

2023 HOLIDAY MENU

HORS D'OEUVRES

Mini Sweet Potato Biscuits with Ham and Apple Butter \$22/dozen

Traditional Shrimp Cocktail OR Spiced Shrimp ◆ \$37 for 2 lbs.

Smoked Salmon with Dill Cream Cheese and Capers on Cucumber Slices � \$32/dozen

EAT's Famous Mini Crab Cakes \$37/dozen

Balsamic Caprese Skewers (vegetarian) � \$22/dozen

Pineapple-Marinated Flank Steak Skewers* \$37/dozen

> **BBQ** Meatballs 1/2 pan \$30

Chicken Salad Tarts \$24/dozen

Classic Deviled Eggs � \$15/dozen

BUFFETS

Lunch: \$17.99 per guest| Dinner & Weekends: \$21.99 per guest Served with choice of salad, 3 sides, and dinner rolls �e.

TURKEY

House-roasted turkey with turkey gravy

COMBO �

House-roasted turkey & spiral honey glazed ham + \$3 per person

BEEF 💠

HAM �

Spiral ham with

honey glaze

Petite tenderloin + \$3 per person Upgrade to a carving station for \$2 extra per guest

BOXED MEALS

\$13.99 per guest Each of EAT's Holiday Boxed Meals comes with 2 sides and a dinner roll 🕏

TURKEY �

House-roasted turkey with turkey gravy

HAM �

Spiral ham with honey glaze

COMBO

honey glazed ham + \$3 per person

VEGETARIAN

House-roasted turkey & spiral Choice of Vegetable Ratatouille �, Chimichurri Cauliflower �, or Stuffed Shells

GOURMET CHARCUTERIE DISPLAY

\$6 per guest Gourmet meats, domestic & imported cheeses, seasonal fresh fruit, and artisanal spreads, with an assortment of crackers

DISPLAYS

GOURMET CHEESE DISPLAY

\$4 per guest

A variety of domestic and imported cheeses with an assortment of crackers

HUMMUS TRAY

\$29 serves approximately 20 people A platter of hummus, tzatziki, cheese, olives, and cherry tomatoes, served with crostini

SPINACH ARTICHOKE DIP &

\$30 serves approximately 25 people

Served with local La Bella Vita sourdough crostini

CHESAPEAKE CRAB DIP

\$40 serves approximately 25 people

Served with local La Bella Vita sourdough crostini

SALADS

GARDEN 💠

Mixed greens, cucumbers, tomatoes, cheese, croutons, and choice of two dressings

CAESAR 4

\$3 per guest

Romaine, shaved parmesan, croutons, creamy caesar dressing

ROASTED BUTTERNUT SOUASH �

\$4 per guest

Arugula, spinach, roasted butternut squash, goat cheese, dried cranberries, candied walnuts, and apple cider vinaigrette dressing

APPLE WALNUT

\$4 per guest

Spring mix, apples, candied walnuts, goat cheese, raspberry vinaigrette dressing

DESSERTS

ASSORTED MINI DESSERTS

\$3 per guest

An assortment of mini cheesecake bites, brownies, and lemon bars

ASSORTED COOKIES

\$2 per guest

An assortment of chocolate chip, snickerdoodle, and lemon cookies

SIDES

All sides start at \$3 per guest

Mashed Potatoes, Brown Sugar Carrots �, Roasted Herb Potatoes �, Green Beans Almandine �, Brussel Sprouts �, Sweet Potato Casserole �, Cornbread Stuffing, Cranberry Relish �, Macaroni & Cheese, Risotto, Fettuccine

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

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