



Catering Menus





Guidelines

Placing an Order

Call us at 434-985-3633 Option # 4
Email us at Sue@Blueridgecafe.com
Visit our Web www.Blueridgecafe.com and fill out our Catering information form.

Styles of Service

1. Pick up Service - We will have your food hot and ready at your time of pick up.
 2. Delivery - We would just drop off your food and you would set up at your location.
 3. Delivery and Set Up - We would deliver and set up all of your food items in a logical flow. We do use carts so please let us know if stairs will be a factor.
 4. On Site Budget Buffets - Use of a Banquet Room for two hours.
 5. Standard Buffets - Use of a Banquet Room for three hours.
- Full Service Off Site Catering - We manage your whole event, rentals, food and Staffing.

Payment Options

We accept all major credit cards, checks and cash, a 50% deposit is required at the time of contract signing. Payment in full is required 72 hours prior to event, delivery or pick up.

Menus and Dietary Needs

Please use our Catering Menus as a guide for your event, but we are happy to adjust your menu to meet your taste and budget. We aim to accommodate all dietary needs and restrictions. Please contact us with your requirements.

Alcohol Policies

All alcohol must be purchased through us for all on site banquets. Off site you may provide your own, but must pay for the use of our ABC License. We provide full open and cash bars for private events and food purchases. All guests must be 21 or over 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 up for a fee. Customers will be charged replacement value for items not returned.

Pricing and Availability

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 director.

Catering menus are not limited to and can be changed and altered. Just ask us and in most cases we can accommodate.



Breakfast

Breakfast Casserole

Farm Fresh Eggs with Diced Bacon, Sausage, Onion, Pepper, Breakfast Potatoes, Seasoned and Baked with a Blend of Monterey and Cheddar Cheeses. Served with Fresh Diced Seasonal Fruit Bowl, Home Baked Biscuits with Whipped Butter and Jellies, Orange Juice. - \$9.99

Add Fresh Brewed Coffee - \$1.49

Eye Opener

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Served with Fresh Diced Fruit Bowl, Home Baked Biscuits with Butter and Jelly. Orange Juice. - \$10.99

Add Fresh Brewed Coffee - \$1.49

Add Cinnamon French Toast with Strawberry Topping, Butter, Maple Syrup and Whipped Topping - \$2.29

Grab and Go Breakfast

Assorted Flavored Bagels, with a variety of Cream Cheeses, Butter and Jelly. Blueberry, Banana Nut, and Bran Muffins, Seasonal Diced Fresh Fruit Bowl. Orange Juice. - \$5.99

Add Fresh Brewed Coffee - \$1.49

Omelet Breakfast

Chef Station for your guest to have an omelet made to order with their choice of fillings. Farm Fresh Eggs, Sausage, Bacon, Onions, Peppers, Mushrooms, Ham, Tomatoes, Jalapenos, Mixed Cheeses. Home Baked Biscuits with Whipped Butter and Jellies, Orange Juice. - \$11.99 plus hourly rate for chef.

Add Fresh Brewed Coffee - \$1.49



Lunch

Soup and Salad Buffet

Your Choice of House Garden Salad - Fresh Greens, Tomato, Onion, Peppers, Cucumber, Carrots, Hard Boiled Egg, Croutons and 2 Dressings

Caesar Salad - Tomato, Cucumber and Hard Boiled Egg, Croutons and Caesar Dressing

Spinach Salad - Tomato, Cucumber, Onion, Hard Boiled Egg, Bacon Bits, Cheddar Cheese, Croutons and Hot Bacon Dressing

