

Drink

BEVERAGES

COLD BOTTLED WATER

\$2 each

ICED TEA, SWEET TEA, LEMONADE

\$2 per guest

Add canned soda for .50 extra per guest

COFFEE

\$2 per guest

Served with sugar, sweet & low, equal, splenda, creamers, disposable cups, and stirrers

HOT APPLE CIDER

\$3 per guest

HOT CHOCOLATE BAR

\$2.75 per guest

Hot chocolate served with whipped topping, chocolate chips, marshmallows, and peppermint

BAR PACKAGES

All packages are for 4 hours of service | Bartender \$30 per hour
Last call must be made 30 minutes before event ends

BEER & WINE SERVICE

\$19 - per guest over 21

- Select 3 Beer Options: 1 Domestic Lager, 1 Domestic Light & 1 additional
- Select 3 Wines: REDS - Pinot Noir, Merlot, Malbec, Cabernet Sauvignon
WHITES - Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc

BEER, WINE & SIGNATURE COCKTAIL SERVICE

\$22 - per guest over 21

- Select 3 Beer Options: 1 Domestic Lager, 1 Domestic Light & 1 additional
- Select 3 Wines: REDS - Pinot Noir, Merlot, Malbec, Cabernet Sauvignon
WHITES - Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc
- One Signature Cocktail mixed with house liquor, mixers and garnish

HOUSE LIQUOR, BEER & WINE SERVICE

\$26 per guest over 21

- House Liquor: Tito's Vodka, New Amsterdam Gin, Bacardi White Rum, Evan Williams Black Bourbon
- Coke, Diet Coke, Ginger Ale, Tonic, Soda, OJ, Cranberry Juice, Lemons & limes
- Select 3 Beer Options: 1 Domestic Lager, 1 Domestic Light & 1 additional
- Select 3 Wines: REDS - Pinot Noir, Merlot, Malbec, Cabernet Sauvignon
WHITES - Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc

PREMIUM LIQUOR, BEER & WINE SERVICE

\$34 per guest over 21

- Premium Liquor: Jack Daniel's Bourbon, Grey Goose Vodka, Bacardi White Rum, Bombay Sapphire Gin
- Coke, Diet Coke, Ginger Ale, Tonic, Soda, OJ, Cranberry Juice, Lemons & limes
- Select 3 Beer Options: 1 Domestic Lager, 1 Domestic Light & 1 additional
- Select 3 Wines: REDS - Pinot Noir, Merlot, Malbec, Cabernet Sauvignon
WHITES - Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc

SPARKLING WINE TOAST

\$5.50 per guest over 21

- Sparkling Wine, Non-Alcoholic Version & Champagne Flutes

ICE PACKAGE

\$4.75 per person (client supplied Alcohol & ABC license)

Includes ice coolers and disposable cups

MIXER PACKAGE

\$6 per person (client supplied Alcohol & ABC license)

Coke, Diet Coke, Ginger Ale, Tonic, Orange Juice & Cranberry Juice, Lemons, Limes
Includes ice coolers and disposable cups

Be Married

CUSTOM QUOTES

Visit: www.eatcateringva.com/contact/
to complete our quick questionnaire. We will be in touch shortly!

EVENT MANAGEMENT

Every event is unique and special, which is why we provide complete event management for our catering services from start to finish. We look forward to discussing all of your event details, as well as options and enhancements to make your event perfect!

TASTINGS

Tastings are available for up to four people in our tasting room located at 10400 Leadbetter Rd. Ashland, VA 23005. Tastings are \$20 per person and are complimentary for the wedding couple if you secure your event with us. You may choose up to six items to taste. More items may be added for an additional charge.

SMALLWARES & RENTALS

We are able to supply your event with everything from premium disposables to high quality china.

LABOR

We will assess and provide customizable labor packages in your quote to make sure your event runs smoothly.

DEPOSITS

Deposits are required for any event over \$3000. A \$400 deposit is required to secure your event date. The \$400 deposit is non-refundable and will be applied to the event balance. Any remaining balance is due 10 days prior to the event.

ABC

Your event manager will provide information on our beer, wine, and mixed beverage packages. If you choose to supply all of the alcohol for your event, you will need to apply for a special ABC permit. We require a copy of the permit at least two weeks prior to your event. Your event manager will supply you with the necessary contact info to obtain a license.

PARTNERS

Visit our website for recommendations for all of your event needs.



Special Event Menu

WWW.EATCATERINGRVA.COM

EAT Catering brings decades of experience, service, and skill to our long and varied list of clients.

