

## Entrées

- Tender or carved Roast beef **\*GF Option**
- Herb chicken (baked, roasted or smoked) **\*GF**
- 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**
- Tuscan chicken or salmon



## Cold sides

- Garden salad **\*Vegan**
- Caesar Salad **\*Vegan**
- Crisp Coleslaw
- 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
- Omelette station
- Homestyle potatoes
- Fried apples **\*GF Option**
- Homemade Buttermilk biscuits
- Sausage Gravy

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



## 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**

## 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. (Price subject to change due to venue location)

### Service options:

Basic dinner buffet service	\$550
Dinner & cocktail hour	\$620
Cocktail hour, dinner & cake cutting	\$720
Plated meal with cocktail hour attendant and cake cutting	\$1150

*Prices are subject to change due to venue requirements.*

**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 \$800

Add meatballs

\$1000

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 \$1,850

Choice of tender roast beef & stuffed chicken breasts, 2 sides, garden salad, rolls, water, sweet tea and/or lemonade \$2,095

Choice of herb roasted salmon & stuffed pork chops (spinach & ricotta cheese), 2 sides, garden salad, rolls, water, sweet tea and/or lemonade \$2,600

**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 and attendants to refill, maintain cocktail hour display. **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 only offer plated services if all guests get the same protein or if all guests at each table have the same entree. Water is preset then there will be a drink station for guests.**

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 \$18.50 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



**Catering**

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By Appointment Only

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