Entrées Tender or carved Roast beef *GF Option

Herb chicken (baked, roasted or smoked) *GF

Smoked chicken wings *GF

Beef Brisket *GF

Stuffed chicken breast (collard greens & peaches) *GF

Pulled pork BBQ or chicken BBQ *GF

Smoked glazed Ham *GF

Smoked or oven roasted St Louis style ribs *GF

Herb roasted salmon *GF

Jumbo Lump Crab cakes



Side dishes

4 cheese Mac & Cheese *Vegetarian
Garlic mashed potatoes *Vegetarian
Oven roasted mini potatoes *Vegetarian/Vegan
Fried corn (with bell pepper & bacon)
Sweet corn on the cob *Vegetarian/Vegan Option
Sautéed green beans *Vegetarian/Vegan
Roasted Veggies (zucchini, squash with variety
peppers and mushrooms) *Vegan/Vegetarian
Baked beans *Vegetarian/Vegan Option
Collard greens *Vegetarian/Vegan Option
Grilled or roasted asparagus *Vegetarian



Cold sides

Breads

Garden salad *Vegan Dinner rolls
Caesar Salad *Vegan Corn bread

Crisp Coleslaw

Deviled eggs **Drink**Potato salad Sweet or unsweet tea

Pasta salad *Vegetarian Lemonade

Appetizers/Hors D'oeuvres/Party Foods

Fruit display/tray
Veggie display/tray with dip
Variety cheeses & crackers
Spinach dip *Vegetarian
Mini ham & cheddar croissants
Turkey and Swiss bagel minis
Jumbo lump crab cake sliders

BBQ Meat balls

*Please specify any dietary restrictions needed before booking *GF Option =Gluten Free or Gluten Free option available *Vegetarian/Vegan Option available

Desserts with Sugar Heads

We offer wedding cakes, a variety of cupcakes, cheesecakes and many other desserts to make your meal & event complete!

Desserts may be ordered without catering services.



Brunch Menu

Waffle station *GF Option
French Toast
Pancakes *GF/Vegan Option
Chicken & waffles (Can be minis)
Egg station
Homestyle potatoes
Fried apples *GF Option
Homemade Buttermilk biscuits
Sausage Gravy

Bacon Sausage Smoked ham Fruit display/tray Coffee Juice Selections Hot chocolate



Eggs & Waffles cooked at stations for freshness

Service Options:

Tableware: Pricing includes high quality disposable plates, cups, silverware and paper dinner napkins for dinner and cocktail hour. Plates, silverware, and napkins for cakes are included with cake cutting service ONLY.

Service options:

Basic dinner buffet service \$210
Dinner & cocktail hour \$280
Cocktail hour, dinner & cake cutting \$350

Plated meal with cocktail hour attendant and cake cutting \$650

Al le carte cake cutting service starts at \$70 for 100 guests and is dependent on

your final guest count. Service is offered without cake order.

Pricing Samples: based on 100 guests

Menu Options are Fully Customizable, menus shown are samples

Cocktail Hour & Heavy Hors D'oeuvre Options

Basic: Fresh fruit, cut raw veggies with dip, & variety cheeses with crackers display \$425

Add meatballs \$595

Add both jumbo lump crab cake sliders and meatballs \$995

Additional options listed in our menu.

Dinner Menu

Samples: Includes both entrees listed for guest option

Choice of pulled pork or chicken & herb chicken (baked, roasted or smoked), 2 sides, garden salad, rolls, water, sweet tea and/or lemonade \$1,375

Choice of tender roast beef & stuffed chicken breasts (collards & peaches), 2 sides, garden salad, rolls, water, sweet tea and/or lemonade \$1,595

Choice of herb roasted salmon & stuffed pork chops (spinach & ricotta cheese), 2 sides, garden salad, rolls, water, sweet tea and/or lemonade

\$1,775

For Brunch, please specify options from our menu for a customized quote

Dessert Options:

Sugar Heads provides a discount with catering services

1 tier wedding cake, 8 dozen cupcakes \$250

Variety Dessert Bar:

2 tier wedding cake, 4 dozen cupcakes, 24 cheesecake shooters, 22 apple dumplings or homemade banana pudding shooters \$415

(Or build your own dessert bar with the many options Sugar Heads offers)

IMPORTANT: There is an additional fee to scrap, rinse, and/or wash and repack rented china for return. If you choose to rent China, please inform us. Cost is dependent on how much is rented and **IS NOT** included in the service prices listed.

Dinner service includes set up & breakdown of buffet, buffet servers to serve guests, and busting dinner plates in preparation for dessert. It also includes linen and décor for food tables. Cocktail hour attendant includes set up & breakdown of cocktail hour, attendants to refill, maintain, and clean food tables. Cake cutting service includes cutting of cake for guests to retrieve at table as well as plates, silverware and napkins. Plated meal includes table service to all guests for dinner, cocktail hour attendant and cake cutting as described above.

We offer options including heavy hors d'oeuvres, brunch, cocktail hour, dinner and desserts. All leftovers are packed up for you to keep. Pricing starts at \$13.75 per person and is dependent on the complete menu chosen. Prices listed are samples for reference purposes; however your meal is fully customizable from our menu.

We require a full 30% non-refundable deposit in order to hold your date. With paid deposit, your date is secure; however, your menu and services may be changed at any time up to 10 days prior. Your invoice will be adjusted based on your final head count which is due 10 days prior to your event. You may make payments at any time, in any increments after booking; however it is NOT required. Full balance is due 7 days prior to your event.

Client is responsible for providing all tables needed for food displays. Client is also responsible for any venue fees related to catering: outside caterer's fee, facility usage fee, kitchen fees etc.

In addition, service fees are subject to change with specific requirements of your venue such as full venue trash removal, staff for full event, etc.



Catering

Catering, Desserts, Photography,
Photo Booth & Yard Game Rentals







UncleReggieCaters@gmail.com

(804) 833-8539

114 E. Clay St Richmond, Va 23219

By Appointment Only

www.bigmammasrva.com