



& Catering Co.

Catering Menu

Blue Ridge Café & Catering Co.

8315 Seminole Trail

Ruckersville, VA 22968

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Chef Shawn B. Hayes

Chef & Proprietor

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About Our Menu

All dinner entrées listed below are available for buffet style banquets. Choice of one or two entrees. All dinner entrees are served with freshly baked yeast rolls and butter, choice of salad, choice of starch, and choice of vegetable. Seasonal sides are available for an additional cost. A soft beverage table will also be provided with country lemonade, freshly brewed iced tea (please indicate sweet or unsweetened), and ice water. Coffee, hot tea, Pepsi products, and bar services are available for an additional cost. A la carte appetizers and desserts are also available. Private event space included up to 3 hours.

Prices do not include staffing labor of \$27.50/hour/staff member, 10% utility fee, or 9.3% sales and meal tax. One check per party. Bar services requires 1 bartender per 50 guests. Bartenders are billed at \$30/hour, plus an hour for set up and clean up.

Charges will be determined when details of your group are closed. It is not economical for us to serve parties fewer than 20 guests.

A 50% deposit is required to reserve the banquet hall and our services. This deposit is non-refundable. We will need to know exact guest numbers, finalized menu selection, event details, and final payment 10 days prior to the event. Blue Ridge & Catering Co. reserves the right to make menu and pricing changes at any time.

Dinner Buffets

Two Entrees \$25.99 per Guest

One Entrée \$21.99 per Guest

Entrees

Chicken Blue Ridge	BBQ Beef Brisket
<i>Chicken Breast Topped with Country Ham Sherry</i>	Pulled Pork BBQ
<i>Cream Cheese Sauce</i>	Seared Salmon
Mediterranean Chicken	Grilled Shrimp Skewers
Beef Tips with Mushroom Sauce	Cheese Stuffed Pasta Shells
Top Sirloin (1 choice of temperature) *	
Vegetable Lasagna	

Freshly Baked Yeast Rolls & Choice of Salad

(Select One)

Garden Salad with Ranch & Honey Mustard
Traditional Caesar Salad

Sides

(Select Two)

Garlic Red Skin Mashed Potatoes	Glazed Carrots
Roasted Red Skin Potatoes	Cole Slaw
Seasoned Rice Pilaf	Yellow Squash w. Red Pepper & Onion
Scalloped Potatoes	Mac & Cheese - \$2.49/ per guest
Country Green Beans w. Bacon & Onion	Asparagus - \$1.90/ per guest
Broccoli w. Orange Butter	Bacon Brussel Sprouts - \$1.90/ per guest

Beverage Display

Freshly Brewed Iced Tea with Assorted Sweeteners
Country Lemonade with Fresh Lemons & ice Water
Freshly Brewed Coffee - \$2.49/ per guest
Hot Herbal Tea - \$2.49/ per guest
Pepsi Products - \$1.75/ per guest

Alla Carte Items & Bar Services

Appetizers by the Piece

(Minimum of 50 Pieces)

Mini Crab Cakes - \$2.59	Southwest Chicken & Vegetable Quesadilla - \$1.79
Chicken Tenders with BBQ Sauce - \$1.49	Ham & Swiss Sliders - \$1.99
Chicken Wings with Bleu Cheese - \$1.50	Chef's Appetizer - \$mkt
Mini Vegetable Spring Roll with Asian Sauce - \$1.39	

Appetizers by the Guest

(Minimum of 25 Guests)

Seasonal Fresh Fruit Platter - \$2.79	Blue Crab Dip with Bread Rounds - \$3.99
Seasonal Vegetable Tray with Ranch - \$1.49	All Beef Meat Balls - \$1.49
Home Made Salsa & Guacamole with Chips - \$2.29	<i>(Choose from Sweet & Sour, Swedish, Marinara, or BBQ)</i>
Nacho Grande Dip with Chips - \$2.29	Chef's Appetizer - \$mkt
Spinach & Artichoke Dip with Bread Rounds - \$2.49	

Desserts

Our Famous Homemade Mixed Berry Cobbler - \$3.49/ per guest
New York Cheesecake with Strawberry Topping - \$4.99/ per guest
Assorted Cookie & Brownies - \$1.99/ per guest
Chef's Dessert - \$mkt

We do allow outside dessert, however, please also provide all the necessary items needed to go along with your dessert (plates, forks, napkins etc.).

Open Bar

3 Hour Service Mid Shelf Liquors, Two Signature Cocktails, Domestic & Imported Bottled Beers, California White & Red Wines, Assorted Mixers, Garnishes, & Ice - \$18.00/ per guest, Beer & Wine Only - \$15 / per guest
Additional Service Hours - \$3.00/ per guest

Cash Bar

Regular Café Spirit Pricing.