

Grandale



Stations Catering Package
Sample Menu

Passed Hors d'oeuvres

Grilled Squash Canapé piped with Fresh Tarragon Goat Cheese

Smoked Salmon Dill Mousse Piped in Belgium Endive

Apple Wood Smoked Bacon wrapped around a Day Boat Scallop

Mushroom Ragout Tartlet

Food Stations

Seasonal Fruit and Berry Display

Exotic Melons, Oranges, Grapes, Berries, Cubed Angel Food Cake, Chocolate Truffles, and Petit Fours served with Raspberry Coulis, Banana Yogurt, and Chocolate Dipping Sauce

Taco and Fajita Bar

Grass-fed Ground Beef, Stewed Beef Tenderloin Tips, Grilled Free Range Chile Lime Chicken, Smashed Refried Black Beans, Broken Tomato Cumin Rice, served with Soft Tortillas, Corn Tortillas, Tortilla Chips, Crispy Taco Shells, Lettuce, Tomato, Onion, Mexican Cheese Blend, Corn Salsa, Grilled Tomatillos, Chimi Churri Sauce, Heirloom Tomato Salsa, Hot Green Taco Sauce, Guacamole, and Sour Cream

Pasta Station

Your Choice of 2 pastas served to order with either Herb Marinara or Asiago Garlic Cream with the following items to be included upon ordering your Freshly Sautéed Pasta: Cremini Mushrooms, Caramelized Onions, Red Pepper, Cherry Peppers, Scallions, Bacon, Pulled Roasted Chicken, Italian Sausage

Carving Station (choose 2 proteins for station)

Roasted Prime Rib of Beef, Glazed Beef Brisket, Whole Virginia Ham, Herbed Leg of Lamb, Free Range Turkey sliced to order and served with Lingonberry Compote, Whipped Horseradish Cream, Marinated Onion, Herbed Mayo, and Assorted House Made Rolls

