

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



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*



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

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	\$280
Dinner & cocktail hour	\$350
Cocktail hour, dinner & cake cutting	\$420
Plated meal with cocktail hour attendant and cake cutting	\$750

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 \$475
Add meatballs \$650
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 \$1,475

Choice of tender roast beef & stuffed chicken breasts (collards & peaches), 2 sides, garden salad, rolls, water, sweet tea and/or lemonade \$1,695

Choice of herb roasted salmon & stuffed pork chops (spinach & ricotta cheese), 2 sides, garden salad, rolls, water, sweet tea and/or lemonade \$1,875

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 \$14.75 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