Professional Catering Inc.



(40 person minimum – Surcharged for Smaller Groups)

APPETIZERS - CHOOSE TWO

Chilled Mahi-Mahi w/Dilled Sour Cream Puff Pastry & Brie Oysters Rockefeller Oysters Béarnaise Smoked Salmon Pinwheels Jumbo Shrimp Cocktail Herb Stuffed Mushrooms Antipasto Array Petite Blue Crabcakes Salmon Paté in Filo Paté Maison Tray Fresh Russian Caviar Bouchees Cajun Crawfish Cake

<u>Salads – Choose Three</u>

Spinach Salad w/Wild Mushrooms & Nuts Creamy Waldorf Salad Marinated Carrots Deluxe Caesar Salad Mixed Mescaline Greens w/Dressings Fruit Ambrosia in Carved Melon Marinated Artichoke & Mushrooms Antipasto Tray w/Sardines & Shrimp Parmesan Pasta & Seafood Salad Creamy Cucumber & Ham Salad Field Greens, Walnuts & Raspberry Vinaigrette

ENTRÉE'S - CHOOSE TWO

Baked Swordfish w/LobstercrumbBreast of Duckling BlueberryChesapeake Blue CrabcakesPoached Salmon w/Tomato Tarragon ButterCrab Stuffed TilapiaCajun Crawfish CakesSaffron Seafood PaellaBraised Scallops & Mushrooms Franjelica w/AlmondsThai Beef OrientalBreast of Chicken SaltimboccaJumbo Shrimp Scampi w/Lemon RiceRoast Beef Tenderloin in MadeiraApricot Stuffed Loin of PorkTortelini & Portabella AlfredoChesapeake Crabcake Casserole

VEGETABLES - CHOOSE THREE

Risotto Rice Parmesan Bundled Asparagus w/Lemon Cream Braised Bliss Potatoes w/Herb & Leeks Sautéed Carrots Vichy Sweet & Sour Red Cabbage & Cashews Wild Rice Eggplant Ratatouille

Fresh Vegetable MedleyCajun Black Beans & RiceTwice Baked Potatoes w/PepperjackPecan Rice

CHEF'SSTATION - CHOOSE ONE

Lobster Cardinale Flambé in Filo Mesquite Smoked Prime Rib of Beef Au Jus Roast Tenderloin of Beef w/Sauce Brandy Peppercorn OR Bearnaise Roast Loin of Lamb w/Mint Glaze

SWEETS - CHOOSE ONE

{INCLUDES WEDDING CAKE SERVICE.} Petite Grasshopper Chocolate Cups Petite Raspberry Cream Chocolate Cups Chocolate Dipped Strawberries Petit Fours

> Buffet Includes Assorted Breads (Basket per Table) Beverages - Coffee, Iced Tea & Lemonade

Call for Pricing

Includes China, Glassware, Utensils, Linen & Service. A 10% surcharge will be added to outdoor events. This includes all food and beverage tents and lighting, if necessary. Price is based on 3 hours maximum duration. State and local taxes will apply.



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

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