



# Catering Concepts



## DINNER BUFFET MENU

Indulge in the legendary fare created by our Executive Chef whose culinary philosophy is uncompromising when it comes to taste. Our cuisine not only tastes superb, the presentation is a work of art.

The prices listed within this menu are based on a Dinner Buffet consisting of a Salad, 2 or more Stations, and Dessert. Our recommendations are; adding Hors D'oeuvres (see cocktail menu), a Salad, a Starch, 1-2 Vegetables, a Protein, Dessert and Beverages.

The prices listed are for food only and based on 50 guests or more. Please contact a Catering Concepts Event Specialist for pricing on smaller events.



## **SALADS**

### **Catering Concepts Field Green Salad**

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

**\$3.75/person**

### **Classic Caesar**

Crisp Romaine Lettuce with Garlic and Herb Croutons, Aged Parmesan Cheese and Truffled Caesar Dressing

**\$3.75/person**

### **Baby Spinach Salad**

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

**\$4.75/person**

### **Grilled Hearts of Palm Salad**

Mixed Greens with Grilled Hearts of Palm, English Cucumbers, Artichoke Hearts, Shredded Carrots, Strawberries, Caribbean Spiced Cashews with a Grapefruit Vinaigrette

**\$6.50/person**

### **Heirloom Tomato Salad**

Mixed Greens with Heirloom Tomatoes, Haricot Verts, Gorgonzola Cheese, and a Fresh Thyme Vinaigrette

**\$6.00/person**

## **MAIN ENTRÉE STATIONS**

**All Entrees served with Rolls and Butter**

### **Garlic Pepper Seared Beef Tenderloin**

Beef Tenderloin served Medium-Rare sliced and plattered with Fresh Asparagus and Roasted New Potatoes. Served with a Whole Grain Mustard Demi-Glace

**\$14.95/person**

### **Marinated Shoulder Tender**

Marinated in Beer, Garlic, Olive Oil and Dijon then Grilled Medium-Rare, sliced and plattered. Served with a Burgundy Demi, Horseradish Aioli, Garlic Mashers and Fresh Asparagus

**\$9.50/person**

### **Stuffed Chicken Florentine**

Spinach and Asiago Stuffed Chicken Breast with an Herb Orzo Pilaf and Green Beans Almondine. Served with a Three Mustard Cream Sauce

**\$7.50/person**

### **Marinated Chicken Stack**

Herb Seared Chicken Cutlets layered with Sauteed Spinach, Roasted Tomatoes, Pinenuts and Gruyere Cheese with Parmesan Risotto, and a Light Sherry Cream Sauce

**\$8.50/person**

### **Island Chicken Breasts**

Caribbean Spiced Chicken Breast with Red Beans and Rice, Grilled Chipotle Rubbed Pineapple Salsa with Roasted and Grilled Vegetables

**\$7.50/person**

### **Bourbon Pecan Chicken Breasts**

Saltine and Pecan encrusted Chicken Breast with Roasted Garlic Mashed Potatoes, Steamed Baby Vegetables, and a Bourbon Pecan Demi Glace Sauce

**\$7.50/person**

### **Sesame Ginger Seared Yellowfin Tuna**

Served with Asian Soba Noodle Salad and Stir Fry Vegetables

**\$9.50/person**

### **Tex-Mex Tuna**

Chili and Cumin Rubbed Tuna Medallions with Saffron Rice Pilaf, Fresh Pico de Gallo, and Marinated Grilled Vegetables

**\$9.50/person**

**Lemon, Basil, and Thyme Grilled Salmon Fillet**

Grilled Salmon Fillet with Sun Choke Risotto, Marinated Asparagus, and Chive Aioli  
**\$9.00/person**

**Rolled Flounder Imperial**

Fresh Flounder Fillets rolled with Crab Imperial. Served with Yukon Gold and Artichoke Mashed Potatoes, Green Beans, Roasted Tomatoes, and a Dill Hollandaise Sauce  
**\$9.50/person**

**Grilled Salmon Fillet**

Grilled Salmon Fillet topped with a Mustard Mint Sauce. Served with a Sun-dried Tomato Risotto and Hazelnut Brussel Sprouts  
**\$9.00/person**

**Pan-Seared Chesapeake Crab Cakes**

Chesapeake Style Lump Crab Cakes with a Remoulade Sauce. Served with Garden Vegetable Israeli Cous Cous and Steamed Petit Pan and Sunburst Squash  
**\$16.95/person**



**CARVING STATIONS**

Our carving stations are presented on Wooden Carving Boards  
at no extra charge.

Upgrade your event with our beautiful wrought iron carving boards for  
an additional \$225.00 each.

