Bread - \$1.49

Chilled Shrimp Cocktail - \$5.49

Seasonal Vegetable Tray with Ranch - \$1.49

Home Made Salsa with Chips - \$1.29

Guacamole with Chips - \$2.29

Antipasto Platter - \$4.99

Bruschetta Platter - \$2.99

Praline Baked Brie - \$1.99

Nacho Grande Dip with Chips - \$2.29

All Beef Meat Balls - \$1.49

*(Choose from Sweet & Sour, Swedish, Marinara, or BBQ)*

Spinach & Artichoke Dip with Bread Rounds - \$2.49

Blue Crab Dip with Bread Rounds - \$3.99

Beef Kielbasa with Brown Sugar Mustard Sauce - \$1.49

Flat Bread Pizza - \$2.79

*(Choose from BBQ Chicken, Margarita, Three Cheese, or Buffalo Chicken)*

# *Picnics*

## ***Package Includes***

*(Choice of 2 Sides)*

BBQ Baked Beans	Tomato Cucumber Salad
Blue Ridge Cole Slaw	Macaroni Salad
Country or Dill Potato Salad	Caesar Salad
Garden Vegetable or Greek Pasta Salad	Garden Salad with Ranch Dressing

Condiments & Rolls  
Assorted Home Baked Cookies & Brownies  
Freshly Brewed Iced Tea & Lemonade  
Disposable Picnic Supplies

## ***Main Courses***

5oz All Beef Burger - \$3.99/ per guest  
1/4 # All Beef Hot Dogs - \$2.99/ per guest  
1/4 # Pulled Pork BBQ - \$4.49/ per guest  
2 Pieces of Southern Fired Chicken - \$3.49/ per guest  
6oz Grilled Lemon Pepper Chicken Breast - \$3.99/ per guest  
1/4 Slab of St. Louis Honey BBQ Ribs - \$6.29/ per guest  
6oz Grilled Top Sirloin Steak - \$7.99/ per guest  
Chipotle Black Bean Burger - 3.99/ per guest

***\$8.98 per Guest +***

***Main Course(s) & Add Ons***

*Plus, Tax & Utility Charges*

# Luncheons

## **Build Your Own**

Assorted Sliced Breads & Rolls

Meats: Smoked Turkey, Deli Ham, Medium Rare Roast Beef, Corn Beef, Chicken Salad

Cheeses: Swiss, American, Provolone, Cheddar

Relish Tray: Lettuce, Tomato, Red Onion, Banana Peppers, Pickles, Mayo, & Mustard

Choice of Side: Country Potato Salad or Garden Vegetable Salad

**\$9.99 per Guest**

*Plus, Tax & Utility Charges*

## **Boxed Lunch**

Choose From:

Smoked Turkey, Provolone Cheese, Lettuce, Tomato, & Red Pepper Mayo on Croissant

Deli Ham, Swiss Cheese, Lettuce, Tomato, & Dijonnaise, on Brioche Roll

Medium Rare Roast Beef, Cheddar Cheese, Lettuce, Tomato, & Horseradish Sauce on

Ciabatta Roll

Served With, Garden Vegetable Pasta Salad, Potato Salad, & Whole Apple or Banana

**\$9.99 per Guest**

*Plus, Tax & Utility Charges*

# ***Soup & Salad Buffet***

Choice of Salad

Garden Salad with Two Dressing Choices

*Fresh Greens, Tomato, Onion, Peppers, Cucumbers, Carrots, Hard Boil Egg, & Home Baked  
Croutons*

Caesar Salad

*Romain Lettuce, Tomato, Cucumber, Hard Boil Egg, Home Baked Croutons, & Caesar  
Dressing*

Spinach Salad

*Spinach, Tomato, Cucumber, Onion, Hard Boil Egg, Bacon Bits, Cheddar Cheese, Home Baked  
Croutons, & Hot Bacon Dressing*

