

Entrées

Tender or carved Roast beef ***GF Option**
Herb chicken (baked, roasted or smoked) ***GF**
Smoked chicken wings ***GF (seasonal)**
Beef Brisket ***GF**
Stuffed chicken breast (mozzarella, spinach, and peppers) ***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**



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

Garden salad ***Vegan**
Caesar Salad ***Vegan**
Crisp Coleslaw
Deviled eggs
Potato salad
Pasta salad ***Vegetarian**

Breads

Dinner rolls
Corn bread

Drink

Sweet or unsweet tea
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***

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	\$450
Dinner & cocktail hour	\$520
Cocktail hour, dinner & cake cutting	\$620
Plated meal with cocktail hour attendant and cake cutting	\$950

All 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.

Cocktail Hour & Heavy Hors D'oeuvre Options

Basic: Fresh fruit, cut raw veggies with dip, & variety cheeses with crackers display \$600
 Add meatballs \$775
 Add both jumbo lump crab cake sliders and meatballs MP

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 \$1,600

Choice of tender roast beef & stuffed chicken breasts (collards & peaches), 2 sides, garden salad, rolls, water, sweet tea and/or lemonade \$1,895

Choice of herb roasted salmon & stuffed pork chops (spinach & ricotta cheese), 2 sides, garden salad, rolls, water, sweet tea and/or lemonade \$2,375

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

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 \$16.00 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

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By Appointment Only

www.unclereggiescatering.com

Find us on Facebook, Instagram & Wedding Wire