Soup du Jour, Baked Yeast Rolls and Whipped Butter - \$ 9.99

Add Strips of Grilled Chicken - \$2.99

Add Assorted Mini Sandwiches - \$3.49

Add Assorted Cans of Pepsi Sodas - \$1.25

Add Bottled Waters - \$1.00

Iced Tea and Lemonade - \$1.49

Add Home Baked Cookie and

Brownie Bars - \$1.99

Build Your Own

Assorted Sliced Breads and Rolls, Smoked Turkey, Deli Ham, Medium Rare Roast Beef, Corn Beef, Chicken Salad, Swiss, American, Provolone and Cheddar Cheeses. Relish Tray of Leaf Lettuce, Sliced Tomato, Red Onions, Banana Peppers, Pickle Chips, Mayo and Dijon Mustard. Potato Chips. Your Choice of Country Potato Salad or Garden Vegetable Pasta Salad. - \$9.99

Add Assorted Cans of Pepsi Sodas - \$1.25

Add Bottled Waters - \$1.00

Iced Tea and Lemonade - \$1.49

Add Home Baked Cookies and

Brownie Bars - \$1.99

Boxed Lunch

Choose From Smoked Turkey and Provolone Cheese, Lettuce, Tomato and Red Pepper Mayo on Croissant, Deli Ham & Swiss Cheese Lettuce, Tomato and Dijonnaise on Brioche Roll, Mid Rare Roast Beef and Cheddar Cheese Lettuce, Tomato and Horseradish Sauce on Ciabatta Roll. All Served with Garden Vegetable Pasta Salad, Potato Chips, Whole Apple or Banana. - \$9.99

Add Assorted Cans of Pepsi Sodas - \$1.25

Add Bottled Waters - \$1.00

Add Home Baked Cookies Or Brownie Bar - \$1.99

Upgrade from Whole Fruit to Fruit Salad - \$1.49



Budget Buffets

That's Italian

\$9.99

Tossed Italian Salad with Lettuce, Tomato, Olives, Peppers, Croutons With House Italian Vinaigrette. Toasted Garlic Cheese Bread Spaghetti with Choice of Meat Sauce or Meatballs, Yeast Rolls and Whipped Butter Iced Tea and Lemonade

Add Home Baked Cookies and Brownie Bars - \$1.99

Add Our Famous Mixed Berry Cobbler - \$3.49

Southern Pig

\$10.99

Pulled Pork BBQ in a Mild Smokey BBQ Sauce, Sandwich Rolls, Cole Slaw, BBQ Baked Beans and Potato Chips Iced Tea and Lemonade

Add Home Baked Cookies and Brownie Bars - \$1.99

Add Our Famous Mixed Berry Cobbler - \$3.49

Add Macaroni and Cheese - \$2.29

Add a House or Caesar Salad - \$2.99

Southern Chicken

\$11.99

Tossed Garden Salad with Tomato, Cucumber, Carrots, Red Onion, Croutons and Ranch Dressing

Yeast Rolls and Whipped Butter.

Southern Fried Chicken

Whipped Red Skin Potatoes

Buttered Green Beans

Iced Tea and Lemonade

Add Home Baked Cookies and Brownie Bars - \$1.99

Add Our Famous Mixed Berry Cobbler - \$3.49

Add Macaroni and Cheese - \$2.29

French Connection

\$12.99

French Salad with Mixed Greens, Tomato, Red Onions, Cranberries, Blue Cheese and Balsamic Dressing

Beef Bourguignon with Bacon, Onions and Red Wine Brown Sauce

Steamed White Rice Pilaf

Broccoli with Orange Butter Sauce

Sliced French Bread and Whipped Butter

Iced Tea and Lemonade

Add Home Baked Cookies and Brownie Bars - \$1.99

Add Our Famous Mixed Berry Cobbler - \$3.49

Add Turtle Pecan Cake - \$3.99

Note: Includes 2 Hours of Room Rental with Buffet Packages



Dinner Buffets

Build Your Buffet

Display of Domestic Cheeses, Fresh Fruit and Crackers
Home Baked Yeast Rolls and Whipped Butter

Choice of Salad

Traditional Caesar Salad
House Garden Salad with Ranch and Honey Mustard Dressings