Soup du Jour

Home Baked Yeast Rolls & Butter

Add: Grilled Chicken Strips - \$2.99/ per guest

Add: Assorted Mini Sandwiches - \$3.49/ per guest

## ***\$9.99 per Guest***

*Plus, Tax & Utility Charges*

# *Picnic & Luncheon*

## *Extensions*

### ***Add Ons & Upgrades***

Assorted Pepsi Sodas - \$1.25/ per guest

Bottles Water - \$1.00/ per guest

Iced Tea and Lemonade - \$1.49/ per guest

Additional or Substitute Side - \$

Fruit Salad - \$1.49

Our Famous Homemade Mixed Berry Cobbler\* - \$3.49/ per guest

Assorted Cookie & Brownies - \$1.99/ per guest

New York Cheesecake with Strawberry Topping - \$4.99/ per guest

Strawberry Shortcake - \$3.99/ per guest

Turtle Pecan Cake - \$3.99/ per guest

# *Breakfast*

## ***Eye Opener***

Farm Fresh Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes

Fresh Fruit Bowl

Home Baked Biscuits with Butter & Jelly

Orange Juice

Add: Freshly Brewed Coffee - \$1.49/ per guest

Add: Cinnamon French Toast with The Works - \$2.29/ per guest

***\$9.99 per Guest***

*Plus, Tax & Utility Charges*

## ***Grab & Go Breakfast***

Assorted Flavored Bagels with a Variety of Cream Cheeses

Blueberry, Banana Nut, & Bran Muffins

Butter & Jelly

Fresh Fruit Bowl

Orange Juice

Add: Freshly Brewed Coffee - \$1.49/ per person

***\$5.99 per Guest***

*Plus, Tax & Utility Charges*

## ***Breakfast Casserole***

Farm Fresh Eggs with Diced Bacon, Sausage, Onion, Pepper, Breakfast Potatoes,  
Monterey Jack Cheese, & Cheddar Cheese.

Served with Fresh Fruit Bowl

Home Baked Biscuits

Butter & Jelly

Orange Juice

Add: Freshly Brewed Coffee - \$1.49/ per person

***\$9.99 per Guest***

*Plus, Tax & Utility Charges*

## ***Omelet Breakfast***

Chef Station for your guests to have an omelet made to order with their choice of;

Farm Fresh Eggs

Sausage

Bacon

Onions

Peppers

Mushrooms

Ham

Tomatoes

Jalapenos

Mixed Cheese

Served with Home Baked Biscuits

Butter & Jelly

Orange Juice

Add: Freshly Brewed Coffee - \$1.49/ per person

***\$9.99 per Guest +***

***Chef's Hourly Rate***

*Plus, Tax & Utility Charges*



# *Service Styles*

## ***Pick Up Service***

We will have your food hot & ready at your time of pick up.

## ***Delivery***

We will deliver you food with no set up to your location.

## ***Delivery & Set Up***

We will deliver & set up all your food & beverage in a logical flow.

*(We do use carts, so please let us know if there are any stairs)*

## ***Full-Service Event***

We will manage your whole event, rentals, food, and staffing

# *Locations*

## ***Off Site Location***

Blue Ridge Café & Catering Co. has been a premier caterer for Charlottesville and the Greater Central Virginia area for over 25 years and serves as a premier vendor for multiple venues.

## ***Blue Ridge Private Rooms***

Blue Ridge Café & Catering Co. newly remodel private banquet rooms with multiple chandeliers and fireplaces provide a pleasant elegance atmosphere to any event.

Private Event Room - \$50.00 per hour, per room

# *Menus & Pricing*

## ***Menus & Dietary Needs***

Please use our Catering Menus as a guide for your event. We are more than happy to adjust your menu to meet your taste and budget. Catering Menus are not limited to and can be changed or altered. Just ask us and in most cases we can accommodate. We aim to accommodate all dietary needs and restrictions. Please contact us with your requirements. All menus are based on a minimum of a 30-guest purchase order.

See \* items for Chef's recommended dishes

## ***Pricing***

All printed Catering Menu prices are subject to change and menu items are subject to availability and may be substituted by the Chef or Catering Directors.

# *Alcohol Policies*

All alcohol must be purchased through us for all on site events. Offsite events may provide their own alcohol but must pay for the use of our ABC License. We provide full open and cash bar services for private events and food purchases. All guests must be 21 years or older to receive alcohol.

# *Equipment*

We can rent all necessary equipment for your event. All rentals are subject to taxes, delivery, and pick up fees. Equipment that is on loan may be returned or we can pick them up for a fee. Customers will be charged replacement value for items not returned.

# *Payment Options*

We accept all major credit cards, checks, and cash. A 50% deposit is required at the time of contract signing. The security deposit will reserve our services and your events date.

Payment in full is required 72 hours prior to event, delivery, or pick up.

# *Placing an Order*

## ***Sue Dickau***

Catering Sales Director

Off-Site Events

434-985-3633 ext. 302

Sue@Blueridgecafe.com

[www.blueridgecafe.com/Catering-Inquiry-Form](http://www.blueridgecafe.com/Catering-Inquiry-Form)

## ***Elizabeth Hayes Harvey***

Operations Director

On-Site Events

434-960-7771 (cell)

Blueridgecafeoffice@gmail.com

[www.blueridgecafe.com/Catering-Inquiry-Form](http://www.blueridgecafe.com/Catering-Inquiry-Form)

## ***Chef Shawn B. Hayes***

Chef & Proprietor