



*Steve Williams, C.E.C.  
Certified Executive Chef*

*Professional Catering Inc.  
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## **Professional Catering Inc.**

### **Deluxe Dinners a la Carte**

*(35 person minimum—surcharge added for smaller groups)  
Served with Appetizer, Mixed Field Green Salad & Entrée  
(2) Vegetables, (1) Dessert & Assorted Breads Basket  
Coffee, Tea or Lemonade*

#### APPETIZERS

*Lobster Bisque                      Brandy Fruit Cup  
Pasta & Feta Italienne              Crab & Corn Chowder  
Sautéed Mushroom Burgundy      Brie & Fruit en Croute  
Jumbo Shrimp Cocktail              Tortellini & Sun-Dried Tomato Pesto*

#### ENTRÉE SELECTIONS

##### GROUP 1

*Chicken Romano Alfredo              Chef-Carved Strip Loin of Beef*

##### GROUP 2

*Baked Swordfish w/Lobstercrumb Topping  
Charleston-Style Low Country Shrimp, Grits & Andouille  
Prime Rib of Beef au jus w/Horseradish (20 person minimum)  
Roast Leg of Lamb w/Minted au jus      Chesapeake Blue Crabcakes  
Grilled Fillet of Salmon w/Tomato Tarragon Buttersauce  
Italian Jumbo Shrimp Scampi w/Citrus Rice  
Scallops & Mushrooms Franjelica w/Pilaf*

##### GROUP 3

*Crab-Stuffed Filet of Tilapia              10 oz. N.Y. Strip Steak              Rib Eye Steak  
Sautéed Tournedos of Beef w/Brandy Peppercorn Sauce  
Roast Tenderloin of Beef Sauce Béarnaise (10 person minimum)  
Roasted Brace of Quail w/Apples & Mandarin Oranges  
Surf N' Turf – Jumbo Shrimp Scampi & Petite Filet*

##### GROUP 4

*8 oz. Filet Mignon w/Maitre d' Butter  
Breast of Duckling w/Michigan Cherry Glaze  
Crab-Crumb Crab Bouchees              Lobster Imperial en Croute  
Roast Tenderloin of Beef w/Blue Cheese & Merlot Demi-Glaze (10 person min.)*

#### VEGETABLES

*Bliss Potatoes w/Fine Herb Sauce              Roast Potatoes Parmesan  
Green Beans Amaretto Almond              Twice Baked Potatoes w/Cheddar  
Bundled Asparagus              Carrots Vichy              Sun-Dried Tomato Risotto*

#### DESSERTS

*Poached Pear w/Raspberry & Almond  
Chambord Fudge Cake              Bananas Foster Flambé  
Black Forest Cheesecake              Cheesecake Cherries Jubilee  
Strawberries Romanoff Flambé*

#### **Call for Quotation**

*Includes China, linen, glassware and utensils for up to 2½ hours.  
Exact number of meals requested are provided for plated menu;  
extra dinners are not available on site.  
State and local taxes will apply.*