



CHICKEN & TURKEY

Minimum of 3 dozen

Almond Chicken Salad

with bits of sundried apricots
served in phyllo pastry shells
\$13.85 per dozen

Our Famous Chicken Salad

in cocktail croissants with the
edges dipped in crushed pecans
\$13.85 per dozen

Sliced Roasted Turkey & Applewood Smoked Bacon

in Parmesan Cheese mini croissants
w/ fontina cheese spread
\$12.85 per dozen

Skewered Asian Chicken GF/DF
marinated in sherry, ginger & tamari,
served with spicy peanut dipping sauce
\$14.85 per dozen

Crispy Chicken Drumsticks

oven fried, served with
sweet & sour apricot sauce
\$12.85 per dozen



PACKAGING OPTIONS

BULK – Boxed up for you to take home and set out on your own trays. No Charge
BLACK DISPOSABLE TRAYS – We arrange and garnish menu items on a disposable
tray with lid. Just remove the lid and serve! Incl. two serving utensils. \$15.50 ea.
YOUR PERSONAL TRAYS ...We arrange and garnish your menu selections on your
own personal serving pieces. Must be dropped off two days in advance. \$8.50 per tray

BEEF & PORK MENU

Minimum of 3 dozen

Pigs in Blanket

Smoked pork sausages wrapped
in a cheddar pastry
\$15.45 per dozen

Virginia Baked Ham Biscuits

-or-

Thinly Sliced Salty Country Ham Biscuits

Served on your choice of sweet
potato biscuits, angel biscuits or
our house made half-size rolls.
\$18.85 per dozen

Roast Beef Crostini

with whipped Horseradish
\$18.85 per dozen

Mini Lasagna Cups

with meat sauce
(vegetarian option available)
\$26.85 per dozen

Roast Beef Tartlets

Baked in crispy phyllo pastry
\$12.85 per dozen

Sliced Pork Loin

 GF/DF

Served with caramelized onions, apricot
aioli and house made half-size rolls.

\$65.00

Serves 20- 24 as Hors d'oeuvres

Beef Tenderloin

 GF/DF

with whipped Horseradish Sauce,
Vidalia Onion Marmalade and
12 half-size rolls per pound ordered.

\$32.95 per lb. (3lb Min.)

Cocktail Meatballs & Slices of Italian Sausage

in tomato basil sauce. 1 Qt serves
8-10 people. 3 Qt Minimum
\$12.85 per quart

Hickory Smoked Barbeque

 GF/DF

Comes with five-veggie slaw and 10
house made; half-size rolls per pint.

1 pint serves 8-10 people.

\$17.45 per pint. (3-pint Min.)

Spiral Cut Va Baked Ham

 GF/DF

Glazed with brown sugar & bourbon and
decorated with pineapples & cherries.
Served with your choice of Sweet Potato
Biscuits, Angel Biscuits or our House-
made half-sized rolls.

\$98.00

Serves 20-25 for Hors d'oeuvres

CHEESE MENU

Wheel of Raspberry French

Cream Cheese

 GF

Blend of Brie & Blue Cheese layered with
raspberry melba sauce & dried fruits.
Beautifully garnished and served with your
choice of Moravian Spice Wafers or gluten
free crackers

Large \$97.00 (serves 55-60)

Medium \$52.00 (serves 25-30)

Small \$38.00 (serves 12-15)

Baked Brie

with toasted almonds and brown sugar,
wrapped in a French puff pastry and served
with sesame flat bread (1lb serves 10-12)
\$28.85 per lb.

Imported Cheese Sampler

 GF

Queso de Cesta, Sundet Reserve (Cheddar &
Gouda Blend), Italian Fontina and Alpine
Style Gruyere garnished with bunches of grapes
& berries, served with assorted crackers, crisps
& toasts or gluten free crackers.
\$8.85 per person / 15 person min.

Savory Southwestern Cheesecake

Garnished with shredded cheddar,
bits of tomato & black olives; served
with colorful toasted pita points.

Large 97.00 Serves 55-60

Medium 52.00 Serves 25- 30

Small 38.00 Serves 12-15



Seafood Menu

Minimum of 3 dozen

Sea Scallops GF/DF

Wrapped in Applewood smoked bacon
and glazed with a sweet & sour sauce
\$29.45 per dozen

Cocktail Back Fin Lump Crab Cakes

served on small house party rolls
with tartar or remoulade sauce
\$19.85 per dozen

Cocktail Potato with Backfin Crab

and Emmentaler Swiss
\$24.95 per dozen

Baked Va Oysters on the Half Shell

with fresh spinach, bits
of smoked bacon, Dijon
Hollandaise & Fontina Cheese
\$34.85 per dozen

Grilled Jumbo Shrimp Skewers GF/DF

Served with fresh dill aioli for dipping
\$17.85 per dozen

Back Fin Crab Stuffed Mushrooms

Imperial Style
\$22.45 per dozen

Low Country Shrimp Boil GF/DF
Shrimp, Smoked Sausage, Corn on the Cobb
and Seasoned Potatoes in a Garlic Sauce.
\$18.85 per person / 15 person min.

Back Fin Lump Crab Fondue

Laced with sherry; served with house
made croissant squares for dipping
1qt serves 10. Minimum of 3 quarts.
\$48.00 per quart

Chilled Jumbo Shrimp GF/DF

Tails on, with remoulade & cocktail sauce
\$18.85 per lb. / 3lb min.