Choice of Entrée

Virginia Honey Baked Ham with Pineapple Sauce - Roast Turkey Breast and Sage Stuffing
Tarragon Chicken Breast - Chicken Teriyaki - Herb Roasted Chicken - Southern Fried Chicken - Chicken Blue Ridge (Seared Chicken Breast with Country Ham, Cheese and Sherry Cream Sauce) - Beef Tips with Mushroom Sauce - BBQ Beef Brisket - Roast Pork Loin with Apples - Fried Fish - Italian Baked Cod Fish - Cheese Stuffed Pasta Shells
Vegetable Lasagna - Spinach and Swiss Quiche - Broccoli and Cheddar Quiche

Choice of Starch

Garlic Red Skin Mashed Potatoes - Roasted Red Skin Potatoes - Seasoned Rice Pilaf
O'Brien Potatoes - Penne Pasta with Garlic Butter Sauce - Scalloped Potatoes

Choice of Vegetable

Country Green Beans with Bacon and Onion - Petit Green Beans with Almonds
Green Bean Casserole - Yellow Squash with Onions and Red Peppers - Broccoli with Orange Butter - Squash with Marinara and Cheese - Glazed Carrots

Ice Tea and Lemonade

\$15.99 with 1 Entrée*

\$19.99 with 2 Entrées*

**(Each Buffet includes choice of 1 salad, 1 starch and 1 vegetable, additional sides are available for a nominal charge)*

Add a Dessert

Turtle Pecan Cake - \$3.99 Assorted Cookies and Brownie Bars - \$1.99
Mixed Berry Cobbler - \$3.49 Cheesecake with Strawberry Topping - \$4.99

Note: Includes 3 Hours of Room Rental with Buffet Packages



Appetizers

Cold by the Piece (min 50 pieces)

- Virginia Country Ham on Potato Rolls / Honey Mustard Sauce
 - Full Order of 96 - \$99.99
 - Half Order of 48 - \$49.99
- 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

Cold by the Guest (min 25 guests)

- Domestic Cheese and Crackers - \$2.99
- Seasonal Fresh Fruit Platter - \$2.79
- Brie Cheese Platter with Strawberries - \$3.99
- Import 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 Tri-Colored Chips - \$1.29
- Guacamole with Tri-Colored Chips - \$2.29
- Antipasto Platter - \$4.99
- Bruschetta Platter - \$2.99

Hot by the Piece (min 50 pieces)

- Mini Crab Cakes with Tartar Sauce - \$2.29
- Crab Imperial Stuffed Mushrooms - \$2.29
- Florentine Stuffed Mushrooms - \$1.79
- Sausage Stuffed Mushrooms - \$1.99
- Mini Bang Bang Chicken Kebab - \$1.79
- Mini Beef and Mushroom Kebab - \$1.99
- Mini Assorted Quiche - \$1.09
- Chicken Tenders with BBQ Sauce - \$1.49
- Spanakopita - \$1.79
- Buffalo Chicken Bites with Ranch - \$.85
- Chicken Wings with Bleu Cheese Sauce - \$.95
- Mini Vegetable Spring Roll Asian Sauce - \$1.39
- Southwest Chicken and Vegetable Quesadilla - \$1.79
- Scallops Wrapped in Bacon - \$2.79 each
- Ham & Swiss Sliders - \$1.99

Hot by the Guest (min 25 guests)

- All Beef Meat Balls - \$1.49
(Choose from Sweet & Sour, Swedish, Marinara or BBQ)
- Spinach and 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 Pizzas - \$2.79
(Choice of BBQ Chicken, Margarita, Three Cheese or Buffalo Chicken)
- Nacho Grande Dip with Tri-Colored Chips - \$2.29
- Praline Baked Brie - \$1.99



Picnics

Complete Packages

\$7.49 Per Guest

Your Choice of 2 Sides:

