

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.eatcateringrva.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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HORS D'OEUVRES

All hors d'oeuvres start at \$3.50 per guest.
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 chees-
es 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 ♦

\$75 serves approximately 25 people

Served with local La Bella Vita
sourdough crostini

BUFFALO CHICKEN DIP ♦

\$40 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 ♦

\$3.50 per guest

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

CAESAR ♦

\$3.50 per guest

Romaine, shaved parmesan, croutons,
creamy caesar dressing

GREEK ♦

\$4.50 per guest

Arcadian Harvest lettuce blend,
cucumbers, olives, pickled red onions,
feta, balsamic vinaigrette dressing

APPLE WALNUT ♦

\$4.50 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

\$14 per guest

Choice of two pastas and three sauces.
Served with grated cheese and
red pepper flakes

Add chicken or sausage for \$4 per guest

*Sauces: Alfredo, Marinara, Meat Sauce,
Pesto, Vodka 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

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 under-
cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food
borne illness. Especially if you have a known medical condition.