

Professional Catering Inc.



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

*Professional Catering Inc.
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Chef's Gourmet Collections for Evening Affairs

(40 person minimum—surcharge added for smaller groups)

ELEGANT FINGERS

*Assorted Cheeses w/Crackers Fresh Vegetable & Dip BBQ or Hot Wings
Spinach & Cheese Tort w/Water Crackers Shrimp Chesapeake in Phyllo Cups
Fancy Finger Sandwiches Artichoke Dip & Focaccia Mini Reubens
Chef-Carved Baked Ham - Served w/Crusty Rolls & Zesty Condiments
Kahlua Cream Profiteroles Assorted Petite Brownies Petit Fours*

CELEBRATION ARRAY

*Butlered Spanakopita & Shrimp Chesapeake in Phyllo Cups
Smoked Salmon Cakes Deluxe Cheeses w/Crackers Crab Dip & Focaccia
Vegetable Crudité & Dip Fresh Fruit & Melon Tray Smoked Salmon Fillet
Mixed Ham & Cheddar and Roast Beef & Swiss Croissants
Chef-Carved Breast of Turkey – Served w/Crusty Rolls & Zesty Condiments
Mini Cream Puffs Chocolate-Dipped Strawberries Lemon Squares*

CHEF'S SHOWCASE

*Butlered Jumbo Shrimp Cocktail & Empanadas Petite Blue-Crabcakes
International Cheeses & Paté w/Crackers & Fresh Fruits
Assorted Hummus & Tapenade Filled Vegetables Whole Smoked Salmon
Pecan Bleu Cheese Tort w/Crackers Deluxe Fruit & Melon Tier
Chef-Carved Slow-Roasted Beef Tenderloin – w/Croissants & Zesty Condiments
Grand Marnier Mousse Cups Grasshopper Tartlets
White & Dark Chocolate Strawberries*

THE GALA GRAND GOURMET

*Butlered Extra-Jumbo Shrimp Cocktail & Smoked Duckling w/Chutney
Sun-Dried Tomato Pesto Cheese Tort w/International Cheeses & Fruit Array
Antipasto Array {Marinated Artichokes, Prosciutto Wrapped Asparagus, Olives, Veggie Petits}
Barquettes Romanoff w/Russian Caviar & Smoked Salmon
Creole Style Baked Oysters & Crayfish Hot Lobster Dip w/Garlic Toast Points
Chef's Seafood Sauté Station – Shrimp & Scallops w/Rotini Pasta
Chef-Carved Slow-Roasted Beef Tenderloin – w/Croissants & Zesty Condiments
Deluxe Petite Dessert Tier
{Baklava, Assorted Mousse Cups, Chocolate-Dipped Strawberries}*

NON-ALCOHOLIC BEVERAGE COLLECTIONS (CHOOSE 3 FOR ANY MENU)

*Coffee (Regular or Decaf), Herbal Tea, Iced Tea,
Hot Mulled Cider, Sparkling Punch, Lemonade
[Hot Chocolate—additional \$1.50 per person]*

Call for Quotation

*Includes food & beverage, food table linen, china, utensils,
serving equipment, glassware & decorative presentation for up
to (3) hours. 5% additional for each hour of extra service.
State and local taxes will apply.*