



Catering Concepts



\$24.00/PERSON BUFFET PACKAGE

This price is for food only. Below the menu is an estimated cost of Service and Rentals you may need for the evening.

The prices quoted are for events of 50 guests or more.

The actual price may vary based on the guest headcount, event location, hours of service, and logistics involved. No substitutions, please. Please contact a Catering Concepts Event Specialist to create a Custom Menu, receive pricing on a smaller event, or to have one of this menu proposed for your event with your precise details.

STATIONARY HORS D'OEUVRES **Select Three**

Fresh Fruit and Display

Featuring Fresh Cantaloupe, Seedless Red Grapes, Golden Pineapple, and Strawberries

Cheese Display

With Aged Cheddar, Smoked Gouda, Havarti, Pepper Jack and Assorted Crackers

Build Your Own Bruschetta

With Red Bell Pepper, Garlic Hummus, Boursin Cheese Spread, Tomato-Basil Concasse' and French Bread Crostini

Spinach and Artichoke Dip

Spinach, Artichokes, Cream Cheese, with a touch of Garlic combine to make this dip a party favorite!

Served with Assorted Crackers

All Beef Meatballs

(select one)

Bourbon BBQ Meatballs

Swedish Meatballs

Fresh Vegetable Display

A Beautiful Display of Fresh Vegetables featuring Carrot Sticks, Celery, Cucumber, Broccoli, and Grape Tomatoes with Cucumber Wasabi Dipping Sauce

Smithfield Ham

Served on Mini Potato Rolls with a Honey Mustard Spread

Cocktail Crab Dip

Cream Cheese Spread topped with Cocktail Sauce and Fresh Crab Meat.

Served with Assorted Crackers

SALAD

Select One

Catering Concepts Field Green Salad

Fresh Field Greens with English Cucumbers, Grape Tomatoes, Carrots, Sunflower Seeds, Herb Croutons and Balsamic Vinaigrette

Baby Spinach Salad

Baby Spinach with Grilled Asparagus, Mandarin Oranges, Strawberries, Shiitake Mushrooms, Toasted Almonds and a Pomegranate Vodka Vinaigrette

ENTREE

Select Two

Stuffed Chicken Florentine

Spinach and Asiago Stuffed Chicken. Served with a Three Mustard Cream Sauce

Grilled Chicken Rockefeller

Grilled Chicken Breast topped with Sauteed Spinach, Bacon and Gruyere Cheese, and a Tomato-Basil Cream Sauce

Marinated Shoulder Tenderloin of Beef

Marinated in Beer, Garlic, Olive Oil and Dijon, Grilled Medium-Rare, sliced and plattered. Served with a Burgundy Demi

Miso Crusted Roasted Pork Tenderloin

Roasted Pork Tenderloin rubbed with Miso Paste, and topped with a Sesame Glaze

Macadamia Nut Crusted Tilapia Fillet

Topped with a Tropical Fruit Relish

Tex-Mex Tuna

Chili and Cumin Rubbed Tuna Medallions topped with Fresh Pico de Gallo

SIDES

Select Two Starches and Two Vegetables

Garden Rice Pilaf

Horseradish Chive Roasted Potatoes

Honey Tarragon New Potatoes

Cous Cous Salad

Herbed Orzo

Seasonal Mixed Vegetables

Green Bean Almondine

Carrots and Snow Peas

Pesto Roasted Tomato Halves

BEVERAGES

Assorted Sodas

\$1.50/person

Coffee Service

\$1.50/person

Bar Set-ups

Orange Juice, Grapefruit Juice, Cranberry Juice, Bloody Mary Mix, Sour Mix, Tonic and Soda Water, Coke, Diet Coke, Ginger Ale, 7-Up, All Fruit Garnishes, Beverage Napkins, Straws, Ice, and Party Mix

\$3.50/person

Liquor License

Catering Concepts has a full caterer's liquor license and can accommodate a variety of beverage scenarios to fit your event. Please refer to Bar Menu for additional information.

SERVICE AND RENTAL ESTIMATES

Catering Concepts' Staff is Friendly, Attentive, and Trained to oversee every detail of your event.

The following estimates are based on 100 guests for a 4 hour event, including travel, setup and breakdown labor. Pricing will vary according to venue, headcount, and logistics of event.

EVENT SERVICE STAFF

\$12.00/per guest

1 Chef

1 Kitchen Staff

1 Captain

4 Servers

2 Bartender

EQUIPMENT RENTAL

\$7.50/per guest on an average

120" Round Tablecloths for 13- 5' round seating tables

Tablecloths for food and bar stations

Hors 'd oeuvres plates

Dinner plates

Cake plates

Dinner forks

Dinner knives

Cake forks

Napkins

Wine Glasses

Beer/SodaGlasses

Selection and pricing are updated regularly. Pricing does not include labor or any required rentals. All prices are subject to State and Local Tax. A 10% Service Charge will be added to all events. Our Event Specialists will be happy to assist you with any questions you may have. Thank you for considering Catering Concepts for you next event!

Catering Concepts

757-425-5682

757-425-5923 (fax)

Email:events@cateringconcepts.net

www.cateringconcepts.net

604 Jack Rabbit Road Suite D Virginia Beach, Virginia 23451