

Entrées

Tender or carved Roast beef *GF Option

Herb chicken (baked, roasted, Tuscan, 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

Salmon (herb roasted or teriyaki) *GF



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



Side dishes

5 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

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 \$350

Dinner & cocktail hour \$420

Cocktail hour, dinner & cake cutting \$500

Plated meal with cocktail hour attendant and cake cutting \$850

Al le carte cake cutting service starts at \$100 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 \$575
Add meatballs \$750
Add both jumbo lump crab cake sliders and meatballs \$1195

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 \$1,575

Choice of tender roast beef & stuffed chicken breasts (collards & peaches), 2 sides, garden salad, rolls, water, sweet tea and/or lemonade \$1,800

Choice of herb roasted salmon & stuffed pork chops (spinach & ricotta cheese), 2 sides, garden salad, rolls, water, sweet tea and/or lemonade \$2,075

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 \$15.75 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

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By Appointment Only

www.unclereggiescatering.com

Find us on Facebook, Instagram & Wedding Wire