

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

Professional Catering Inc. 913 Hethwood Boulevard Blacksburg, VA 24060

540-961-9800 / 800-839-7175 Fax: 540-961-9802 Email: procater@nrvmailbox.com Fed. ID #: 54-1821507

# Professional Catering Inc.

## **Wedding Luncheon Buffets**

Price based on entrée category selected. ~ Served until 2:00 pm only .~ (40 Person minimum - Surcharged for Smaller Groups)

#### **APPETIZERS – CHOOSE 1**

Assorted Canapés Fresh Vegetable & Dip Tray
Assorted Cheeses & Crackers Chip & Dip Assortment
Fruit & Melon Tray Fresh Fruit & Cheeses

#### SALADS - CHOOSE 3

Mixed Field Greens & Dressings Mustard Potato & Egg Salad Southern Style Cole Slaw Meat Tortellini w/Sun-Dried Tomato Marinated Mushrooms & Tomatoes Three Bean Salad Italian Pasta & Feta Salad Mixed Fruit & Nut Salad Garden Medley w/Feta Vinaigrette

#### **VEGETABLES – CHOOSE 3**

Sugar Snap Peas
Sun-Dried Tomato Risotto
Roast Bliss w/Parmesan & Herb
Mixed Vegetable Sauté
Pasta & Cheddar Sauce

Green Beans Country Style
Twice Baked Potatoes w/Cheddar
Long Grain & Wild Rice
Scalloped Potatoes w/Herbal Cream
Parsley Glazed Bliss Potatoes

#### **DESSERTS - CHOOSE 1 {INCLUDES WEDDING CAKE SERVICE}**

Chocolate Dipped Strawberries Assorted Petit Fours
Petite Grasshopper Chocolate Bouchees

### **BEVERAGES – CHOOSE 2**

Iced Tea, Lemonade, Punch & Coffee

\*\*\*\*

#### **ENTRÉES - CHOOSE 2**

Baked Lemon Pepper Cod Ricotta-Stuffed Shells Italienne
Roast Pork Loin w/Golden Onion Sauce Pepper Steak w/Wild Rice
Burgundy Beef Tips w/Pasta Orange Roughy Almondine
Breast of Chicken Madeira Sliced Turkey w/Gravy
Eggplant Parmigiana w/Tomato Basil Cream
(Chef-Carved)
Roast Beef Loin au jus, Baked Ham, or Breast of Turkey

**Call for Pricing** 

\*\*\*\*

Scallops & Mushrooms Amaretto Crab-Stuffed Tilapia
Jumbo Shrimp Stir-Fry Baked Cod w/Lobstercrumb Topping
(Chef-Carved)

Prime Rib of Beef au jus or Leg of Lamb w/Minted au jus

Call for Pricing

\*\*\*\*

Includes china, glassware, utensils, linens and decorative presentation for 2 ½ hours (including social). A 10% surcharge will be added to outdoor events. This includes all food and beverage tents and lighting, if necessary.

State and local taxes will apply.