



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Ultimate Breakfast

(per person | 10 person minimum)

Bagel Egg Sandwich	\$3.00 per guest
<i>Fresh egg on a bagel topped with melted American cheese and bacon, ham, or sausage.</i>	
English Muffin Sandwich	\$3.00 per guest
<i>Fresh egg on a English muffin topped with melted American cheese and bacon, ham, or sausage.</i>	
French Toast	\$1.95 per guest
<i>Golden French toast served with butter and maple syrup.</i>	
Pancakes	\$1.95 per guest
<i>Fresh made pancakes served with butter and maple syrup.</i>	
Breakfast Meats	\$1.10 per guest
<i>Your choice 2 crispy bacon slice or 2 maple sausage patties.</i>	
Hash Round Potatoes	\$1.00 per guest
<i>Crispy hash round potatoes.</i>	
Home Fried Potatoes	\$1.10 per guest
<i>Baked diced potatoes.</i>	
Mountain Potatoes	\$1.35 per guest
<i>Home fried potatoes, red & green peppers, onions and diced ham.</i>	
Fresh Fruit	\$3.00 per guest
<i>Fresh fruit including pineapple, grapes, honeydew, cantaloupe and other seasonal fruits.</i>	
Yogurt	\$1.65 per guest
<i>Assorted flavors of yogurt, served in individual containers.</i>	
Nutri-Grain Bars	\$1.00 per guest
<i>Assorted nutria-grain bars.</i>	
Fresh Bagels	\$19.75 per dozen
<i>Fresh assortment of bagels served with cream cheese, butter and jelly</i>	
Mini Muffins Tray	\$19.95
<i>Fresh baked mini muffins – blueberry, poppy seed, and apple.</i>	
Danish Tray	\$21.95
<i>Assorted Danishes and sweet bread.</i>	
Scones	\$21.95
<i>Assorted fresh scones</i>	

These selections are only suggestions, we will be happy to accommodate and special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

540)449-1438

www.brmcatering.com

Breakfast Buffets

(per person | 12 person minimum)

Continental Breakfast Buffets and Hot Breakfast Buffets include Orange Juice, Regular & Decafe Coffee, Hot Teas and Required Condiments

<i>Traditional</i>	<i>.....\$4.95 per guest</i>
<i>Assorted Mimi Bagels, Mini Danish, Mini Muffins.</i>	
<i>Deluxe</i>	<i>.....\$5.95 per guest</i>
<i>Bagels, Danish, Muffins, Breakfast Breads, Fresh Carved Fruit.</i>	
<i>Lox & Bagels</i>	<i>.....\$7.95 per guest</i>
<i>Fresh plain Mini Bagels, Smoked Salmon, Sliced Tomatoes, Red Onion, Cream Cheese, Cappers.</i>	
<i>Breakfast Sandwich</i>	<i>.....\$5.95 per guest</i>
<i>Fresh Scrambled Eggs on Your Choice of English Muffin or Bagel. Topped with American Cheese and Assorted Meats.</i>	
<i>Breakfast Burrito</i>	<i>.....\$4.95 per guest</i>
<i>Fresh Scrambled Eggs and Melted Cheese with Assorted Breakfast Meats Wrapped in a Tortilla.</i>	
<i>Scrambled Egg</i>	<i>.....\$6.95 per guest</i>
<i>Fresh Eggs Scrambled, Bacon, Sausage, Hash Brown Potatoes, Fresh Cut Fruit and Toast.</i>	
<i>Steak & Egg</i>	<i>.....\$8.95 per guest</i>
<i>Tenderloin, Fresh Eggs Scrambled Hash Brown Potatoes, Fresh Cut Fruit, and Breakfast Breads.</i>	

These selections are only suggestions, we will be happy to accommodate and special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Beverages