Something we are very proud of is the fact that we offer endless options in made-from-scratch food

and service. You can count on EAT for the very best

in bagged lunches, business hot lunches, cook-outs, family events, fine-dining cocktail parties, and the

perfect wedding day. Whether you choose from one of our many menus, or create a menu all your own,

EAT Catering is your one-stop-shop for great food, service, and planning.

We look forward to serving you!

WWW.EATCATERINGRVA.COM

10400 Leadbetter Rd. Ashland, VA 23005

804.496.6140

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[✉ eat@eatcateringva.com](mailto:eat@eatcateringva.com)

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HORS D'OEUVRES

Choose any 3 for \$9 per guest, additional selections are \$3 each.
Choice of passed or stationary.

MINI SANDWICHES

- Mini Sweet Potato Biscuits with Ham and Apple Butter
- Cream Cheese and Cucumber Tea Sandwiches
- Hawaiian Roll Ham Sliders
- Mini Pimento Grilled Cheese
- Mini Turkey, Brie, and Apple Butter
- Pork BBQ and Slaw
- Smoked Beef and Horseradish*
- Chicken Salad Croissant

SEAFOOD

Seafood selections are +\$1 per guest

- Traditional Shrimp Cocktail
- Spiced Shrimp with Remoulade
- Smoked Salmon with Dill Cream Cheese and Capers
- Choice of cucumber or crostini base
- Crab Stuffed Mushrooms
- Bacon-Wrapped Scallops
- Cajun Shrimp & Grits
- Hawaiian-Style Fish Tacos
- EAT's Famous Mini Crab Cakes



BEEF

- Beef & Bleu Crostini*
- Pineapple-Marinated Flank Steak Skewer*
- Steak and Mushroom Kabob*
- BBQ Meatballs

VEGGIE

- Tomato Basil Bruschetta
- Spanakopita
- Vegetable Spring Rolls
- Ancient Grain and Vegetable Stuffed Mushrooms
- Spinach and Artichoke Stuffed Mushrooms
- Balsamic Caprese Skewers
- Marinated Vegetable Kabobs
- Pimento Cheese & Crackers
- Mini Grilled Cheese with Tomato Soup
+\$1 per guest
- Classic Deviled Eggs
- Brie Bites
Choice of 2: garlic butter, strawberry, & maple bacon



CHICKEN

- Chicken Salad Tarts
- Bacon-Wrapped BBQ Chicken Bites
- Sweet Chili Chicken Skewers
- Buffalo Chicken Rolls
- Chicken Lettuce Wraps
- Mini Spicy Chicken Tacos
- Teriyaki Chicken Skewers



PORK

- Sausage Mushrooms
- Antipasto Skewers
- Bacon Wrapped Bleu Cheese Stuffed Dates

DISPLAYS

CITY MARKET DISPLAY

\$6 per guest
A large variety of fresh seasonal fruits and berries, international and domestic cheese, fresh and marinated vegetables, gourmet olives, assorted crackers

PREMIUM FRESH FRUIT DISPLAY

\$3.50 per guest
A variety of fresh, seasonal fruit

VEGETABLE DISPLAY

\$3.50 per guest
A variety of fresh vegetables, served with ranch dressing

GOURMET CHEESE DISPLAY

\$4 per guest
A variety of domestic and imported cheeses with an assortment of crackers

GOURMET CHARCUTERIE DISPLAY

\$8 per guest - minimum of 10 people
Gourmet meats, domestic & imported cheeses, seasonal fresh fruit, and artisanal spreads, with an assortment of crackers

CHESAPEAKE CRAB DIP

\$7.50 serves approximately 25 people
Served with local La Bella Vita sourdough crostini

BUFFALO CHICKEN DIP

\$4.00 serves approximately 25 people
Served with local La Bella Vita sourdough crostini

BAKED BRIE DISPLAY

\$2.75 per guest
Filo-wrapped brie with raspberry filling, served with an assortment of crackers

SALADS

GARDEN

\$2.50 per guest
Mixed greens, cucumbers, tomatoes, cheese, croutons, and choice of two dressings

CAESAR

\$3 per guest
Romaine, shaved parmesan, croutons, creamy caesar dressing

GREEK

\$4 per guest
Arcadian Harvest lettuce blend, cucumbers, olives, pickled red onions, feta, balsamic vinaigrette dressing

APPLE WALNUT

\$4 per guest
Spring mix, apples, candied walnuts, goat cheese, raspberry vinaigrette dressing

