

# Drink

## BEVERAGES

### COLD BOTTLED WATER

\$2 each

### ICED TEA, SWEET TEA, LEMONADE

\$2 per guest

Add canned soda for .50 extra per guest

### COFFEE

\$2 per guest

Served with sugar, sweet & low, equal, splenda, creamers, disposable cups, and stirrers

### HOT APPLE CIDER

\$3 per guest

### HOT CHOCOLATE BAR

\$2.75 per guest

Hot chocolate served with whipped topping, chocolate chips, marshmallows, and peppermint

## BAR PACKAGES

All packages are for 4 hours of service | Bartender \$30 per hour  
Last call must be made 30 minutes before event ends

### BEER & WINE SERVICE

\$19 - per guest over 21

- Select 3 Beer Options: 1 Domestic Lager, 1 Domestic Light & 1 additional
- Select 3 Wines: REDS - Pinot Noir, Merlot, Malbec, Cabernet Sauvignon  
WHITES - Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc

### BEER, WINE & SIGNATURE COCKTAIL SERVICE

\$22 - per guest over 21

- Select 3 Beer Options: 1 Domestic Lager, 1 Domestic Light & 1 additional
- Select 3 Wines: REDS - Pinot Noir, Merlot, Malbec, Cabernet Sauvignon  
WHITES - Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc
- One Signature Cocktail mixed with house liquor, mixers and garnish

### HOUSE LIQUOR, BEER & WINE SERVICE

\$26 per guest over 21

- House Liquor: Tito's Vodka, New Amsterdam Gin, Bacardi White Rum, Evan Williams Black Bourbon
- Coke, Diet Coke, Ginger Ale, Tonic, Soda, OJ, Cranberry Juice, Lemons & limes
- Select 3 Beer Options: 1 Domestic Lager, 1 Domestic Light & 1 additional
- Select 3 Wines: REDS - Pinot Noir, Merlot, Malbec, Cabernet Sauvignon  
WHITES - Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc

### PREMIUM LIQUOR, BEER & WINE SERVICE

\$34 per guest over 21

- Premium Liquor: Jack Daniel's Bourbon, Grey Goose Vodka, Bacardi White Rum, Bombay Sapphire Gin
- Coke, Diet Coke, Ginger Ale, Tonic, Soda, OJ, Cranberry Juice, Lemons & limes
- Select 3 Beer Options: 1 Domestic Lager, 1 Domestic Light & 1 additional
- Select 3 Wines: REDS - Pinot Noir, Merlot, Malbec, Cabernet Sauvignon  
WHITES - Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc

### SPARKLING WINE TOAST

\$5.50 per guest over 21

- Sparkling Wine, Non-Alcoholic Version & Champagne Flutes

### ICE PACKAGE

\$4.75 per person (client supplied Alcohol & ABC license)

Includes ice coolers and disposable cups

### MIXER PACKAGE

\$6 per person (client supplied Alcohol & ABC license)

Coke, Diet Coke, Ginger Ale, Tonic, Orange Juice & Cranberry Juice, Lemons, Limes  
Includes ice coolers and disposable cups

# Be Married

## CUSTOM QUOTES

Visit: [www.eatcateringva.com/contact/](http://www.eatcateringva.com/contact/)  
to complete our quick questionnaire. We will be in touch shortly!

## EVENT MANAGEMENT

Every event is unique and special, which is why we provide complete event management for our catering services from start to finish. We look forward to discussing all of your event details, as well as options and enhancements to make your event perfect!

## TASTINGS

Tastings are available for up to four people in our tasting room located at 10400 Leadbetter Rd. Ashland, VA 23005. Tastings are \$20 per person and are complimentary for the wedding couple if you secure your event with us. You may choose up to six items to taste. More items may be added for an additional charge.

## SMALLWARES & RENTALS

We are able to supply your event with everything from premium disposables to high quality china.

## LABOR

We will assess and provide customizable labor packages in your quote to make sure your event runs smoothly.

## DEPOSITS

Deposits are required for any event over \$3000. A \$400 deposit is required to secure your event date. The \$400 deposit is non-refundable and will be applied to the event balance. Any remaining balance is due 10 days prior to the event.

## ABC

Your event manager will provide information on our beer, wine, and mixed beverage packages. If you choose to supply all of the alcohol for your event, you will need to apply for a special ABC permit. We require a copy of the permit at least two weeks prior to your event. Your event manager will supply you with the necessary contact info to obtain a license.

## PARTNERS

Visit our website for recommendations for all of your event needs.



# Special Event Menu

[WWW.EATCATERINGRVA.COM](http://WWW.EATCATERINGRVA.COM)

EAT Catering brings decades of experience, service, and skill to our long and varied list of clients.