Soft Drinks, Juice, Water, & Beverage Services

<i>Soft Drink</i>	<i>\$1.00 each</i>
<i>All Our Soft Drinks Come in Cans. You Can Pick From the Choices Below or Ask for Assortment.</i>	
<i>Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Mountain Dew</i>	
<i>Fruit Juice</i>	<i>\$2.00 each</i>
<i>All of Our Fruit Juices Come in Bottles. You Can Pick From the Choices Below or Ask for Assortment.</i>	
<i>Orange, Apple, Cranberry-Grape, V8 Tomato, V8 Splash</i>	
<i>Bottled Water</i>	<i>\$1.50 each</i>
<i>Gatorade</i>	<i>\$2.00 each</i>
<i>Lemonade Service</i>	<i>\$1.50 per cup</i>
<i>Fresh Homemade Lemonade.</i>	
<i>Ice Tea Service</i>	<i>\$1.00 per cup</i>
<i>Fresh Brewed Tea, Sweet or Unsweet.</i>	
<i>Punch Service</i>	<i>\$1.00 per cup</i>
<i>Fresh Fruit Punch.</i>	
<i>Coffee Service</i>	<i>\$13.95 each</i>
<i>Fresh Brewed Gourmet Coffee, Regular or Decaf. Serves 12 Cups.</i>	
<i>Hot Tea Service</i>	<i>\$13.95 each</i>
<i>Tea Bags and an Airpot of Hot Water. Serves 12 Cups.</i>	
<i>Hot Chocolate Service</i>	<i>\$13.95 each</i>
<i>Individual Hot Chocolate Packets and an Airpot of Hot Water. Serves 12 Cups.</i>	
<i>Hot Apple Cider Service</i>	<i>\$13.95 each</i>
<i>Homemade Apple Cider. Serves 12 Cups.</i>	
<i>Milk</i>	<i>\$1.50 each</i>
<i>Individual Milk. Choice of Chocolate or Regular Milk.</i>	

These selections are only suggestions, we will be happy to accommodate and special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Break Time: Snack & Treats

When you need something for that late afternoon meeting, these snacks will provide the energy you need to get through the rest of the day. Our Breaks are for a minimum of 10 Guest.

<i>Carved Fruit Tray</i>	<i>.....\$3.25 per guest</i>
<i>Fresh Fruit Carved to Perfection. Includes Fresh Melons, Pineapple, Grapes, and Other Seasonal Fruits.</i>	
<i>Fruit Kabobs</i>	<i>.....\$1.95 per guest</i>
<i>Mini Fresh Fruit Kabobs. Includes Fresh Melons, Pineapple, Grapes, and Other Seasonal Fruits Arranged a Skewer.</i>	
<i>Whole Fruit Basket</i>	<i>.....\$1.50 per guest</i>
<i>Whole Pieces of Fresh Fruit Including Bananas, Apples, Pears, Oranges and Other Seasonal Fruit.</i>	
<i>Low-Fat Yogurt</i>	<i>.....\$1.50 per guest</i>
<i>Assorted Flavors of Yogurt Served in Individual Containers</i>	
<i>Yogurt Topping Bar</i>	<i>.....\$2.50 per guest</i>
<i>Vanilla Yogurt Served with Granola, Seasonal Berries, and Other Topping on the Side.</i>	
<i>Trail Mix Bars</i>	<i>.....\$1.50 per guest</i>
<i>Assorted Flavors of Nature Valley Trail Mix Bars.</i>	
<i>Chewy Granola Bars</i>	<i>.....\$1.50 per guest</i>
<i>Assorted Flavors of Quaker Chewy Granola Bars.</i>	
<i>Rice Krispie Treats</i>	<i>.....\$1.95 per guest</i>
<i>Rice Krispie Treats Served Individual Wrapped.</i>	

These selections are only suggestions, we will be happy to accommodate and special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Light Lunches

(per person | 25 person minimum)

For smaller lunches please call for pricing and other options

<i>Sandwich Buffet 1 – Assorted Cold Cut Sandwiches plus (1 each) Salad, Side & Dessert.....</i>	<i>\$7.25</i>
<i>Sandwich Buffet 2 – Chicken, Tuna & Egg Salad Sandwiches plus (1 each) Salad, Side & Dessert.....</i>	<i>\$7.95</i>
<i>Cold Cut Buffet – Assorted Cold Cut Platters plus (1 each) Salad, Side & Dessert.....</i>	<i>\$7.25</i>
<i>Lasagna Buffet – Your choice of Meat or Cheese Lasagna plus (1 each) Salad, Side & Dessert.....</i>	<i>\$7.25</i>
<i>Soup & Salad – Your choice of Homemade Soup plus (1 each) Salad & Dessert.....</i>	<i>\$6.95</i>
<i>Extra's – (1) Extra Choice from any category.....</i>	<i>\$1.95</i>

Soups

Cuban Black Bean, Tomato Basil, Texas Chili, Russian Potato & Mushroom, Southwest Corn Chowder

Salads

Garden Salad, Caesar Salad, Cucumber & Tomato Salad

Sides

Potato Chips, Bacon Ranch Pasta Salad, Pesto Pasta Salad, Mom's Potato Salad, Cole Slaw

Desserts

Fudge Brownie, Assorted Cookies, Fresh Mixed Fruit

These selections are only suggestions, we will be happy to accommodate any special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Box Lunches

All box lunch orders are prepared fresh daily. Box lunches are served in individual containers and include: One sandwich, one side salad, one bag chips, one dessert (cookie or brownie), silverware, pickle, mustard and mayonnaise. All box lunches are for a minimum of 10 guests.