SPINACH ARTICHOKE DIP

\$30 serves approximately 25 people
Served with local La Bella Vita sourdough crostini

MASHED POTATO BAR

\$4 per guest
Choice of housemade garlic or butter mashed potatoes with sour cream, cheddar cheese, chives, and bacon
Add gravy for \$1 per guest

MAC & CHEESE BAR

\$4 per guest
Cavatappi pasta with a creamy cheddar cheese blend served with bacon, chives, pico de gallo, broccoli, and ranch dressing

PASTA BAR

\$12 per guest
Choice of two pastas and three sauces. Served with grated cheese and red pepper flakes
Add chicken for \$2 per guest
Sauces: Alfredo, Marinara, Meat Sauce, Pesto,odka Sauce

SANDWICH PLATTER

Standard sandwiches - \$7 each (whole)
Gourmet sandwiches - \$8.50 (whole)
A platter of assorted sandwiches sliced in half. Minimum of 10 whole sandwiches (20 halves)

DELI PLATTER

\$5 per guest
A platter of assorted sliced deli meats and cheeses with slider rolls. Lettuce, tomato, mustard and mayonnaise packets included

SPINACH & MUSHROOM

\$4 per guest
Baby spinach, sliced mushrooms, pickled red onions, pumpkin seeds, cherry tomatoes, goat cheese, balsamic vinaigrette dressing

ROASTED BUTTERNUT SQUASH

(\$4 per guest)
Arugula, spinach, roasted butternut squash, dried cranberries, goat cheese, candied walnuts, apple cider vinaigrette

STRAWBERRY FIELDS

(\$4 per guest)
Baby spinach, strawberries, candied walnuts, goat cheese, raspberry vinaigrette dressing

MAINS

Served buffet-style.

Ask us about our family-style and plated meal pricing.

BACKYARD BBQ

\$20 per guest
EAT's house-smoked pulled pork BBQ and pulled chicken BBQ served with La Bella Vita Bakery rolls, slaw, southern-style green beans, and housemade mac & cheese

SURF & TURF

\$32 per guest
Sautéed jumbo shrimp and petite tenderloin served with choice of two sides and rolls
Upgrade to carving station for \$2 per guest

FIESTA

\$20 per guest
For the taco lover! Seasoned ground beef and spiced pulled chicken served with lettuce, tomato, sour cream, salsa, guacamole, and hard & soft shells
Upgrade to grilled shrimp or steak for \$3 per guest

SALMON & PETIT FILET

\$34 per guest
Salmon and petit filet served with choice of two sides and rolls

BUILD YOUR OWN

All proteins are served with one chicken breast entrée OR one vegetarian or vegan option, choice of two sides, and rolls.
Upgrade to a carving station for the protein for \$2 extra per guest.

We're happy to accommodate family-style and plated meals. For more information, please contact us!

ROSEMARY & GARLIC PORK LOIN*

\$22 per guest

ROASTED ATLANTIC SALMON*

\$28 per person

ROAST BEEF & GRAVY*

\$25 per guest

HERB-CRUSTED PRIME RIB*

\$38 per guest

BRAISED BEEF BRISKET

\$26 per guest

CRABCAKES

\$34 per guest

PETITE TENDERLOIN*

\$30 per guest

GRILLED SHRIMP

\$26 per guest

FILET MIGNON*

\$34 per guest

DOUBLE CHICKEN

\$24 per guest

CHICKEN ENTRÉE OPTIONS

Lemon Caper, Mushroom Marsala, Creamy Herb, Balsamic Bruschetta, Tuscan, Spinach Artichoke, Teriyaki, Creamy Sun Dried Tomato & Spinach

VEGETARIAN ENTRÉE OPTIONS

Chimichurri Cauliflower, Portobello Mushrooms, Southwest Stuffed Peppers, Stuffed Zucchini, Vegetable Ratatouille, Vegetable Stir Fry, Broccoli Alfredo

SIDES

All sides start at \$3 per guest

Southern-Style Green Beans, Macaroni & Cheese, BBQ Baked Beans, Roasted Green Beans Almandine, Brussel Sprouts, Brown Sugar Carrots, Roasted Herb Potatoes, Garlic Mashed Potatoes, Mashed Sweet Potatoes, Rice Pilaf, Lemon Parmesan Asparagus (+\$1 per guest), Corn on the Cob, White Rice, Cheddar Grits, Seasonal Vegetable Medley, Baked Potatoes, Potato Salad, Cole Slaw, Garden Salad, Risotto, Roasted Broccoli, Fettuccine

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Especially if you have a known medical condition.