Something we are very proud of is the fact that we offer endless options in made-from-scratch food

and service. You can count on EAT for the very best

in bagged lunches, business hot lunches, cook-outs, family events, fine-dining cocktail parties, and the

perfect wedding day. Whether you choose from one of our many menus, or create a menu all your own,

EAT Catering is your one-stop-shop for great food, service, and planning.

We look forward to serving you!

[WWW.EATCATERINGRVA.COM](http://WWW.EATCATERINGRVA.COM)

10400 Leadbetter Rd. Ashland, VA 23005

804.496.6140

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## HORS D'OEUVRES

Choose any 3 for \$9 per guest, additional selections are \$3 each.  
Choice of passed or stationary.

### MINI SANDWICHES

- Mini Sweet Potato Biscuits with Ham and Apple Butter
- Cream Cheese and Cucumber Tea Sandwiches
- Hawaiian Roll Ham Sliders
- Mini Pimento Grilled Cheese
- Mini Turkey, Brie, and Apple Butter
- Pork BBQ and Slaw
- Smoked Beef and Horseradish\*
- Chicken Salad Croissant

### SEAFOOD

Seafood selections are +\$1 per guest

- Traditional Shrimp Cocktail
- Spiced Shrimp with Remoulade
- Smoked Salmon with Dill Cream Cheese and Capers
- Choice of cucumber or crostini base
- Crab Stuffed Mushrooms
- Bacon-Wrapped Scallops
- Cajun Shrimp & Grits
- Hawaiian-Style Fish Tacos
- EAT's Famous Mini Crab Cakes



### BEEF

- Beef & Bleu Crostini\*
- Pineapple-Marinated Flank Steak Skewer\*
- Steak and Mushroom Kabob\*
- BBQ Meatballs

### VEGGIE

- Tomato Basil Bruschetta
- Spanakopita
- Vegetable Spring Rolls
- Ancient Grain and Vegetable Stuffed Mushrooms
- Spinach and Artichoke Stuffed Mushrooms
- Balsamic Caprese Skewers
- Marinated Vegetable Kabobs
- Pimento Cheese & Crackers
- Mini Grilled Cheese with Tomato Soup  
+\$1 per guest
- Classic Deviled Eggs
- Brie Bites  
Choice of 2: garlic butter, strawberry, & maple bacon



### CHICKEN

- Chicken Salad Tarts
- Bacon-Wrapped BBQ Chicken Bites
- Sweet Chili Chicken Skewers
- Buffalo Chicken Rolls
- Chicken Lettuce Wraps
- Mini Spicy Chicken Tacos
- Teriyaki Chicken Skewers



### PORK

- Sausage Mushrooms
- Antipasto Skewers
- Bacon Wrapped Bleu Cheese Stuffed Dates

## DISPLAYS

### CITY MARKET DISPLAY

\$6 per guest  
A large variety of fresh seasonal fruits and berries, international and domestic cheese, fresh and marinated vegetables, gourmet olives, assorted crackers

### PREMIUM FRESH FRUIT DISPLAY

\$3.50 per guest  
A variety of fresh, seasonal fruit

### VEGETABLE DISPLAY

\$3.50 per guest  
A variety of fresh vegetables, served with ranch dressing

### GOURMET CHEESE DISPLAY

\$4 per guest  
A variety of domestic and imported cheeses with an assortment of crackers

### GOURMET CHARCUTERIE DISPLAY

\$8 per guest - minimum of 10 people  
Gourmet meats, domestic & imported cheeses, seasonal fresh fruit, and artisanal spreads, with an assortment of crackers

### CHESAPEAKE CRAB DIP

\$7.50 serves approximately 25 people  
Served with local La Bella Vita sourdough crostini

### BUFFALO CHICKEN DIP

\$4.00 serves approximately 25 people  
Served with local La Bella Vita sourdough crostini

### BAKED BRIE DISPLAY

\$2.75 per guest  
Filo-wrapped brie with raspberry filling, served with an assortment of crackers

## SALADS

### GARDEN

\$2.50 per guest  
Mixed greens, cucumbers, tomatoes, cheese, croutons, and choice of two dressings

### CAESAR

\$3 per guest  
Romaine, shaved parmesan, croutons, creamy caesar dressing

### GREEK

\$4 per guest  
Arcadian Harvest lettuce blend, cucumbers, olives, pickled red onions, feta, balsamic vinaigrette dressing

### APPLE WALNUT

\$4 per guest  
Spring mix, apples, candied walnuts, goat cheese, raspberry vinaigrette dressing