Traditional Box Lunch.....\$7.95 per guest

*Sandwich Choice: Roast Sirloin, Fresh Turkey, Corned Beef, Sliced Ham.
Bread Choice: White, Wheatberry, Rye, Sourdough.
Cheese Choice: American, Swiss, Cheddar, Provolone
Salad Choice: Potato Salad, Cole Slaw, Pasta Salad, Fresh Cut Fruit, Veggie Medley*

Deluxe Box Lunch.....\$8.95 per guest

*Sandwich Choice: Roast Sirloin, Fresh Turkey, Corned Beef, Sliced Ham, Chicken Salad.
Bread Choice: White, Wheatberry, Rye, Sourdough, Kaiser Roll, Focaccia Bread
Cheese Choice: American, Swiss, Cheddar, Provolone
Salad Choice: Potato Salad, Cole Slaw, Pasta Salad, Fresh Cut Fruit, Veggie Medley*

Premium Box Lunch.....\$9.95 per guest

*Sandwich Choice: American Subs, Club Subs, Italian Subs, Turkey Subs, Ham & Bacon Club, BLT Club,
Garden Club, Smoked Turkey Club, Roast Sirloin Club, Chicken Caesar Wrap, Roast Beef Wrap,
Club Wrap, Greek Wrap, Italian Wrap, Garden Wrap
Salad Choice: Potato Salad, Cole Slaw, Pasta Salad, Fresh Cut Fruit, Veggie Medley*

These selections are only suggestions, we will be happy to accommodate and special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Cookouts & Barbeques

(per person | 50 person minimum)

<i>Option 1 – (2) Choices from each category.....</i>	<i>\$12.95</i>
<i>Option 2 – (3) Choices from each category.....</i>	<i>\$16.95</i>
<i>Extra's – (1) Extra Choice from any one category.....</i>	<i>\$1.95</i>

Salads

Mom's Potato Salad, Pasta Salad, Macaroni Salad, Buttermilk Cole Slaw, Chip, Seasonal Mixed Fruit, Garden Salad

Hot Entrée's

BBQ Chicken, Southern Fried Chicken, Hamburger & Hot Dogs, Pulled Pork BBQ, Italian Sausage

Vegetables

Southwest Baked Beans, Scalloped Potatoes, Garlic Mashed Potatoes, Butter Cut Corn, Corn on the Cob, Southern Style Green Beans, Mac&Ches

Desserts

Pecan Pie, Fudge Brownie, Homemade Cookies, Fresh Mixed Fruit

These selections are only suggestions, we will be happy to accommodate any special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Dinner Buffets

(per person | 50 person minimum)

All Dinner Buffets Include Choice of Salad, Accompaniments, Rolls, Dessert, Coffee & Tea

Option 1 – Choice of Two (A) Entrée's.....	\$14.95
Option 2 – Choice of Two (A) or (B) Entrée's.....	\$16.95
Option 3 – Choice of One (A) or One (C) Entrée's.....	\$17.95
Option 4 – Choice of Two (A) and One (B) Entrée's.....	\$18.95
Option 5 – Choice of One (A), One (B), and One (C) Entrée's.....	\$21.95
Option 6 – Choice of Any Four (A), (B), or (C) Entrée's (maximum of Two (C) selections).....	\$23.95
Extra's – (1) Extra Choice from any category.....	\$1.99

Selection (A)

Baked Glazed Ham
 Southern Fried Chicken
 Herbed Baked Chicken Breast
 Southern Fried Catfish
 Mom's Lasagna
 Chopped Sirloin
 Baked Stuffed Shells
 Eggplant Parmesan
 Country Fried Steak w/ Gravy
 Garden Stir Fry

Selection (B)

Roast Turkey w/ Stuffing & Gravy**
 Marinated Pork Chops
 Chicken Marsala
 Chicken Cordon Bleu
 Apple Almond Stuffed Chicken
 Lemon Pepper Chicken
 Chicken Parmesan
 Pepper Steak w/ Wild Rice
 Slow Roasted Beef Sirloin Au Jus**
 Baked Salmon w/ Dill Sauce

Selection (C)