**All Carving Stations served with Rolls and Butter**

**Marinated Beef Tenderloin**

Whole Beef Tenderloins marinated in Beer, Garlic, Olive Oil, Dijon and Cloves, grilled medium rare. Served with a Burgundy Demi Glace, Horseradish Aioli, and a Red Onion Marmalade

**\$10.95/person**

**Roast Pork Loin**

With a Smoked Garlic and Orange Barbeque Glaze

**\$6.50/person**

**Sage and Thyme Roasted Turkey Breast**

With Apricot Chutney and Balsamic Glazed Cippoline Onion Marmalade

**\$5.95/person**

**Marinated Shoulder Tenderloin**

Marinated in Beer, Garlic, Olive Oil and Dijon then Grilled Medium-Rare. Served with a Burgundy Demi and Horseradish Aioli

**\$8.50/person**

**PASTA STATIONS**

**All Pastas served with Garlic Bread**

**Three Cheese Tortellini**

Three Cheese Tortellini and Penne Pasta tossed in a Sweet Red Bell Pepper Sauce with Smoked Bacon and Herb Grilled Chicken

**\$5.50/person**

**Penne a la Pesca**

Penne Pasta tossed in a Vodka Cream Sauce with Grilled Salmon, Roasted Tomatoes, Artichoke Hearts, Fresh Basil and Garlic

**\$6.50/person**

**Pasta Station**

Penne Pasta and Farfalle tossed with a Pesto Cream Sauce and a Classic Marinara Sauce. Topped with Fresh Parmesan Cheese

**\$5.00/person**

## OTHER STATIONS

### **Risotto Bar**

Parmesan Risotto with the following toppings: Wild Mushroom Ragout, Caramelized Pearl Onions, Crispy Smoked Bacon Lardoons, Roasted Marinated Tomatoes, and Chopped Green Onions

**\$4.95/person**

### **Classic Mashed Potato Bar**

Garlic Mashers with the following toppings: Shredded Cheddar Cheese, Sour Cream, Chopped Green Onions, Bourbon Maple Onions, Bloody Mary Blackened Tomatoes, Bacon Bits, and Morel Demi Glace

**\$5.50/person**

### **Sweet Potato Bar**

Sweet Potato Mashers with the following toppings: Port Wine Demi-Glace, Bourbon Maple Onions, Spicy Pecans, and Marshmallows

**\$5.50/person**

## TAPAS STYLE STATIONS

Tapas Style Menus are a great way to offer your guests a variety of tasting sized portions. Our Chefs will customize Tapas Style Menus for your events taking into consideration the time of year in order to incorporate the freshest local ingredients.

Please consult one of our Event Specialists for further information.

## DESSERTS

### **Strawberries and Cream**

Vanilla Pound Cake with Strawberry Mousse, Fresh Strawberries, and Whipped Cream

**\$4.75/person**

### **Apple Crisp**

With Cinnamon Whipped Cream

**\$4.75/person**

### **Mixed Berry Cobbler**

With Streusel Topping and Whipped Cream

**\$5.50/person**

### **Chocolate Trilogy Cake**

White, Milk and Dark Chocolate Mousses on a Genoise Cake topped with Dark Chocolate Shavings

**\$6.50/person**

### **Assorted Dessert Miniatures**

**\$3.50/person**

**Select 3 from the following:**

Gourmet Hope Royale Cookies  
Petit Lemon Squares  
Mini double Chocolate Brownies with Peanut Butter Drizzle  
Southern Pecan Pie Tartlets

**Specialty Assorted Dessert Miniatures**

**\$4.50/person**

**Select 3 from the following:**

**Miniature Fruit Tartlets**

Petit Tartlet Shell with Vanilla Custard Garnished with Strawberry, Kiwi, Mandarin Orange, Blueberry, and Drizzled with an Apricot Glaze

**Seasonal Petit Fours**

Iced and Decorated Petit Cakes with Seasonal Garnish

**Chocolate Sobinette Mousse Cups**

With a Choice of Mocha Espresso Mousse or Passion Fruit Mousse

**Peanut Butter Coated Maraschino Cherries**

Dipped in Chocolate

**Mini Strawberry Shortcake**

Served In a Mini Martini Glass

**English Trifle**

With Fresh Berries, Pound Cake, Vanilla Custard, and Whipped Cream  
Mini Martini Glass

served in a

**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**

## **ADDITIONS TO MENU PRICING**

**Catering Concepts is a full service off-premise caterer that offers attention to every detail. The following are items that will be customized to your event based on your menu choices, type and hours of your event.**

### **Service Staff**

**Chefs, Kitchen Staff, Captains, Servers, Station Attendants, Bartenders and Dishwashers**

### **Rentals**

**Tables, Linens, Chairs, China, Glassware, Flatware, etc.**

### **Liquor License**

**Catering Concepts has a full caterer's liquor license and can accommodate a variety of beverage scenarios to fit your event.**

**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](mailto:events@cateringconcepts.net)**

**[www.cateringconcepts.net](http://www.cateringconcepts.net)**

**604 Jack Rabbit Road Suite D Virginia Beach, Virginia 23451**