### SPINACH ARTICHOKE DIP

\$30 serves approximately 25 people  
Served with local La Bella Vita sourdough crostini

### MASHED POTATO BAR

\$4 per guest  
Choice of housemade garlic or butter mashed potatoes with sour cream, cheddar cheese, chives, and bacon  
Add gravy for \$1 per guest

### MAC & CHEESE BAR

\$4 per guest  
Cavatappi pasta with a creamy cheddar cheese blend served with bacon, chives, pico de gallo, broccoli, and ranch dressing

### PASTA BAR

\$12 per guest  
Choice of two pastas and three sauces. Served with grated cheese and red pepper flakes  
Add chicken for \$2 per guest  
Sauces: Alfredo, Marinara, Meat Sauce, Pesto,odka Sauce

### SANDWICH PLATTER

Standard sandwiches - \$7 each (whole)  
Gourmet sandwiches - \$8.50 (whole)  
A platter of assorted sandwiches sliced in half. Minimum of 10 whole sandwiches (20 halves)

### DELI PLATTER

\$5 per guest  
A platter of assorted sliced deli meats and cheeses with slider rolls. Lettuce, tomato, mustard and mayonnaise packets included

### SPINACH & MUSHROOM

\$4 per guest  
Baby spinach, sliced mushrooms, pickled red onions, pumpkin seeds, cherry tomatoes, goat cheese, balsamic vinaigrette dressing

### ROASTED BUTTERNUT SQUASH

(\$4 per guest)  
Arugula, spinach, roasted butternut squash, dried cranberries, goat cheese, candied walnuts, apple cider vinaigrette

### STRAWBERRY FIELDS

(\$4 per guest)  
Baby spinach, strawberries, candied walnuts, goat cheese, raspberry vinaigrette dressing

## MAINS

Served buffet-style.

Ask us about our family-style and plated meal pricing.

### BACKYARD BBQ

\$20 per guest  
EAT's house-smoked pulled pork BBQ and pulled chicken BBQ served with La Bella Vita Bakery rolls, slaw, southern-style green beans, and housemade mac & cheese

### SURF & TURF

\$32 per guest  
Sautéed jumbo shrimp and petite tenderloin served with choice of two sides and rolls  
Upgrade to carving station for \$2 per guest

### FIESTA

\$20 per guest  
For the taco lover! Seasoned ground beef and spiced pulled chicken served with lettuce, tomato, sour cream, salsa, guacamole, and hard & soft shells  
Upgrade to grilled shrimp or steak for \$3 per guest

### SALMON & PETIT FILET

\$34 per guest  
Salmon and petit filet served with choice of two sides and rolls

### BUILD YOUR OWN

All proteins are served with one chicken breast entrée OR one vegetarian or vegan option, choice of two sides, and rolls.  
Upgrade to a carving station for the protein for \$2 extra per guest.

We're happy to accommodate family-style and plated meals. For more information, please contact us!

### ROSEMARY & GARLIC PORK LOIN\*

\$22 per guest

### ROASTED ATLANTIC SALMON\*

\$28 per person

### ROAST BEEF & GRAVY\*

\$25 per guest

### HERB-CRUSTED PRIME RIB\*

\$38 per guest

### BRAISED BEEF BRISKET

\$26 per guest

### CRABCAKES

\$34 per guest

### PETITE TENDERLOIN\*

\$30 per guest

### GRILLED SHRIMP

\$26 per guest

### FILET MIGNON\*

\$34 per guest

### DOUBLE CHICKEN

\$24 per guest

### CHICKEN ENTRÉE OPTIONS

Lemon Caper, Mushroom Marsala, Creamy Herb, Balsamic Bruschetta, Tuscan, Spinach Artichoke, Teriyaki, Creamy Sun Dried Tomato & Spinach

### VEGETARIAN ENTRÉE OPTIONS

Chimichurri Cauliflower, Portobello Mushrooms, Southwest Stuffed Peppers, Stuffed Zucchini, Vegetable Ratatouille, Vegetable Stir Fry, Broccoli Alfredo

## SIDES

All sides start at \$3 per guest

Southern-Style Green Beans, Macaroni & Cheese, BBQ Baked Beans, Roasted Green Beans Almandine, Brussel Sprouts, Brown Sugar Carrots, Roasted Herb Potatoes, Garlic Mashed Potatoes, Mashed Sweet Potatoes, Rice Pilaf, Lemon Parmesan Asparagus (+\$1 per guest), Corn on the Cob, White Rice, Cheddar Grits, Seasonal Vegetable Medley, Baked Potatoes, Potato Salad, Cole Slaw, Garden Salad, Risotto, Roasted Broccoli, Fettuccine

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Especially if you have a known medical condition.