Seafood Gambalaya
 Whole Poached Salmon
 Seafood Newberg
 Strip Steak Provençal
 Veal Cordon Bleu
 Carved Pork Loin w/ Robert Sauce**
 Beef Tenderloin w/ Sage Butter
 Carved Prime Rib Roast**
 Stuffed Flounder
 Roast Leg of Lamb**
 Beef Tips & Portobello Mushrooms in a Merlot Sauce

These selections are only suggestions, we will be happy to accommodate any special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Dinner Buffets

*All Dinner Buffets Included Choice of Salad, Accompaniments, Rolls, Dessert, Coffee & Tea
Accompaniments*

(Choice of Three)

*Parsley New Potatoes
Scalloped Potatoes
Oven Roasted New Potatoes
Mashed Potatoes
Baked Potatoes
California Medley
Glazed Carrots
Rice Pilaf*

*Steamed Broccoli
Buttered Cut Corn
Corn on the Cob
Baked Beans
Green Bean Almandine
Hot Spiced Fuji Apples
Mac & Cheese
Rice with Mushrooms*

Desserts

(Choice of Two)

*Pecan Pie
Apple Pie
Key Lime Pie
Chocolate Cake
Cobbler*

*Spice Cake
Walnut Fudge Brownie
Cherry Pie
NY Style Cheesecake
Assorted Cookies*

Carved Specialties

<i>Roasted Steamship Round of Beef – (Serves 100-125).....</i>	<i>\$450</i>
<i>Baked Ham – (Serves 30-40).....</i>	<i>\$165</i>
<i>Prime Rib Roast – (Serves 30-40).....</i>	<i>\$200</i>
<i>Roasted Turkey Breast w- (Serves 25-35).....</i>	<i>\$95</i>
<i>Beef Tenderloin – (Serves 25-35).....</i>	<i>\$225</i>

Carved Specialties are Served w/ Appropriate Accompaniments & Require a Chef Carver at \$50 up to 2 Hr.
Minimum

These selections are only suggestions, we will be happy to accommodate and special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Party Platters

Cold Cut Platter	\$34.99 Sm	\$54.99 Med	\$75.99 Lg
<i>Fresh, thin sliced honey ham, smoked turkey, rare roast beef and cheeses served with mayo must. and assorted breads</i>			
Stuffed Mushrooms	\$29.95 25ct	\$55.95 50ct	
<i>Button mushrooms stuffed with fresh lump crab meat and served with a rich mornay sauce</i>			
Piggyback Scallops	\$44.95 25ct	\$79.95 50ct	
<i>Large sea scallops wrapped in bacon and baked with a honey lemon dill sauce</i>			
Jumbo Shrimp Cocktail	\$99.95 50ct	\$189.95 100ct	
<i>Chilled jumbo shrimp served with lemon wedges and our homemade cocktail sauce</i>			
Peel & Eat Shrimp	\$79.95 5lbs	\$155.95 10lbs	
<i>Seasoned and steamed to perfection. Served with lemon wedges and our homemade cocktail sauce</i>			
Buffalo Wings	\$34.95 50ct	\$49.95 100ct	
<i>Jumbo wings smothered in your choice of one of our homemade sauces and served with celery & ranch</i>			
Chicken Stickers	\$69.95 50ct		
<i>Mini chicken kabobs marinated in our cilantro-lime dressing</i>			
Meatballs	\$34.95 100ct		
<i>Our own meatballs served in your choice of marinara, BBQ or sweet & sour sauce</i>			
Cheese Platter	\$28.95 Sm	\$42.95 Med	\$55.95 Lg
<i>Assorted cheeses, crackers and breads</i>			
Crudité's Platter	\$24.95 Sm	\$34.95 Med	\$45.95 Lg
<i>Seasonal variety of fresh vegetables and served with a roasted redpepper spread</i>			
Chicken Tenders	\$34.95 Med	\$59.95 Lg	
<i>Tender strips of chicken breast breaded and deep fried served with honey mustard & BBQ sauce</i>			
Potato Skins	\$49.95 50ct		
<i>Seasoned skins topped with blacken chicken, bacon and a blend of cheeses</i>			
Spinach Artichoke Dip	\$39.95 Med	\$59.95 Lg	
<i>Our homemade dip served piping hot with tortilla chips for dipping</i>			
Pigs in a Blanket	\$42.95 50ct		
<i>Mini hotdogs wrapped in a pastry crust and served with a spicy mustard</i>			

These selections are only suggestions, we will be happy to accommodate and special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Hors D'Oeuvres