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

Condiments and Rolls

Assorted Home Baked Cookies and Brownie Bars

Disposable Picnic Supplies

Choose Your Meats

5 oz. All Beef Burgers - \$3.99

1/4 Pound All Beef Hot Dogs - \$2.99

1/4 Pound Pulled Pork BBQ - \$4.49

2 Pieces of Southern Fried Chicken - \$3.49

6 oz. Grilled Lemon Pepper
Chicken Breast - \$3.99

1/4 Slab of St. Louis Honey BBQ Ribs - \$6.29

6 oz. Grilled Top Sirloin Steaks - \$7.99

5 Jumbo Shrimp Skewer - \$5.99

5 oz. Seared Salmon with Herb Butter - \$7.99

Chipotle Black Bean Burger - \$3.99

Add Ons

Fresh Strawberry Shortcake with Whipped Cream - \$3.99

Mixed Berry or Peach Cobbler - \$3.49

Fresh Fruit Salad - \$2.29

Watermelon Slices - \$.69

Fresh Brewed Sweet OR Regular Ice Tea and Country Lemonade - \$1.49 per Guest

Assorted Pepsi Soda - \$1.25

Bottled Waters - \$1.00

*Worried about the weather? If you think it might rain, give us 24 hours
notice and we'll let you reschedule with NO PENALTY*

Discounts for Groups over 100



Weddings

Reception Package

Appetizers

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

Chafar of Meatballs

(Choose from Sweet and Sour, BBQ, Swedish or Marinara Sauce)

Fresh Salad

Mixed Field Greens with Tomato, Blue Cheese, Strawberries,
Home Baked Croutons and Balsamic Dressing

OR

Traditional Caesar Salad with Home Baked Croutons and Fresh Parmesan Cheese

Entrées

(Select Two)

Grilled Petit Tender with your Choice of Sauce

(Choose From Mushroom Brown Sauce, Blue Cheese Balsamic, Ranchero Sauce)

Chicken Marsala with Mushrooms

Chicken Breast Blue Ridge

Topped with Country Ham Sherry Cream Cheese Sauce

Grilled Mediterranean Chicken

Topped with Roasted Red Peppers, Artichokes, Red Onion, Olives and Feta Cheese

Bourbon Pecan Pork Tenderloin

Seared Salmon with Red Pepper Sauce

Grilled Chipotle BBQ Shrimp Skewers



Weddings

Reception Package (cont.)

Side Dishes

(Select Two)

Rosemary Roasted Red Potatoes

Seasoned Rice Pilaf

Roasted Garlic Whipped Potatoes

Traditional Macaroni and Cheese

Petit Green Beans with Toasted Almonds

Summer Squash with Tomato and Parmesan Cheese

Fresh Broccoli Florets with Orange Butter

Country Green Beans with Bacon and Pepper Butter

Baked Yeast Rolls and Whipped Butter

Beverage Display

Fresh Brewed Iced Tea with Assorted Sweeteners

Country Lemonade

Complimentary Cake Cutting Service

\$29.95 per Guest

Plus Tax and Service Charges



Weddings

Reception Package (cont.)

Add Ons and Upgrades

Hot Spinach and Artichoke Dip - \$2.49 per guest

Hot Crab Dip - \$3.99 per Guest

Mini Crab Cakes - \$2.29 Each

Scallops Wrapped in Bacon - \$2.79 Each

Mini Dessert Pastries - \$2.99 Each

After Dinner Coffee Station - \$1.49 per Guest

Champagne Toast or Sparkling Cider - \$1.99 per Guest

Wedding Cake of your Choice from Chandler's Bakery - \$5.49 per Guest

Open Bar

3 Hour Service

Mid Shelf Liquors, 2 Signature Cocktails, Domestic and Imported Bottled Beers,
California White and Red Wines, Assorted Mixers, Garnishes and Ice - \$18.00

Extra Hours of Service - \$3.00 per Guest

Candy Bar

Assorted candies displayed in glass jars and basket in your wedding colors
with glassine bags for guests to take home - \$9.99 per Guest

Wedding Day Director

If you don't have a planner and need a professional to guide you and your guests through the reception, we can keep everything flowing and following your time plan. We will work with all your vendors to ensure they are on the same page and on time with all activities.

\$100.00 per Hour



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www.blueridgecafe.com