

## Professional Catering Inc.

### **Chef's Gourmet Wedding Collections**

(40 person minimum—surcharge added for smaller groups)

#### ELEGANT FINGERS

*Assorted Cheeses w/Crackers    Fresh Vegetables & Dip    BBQ or Hot Wings*  
*Spinach & Cheese Tort w/Water Crackers    Fancy Finger Sandwiches    Mini Reubens*  
*Shrimp Chesapeake in Phyllo Cups    Artichoke Dip w/Focaccia Bread*  
*{ Chef-Carved } Baked Ham – Served w/Crusty Rolls & Zesty Condiments*  
*Petit Fours or Brownies    Wedding Cake Service*  
*Three Non-Alcoholic Beverage Selections*

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#### CELEBRATION ARRAY

*Butlered Spanakopita & Shrimp Chesapeake in Phyllo Cups*  
*Assorted Deluxe Cheeses w/Crackers    Fresh Vegetable Crudit  & Dip*  
*Fresh Fruit & Melon Tray    Smoked Salmon Fillet    Crab Dip w/Focaccia Bread*  
*Mixed Ham & Cheddar and Roast Beef & Swiss Croissants    Smoked Salmon Cakes*  
*{ Chef-Carved } Breast of Turkey – Served w/Crusty Rolls & Zesty Condiments*  
*Chocolate-Dipped Strawberries or Lemon Squares    Wedding Cake Service*  
*Three Non-Alcoholic Beverage Selections*

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#### CHEF'S SHOWCASE

*Butlered Jumbo Shrimp Cocktail & Empanadas*  
*Pecan Bleu Cheese Tort w/Crackers    Deluxe Fruit & Melon Tier*  
*Assortment of Hummus & Tapenade Filled Vegetables    Whole Smoked Salmon*  
*International Cheeses & Pat  w/Crackers & Fresh Fruits    Petite Blue-Crabcakes*  
*{ Chef-Carved } Slow-Roasted Beef Tenderloin – Served w/Croissants & Zesty Condiments*  
*Marnier Mousse Cups or White & Dark Chocolate Strawberries & Wedding Cake Service*  
*Three Non-Alcoholic Beverage Selections*

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#### 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, Calamata Olives, Veggies}*  
*{ Chef-Carved } Slow-Roasted Beef Tenderloin – Served w/Croissants & Zesty Condiments*  
*Creole Style Baked Oysters & Crayfish    Hot Lobster Dip w/Garlic Toast Points*  
*Barquettes Romanoff w/Russian Caviar & Smoked Salmon*  
*Chef's Seafood Saut  Station – Shrimp & Scallops w/Pasta*  
*Assorted Mousse Cups or Chocolate-Dipped Strawberries*  
*Wedding Cake Service*  
*Three Non-Alcoholic Beverage Selections*

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#### NON-ALCOHOLIC BEVERAGE SELECTIONS

*Coffee (Colombian & Decaf), Hot Chocolate, Herbal Tea, Iced Tea,*  
*Hot Mulled Cider, Sparkling Punch & Lemonade*

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### Call for Pricing

*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. A 10% surcharge will be added to outdoor event, which includes all food and beverage tents and lighting, if necessary. State and local taxes will apply.*



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

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