<i>Miniature Ham Biscuits</i>	\$8.95 per dozen	\$65.95 per 100
<i>Thinly Sliced Country Ham served on Petite Buttermilk Biscuit.</i>		
<i>Jalapeño Poppers</i>	\$19.95 per dozen	\$144.95 per 100
<i>Fresh Jalapeños Stuffed with Cream Cheese, Lightly Battered and Deep Fried.</i>		
<i>Miniature Quiche</i>	\$14.95 per dozen	\$95.00 per 100
<i>Variety of Fresh Made Mini Quiche's.</i>		
<i>Bacon Wrapped Shrimp</i>	\$24.95 per dozen	\$200.00 per 100
<i>Jumbo Shrimp Stuffed with Lump Crab Meat, Wrapped in Bacon and Baked in Honey & Dill.</i>		
<i>Oysters Rockefeller</i>	\$17.95 per dozen	\$130.95 per 100
<i>Fresh Bay Oysters Stuffed with Our Own Rockefeller Sauce & Baked Golden Brown.</i>		
<i>Jumbo Shrimp Cocktail</i>	\$99.95 per 50	\$189.95 per 100
<i>Chilled Jumbo Shrimp Served with Lemon Wedges, Homemade Cocktail Sauce.</i>		
<i>Seafood Dip</i>	\$15.95 per dozen	\$128.95 per 100
<i>Our Homemade Dip Served with Fried Pita Chips.</i>		
<i>Cheese Fondue</i>	\$12.95 per dozen	\$87.95 per 100
<i>Sherried Swiss Cheese Fondue with French Bread Cubes.</i>		
<i>Baked Brie en Croute</i>	\$30.95 per dozen	\$241.95 per 100
<i>Puff Pastry Stuffed with Brie and Apricot Preserves then Baked a Golden Brown.</i>		
<i>Stuffed Mushroom</i>	\$14.95 per dozen	\$108.95 per 100
<i>Fresh, Button Mushrooms Stuffed with a Homemade Sausage & Cornbread Stuffing, Baked in a Mornay Sauce</i>		
<i>Mini Egg Rolls</i>	\$19.95 per dozen	\$147.95 per 100
<i>Mini Egg Rolls Stuffed with Pork, Bok Choy, Carrots Served with Duck Sauce & Hot Mustard.</i>		
<i>Spanakopita</i>	\$17.95 per dozen	\$130.95 per 100
<i>Pastry Stuffed with Feta Cheese, Spinach, Spanish Onion, and Olives.</i>		
<i>Chicken Salad Croissants</i>	\$16.95 per dozen	\$95.00 per 100
<i>Mini Croissants Stuffed with 3 Versions of Chicken Salad</i>		
<i>Black Bean Cakes</i>	\$19.95 per dozen	\$120.95 per
<i>Mini Black Bean Cakes, Mango Chutney Salsa, Roasted Onion & Tomato Puree.</i>		

These selections are only suggestions, we will be happy to accommodate and special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Stations

(Add a Station to any Hors D'oeuvres or Dinner Menu)

Carving Station — Beef Tenderloin, NY Strip, Prime Rib, Roast Beef, Turkey Breast, Smoked Turkey Breast, Ham, Roasted Pork Loin.

Pasta Station — Choice of Marinara, Alfredo & Pesto Sauces, Meatballs, Italian Sausage, Grilled Chicken, Grilled Vegetables, Grilled Shrimp.

Fajita Station — Choice of Grilled Marinated Chicken, Steak or Shrimp, Sautéed Onions, Mushrooms & Peppers, Refried Beans, Cheddar Cheese, Salsa, Sour Cream, Guacamole, Diced Tomatoes, Shredded Lettuce w/ Warm Flour Tortillas.

Quesadilla Station — Attendant preparing Tortillas featuring Shrimp, Chicken, Steak, Black Bean, Vegetarian.

Inquire about other food station options including Stir Fry & Potato Station

These selections are only suggestions, we will be happy to accommodate and special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional



Blue Ridge Mountain Catering

(540)449-1438

www.brmcatering.com

Chocolate Fountain

25 person minimum

<i>Seasonal Fresh Fruit</i>	<i>\$2.25 per person</i>
<i>Pineapple, Honeydew, Cantaloupe, Grapes, Strawberry</i>	
<i>Dippers</i>	<i>\$1.95 per person</i>
<i>Giant Marshmallows, Huge Pretzels, Assorted Chips</i>	
<i>Cakes & Things</i>	<i>\$1.95 per person</i>
<i>Pound Cake, Brownies, Assorted Cookies, Mini Muffins</i>	

These selections are only suggestions, we will be happy to accommodate and special request

Additional Charges:

- A 10% sales and meal tax along with 15% set-up & clean-up charge.
- Gratuity for staff is appreciated, but optional