



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

*Professional Catering Inc.
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Professional Catering Inc. **CHEF'S PRESENTATION STATIONS**

Portioned and served as hors d'oeuvres

These stations may be used to supplement the Chef's Collections Menu, or to design a menu with the Chef's Fancy Hors D'oeuvres List. Stations are not sufficient as a menu.

(40 person minimum – surcharge added for smaller groups)

BABY GOURMET BURGER STATION

Mini Angus Steak Burger with Petite Rolls, in a self-serve station with smoked gouda, aged cheddar, caramelized onions, & spicy condiments

FIESTA GRANDÉ STATION

Spicy Mexican Sausage & Cheese Dip, Finger Vegetables, Mixed Mexican Chips, Guacamole & Picanté Sauces, Black Bean & Salsa Dips, Seasoned Sour Cream, Sweet & Hot Peppers, Monterey Pepperjack Cheese w/Crackers

BOMBAY SEAFOOD MARTINI SALAD

Jumbo Lump Crab, Bay Shrimp, Smoked Bacon over Shredded Greens, Laced w/Poppyseed Dressing & Served w/Cherry Tomato & Breadstick

COBB SALAD MARTINI

Grilled Chicken Breast, Smokey Bacon, Avocado, Cherry Tomatoes & Crumbled Bleu Cheese over Greens w/Old Fashioned French Dressing & Bread Stick

ITALIAN PASTA STATION

*Cheese Tortellini & Vegetables Garlic Focaccia
Served w/Sauces Alfredo Sun-Dried Pesto & Italienne
(add Sautéed Ham & Assorted Seafoods \$10.25 per person)*

SHRIMP & GRITS MARTINI STATION

*Charleston Low Country Style w/Sharp Cheddar & Andouille Sausage
Sumptuous Concoction decoratively served in Martini Glasses*

CHESAPEAKE SAUTÉ STATION (CHOICE OF ONE)

*Baltimore Shrimp Sauté w/Pasta
Petite Blue-Crabcakes Brandy Flambé
Spicy Shrimp Sauté w/Lemon Rice & Phyllo Pastry
Oriental Bay Scallops w/Rice Cajun Bay Scallops w/Brown Rice
Amaretto Bay Scallops & Toasted Almond w/Pecan Rice & Phyllo Pastry
(Substitute Lobster Cardinale w/Phyllo Pastry for additional cost)*

CHEF'S CARVING STATION (PRICED PER SELECTION)

*Smoked Pit Ham
Roast Breast of Turkey
Slow-Roasted Strip Loin of Beef Au Jus
(Each served w/Crusty Rolls & Zesty Condiments)*

CHEF'S GOURMET CARVING STATION

*Slow-Roasted Tenderloin of Beef
Mesquite Smoked Tenderloin of Beef
Succulent New Zealand Rack of Lamb w/Mint Jelly
(Each served w/Crusty Rolls, Croissants & Zesty Condiments)*

FLAMBÉ DESSERT STATION (CHOICE OF ONE)

*Bananas Foster Strawberries Romanoff Cherries Jubilee
(Served w/New York Cheesecake)*

Call for Quotation

*Includes service, china, utensils, food table linens and decorative presentation.
11 %State and local taxes will apply.*