Sides of Poached Salmon GF

garnished with cucumber & lemon.
Served with Cucumber Mousse and
50 small slices of house-made bread
or gluten free crackers.
Serves approx. 40 for hors d'oeuvres.
\$135.00

Smoked Norwegian Salmon GF

with Boursin Cheese, capers & scallions.
Served with sliced black bread & fancy
Melba toast. Serves 6 guests per lb.
\$22.85 per lb. / 3lb. minimum

Seafood Torte GF

Layers of Back Fin Crab, Shrimp,
Boursin Cheese & Remoulade
Sauce. Beautifully garnished with
fresh herbs, lemon & more
seafood. Served with house made
melba toast.

Large 125.00 (serves 55-60)
Medium 72.00 (serves 25-30)
Small 58.00 (serves 12-15)

Quiche Menu

Miniature

\$14.85 per dozen
3 doz min per flavor

Whole

\$24.85 / Serves 4-8
Gluten Free Crust +\$10.00 GF

Flavors

Ham & Swiss
Back Fin Crab
Broccoli & Cheddar
Spinach & Mushroom
Sun-dried Tomato & Bacon
Tomato, Feta & Purple Onion
Quiche Lorraine (Bacon & Cheese)

Bread Menu

Cocktail Croissants

\$4.45 per dozen (3 doz min.)

Sweet Potato Biscuits

\$11.85 per dozen (3 doz min.)

Angel Biscuits

\$6.85 per dozen (3 doz min.)

Homemade Rolls

White or Dark Bavarian

Party Rolls ... \$4.95 per dozen
Dinner Rolls ... \$5.95 per dozen
Half-Size Rolls ... \$5.45 per dozen
Sandwich Rolls ... \$7.85 per dozen

Gluten Free Sandwich Rolls GF

\$2.50 each

Fancy Melba Toast

\$6.45 / thirty slices

Spreads

SERVES 12-15 GUESTS PER LB

Boursin Cheese GF

covered with sweet cherries and
served with thin Moravian Spice Wafers
or gluten free crackers. \$28.00 per lb.

Brandied Vermont Cheddar Cheese GF

with toasted walnuts and served with sesame
flat bread crackers or gluten free crackers
\$19.85 per lb.

White Cheddar, Cranberry & Almond Spread GF

Served with butter crackers or gluten free crackers
\$17.85 per lb.

Shrimp & Butter Spread GF

Served with melba toast or gluten free crackers
\$17.85 per lb.

Smoked Bacon, Cheddar & Sun-Dried Tomato GF

toasted baby rye bread or gluten free crackers
\$16.85 per lb.

Five Onion Cheese Spread GF

Scallions, yellow onion, purple onion,
chives & shallots with cheddar, blue
cheese and crushed pecans with toasted
baby rye bread or gluten free crackers
\$16.85 per lb.

Cream Cheese, Watercress & Dill GF

with toasted pita points or gluten free crackers
\$15.85 per lb.



Fruit & Vegetable Menu

MINIMUM OF 3 dozen unless otherwise noted



Avocado Cucumber Bites

a creamy avocado, feta, lemon and herb whip on a cucumber slice.
Sprinkled with capers and dukkah
\$17.85 per dozen

Vegetable Lasagna Cups

with a savory vegetable sauce
\$26.85 per dozen

Baked Artichoke Cups ^{GF}

filled with spinach and topped with melted Havarti cheese
\$18.85 per dozen

PICK UP -or- DELIVERY

- ◆ PICK UP AT OUR ASHLAND or RICHMOND LOCATION
- ◆ DELIVERY COST BASED ON ZIP CODE/DAY/TIME
- ◆ DELIVERY & SET-UP BY ONE OF OUR STAFF MEMBERS IS AVAILABLE. ASK ABOUT PRICING!

Baked Mushrooms Stuffed w/ Savory Wild Mushrooms & Leek ^{GF}

topped with Gruyere cheese
\$15.85 per dozen

Mushrooms Stuffed with Spinach

baked with water chestnuts and topped with fontina
\$15.85 per dozen

Roasted Tomato, Fresh Basil & Pecorino Cheese

baked into a petite French croissant
\$16.45 per dozen

Bruschetta

Spinach, bits of fresh tomato, purple onion & asiago cheese baked on slices of toasted Italian loaf
\$16.85 per dozen

Spanakopita

phyllo pastry filled with spinach & feta cheese
\$16.85 per dozen

Ultimate Crudites ^{GF}

Vegetables served with a wonderful buttermilk dip or house made thousand island with blue cheese crumbles
\$3.85 per guest
15 guest minimum

Fresh Asparagus ^{GF}

Blanched, topped with roasted red peppers and served with Curry Dijon dipping sauce
\$3.85 per guest
15 guest minimum

Sweet Red Pepper Hummus

Served with toasted pita points
\$12.85 per pint / Serves 4-6

Spinach & Artichoke Heart Fondue

to be served warm with croissant squares for dipping. Serves 10-12
\$16.85 per quart

Fresh Seasonal Fruits ^{GF}

served with coconut rum whipped cream and chocolate mousse for dipping
\$3.85 per guest / 15 guest min.

Grilled Fresh Pineapple

with Captain Morgan's dark rum and brown sugar
\$3.85 per guest / 15 guest min.

Twice Baked Potatoes

\$6.85 ea. / Min. of 6

Cucumber Tea Sandwiches

\$12.85 doz. / 3 doz. Min.

Dips

Dips Serve 4-6 Per Pint

Shrimp Dip
\$9.45 / Pint

Clam Dip
French Onion Dip
Green Goddess Dip
Bacon Horseradish Dip
Fresh Vegetable Ranch Dip
\$7.45 / Pint

Homemade Potato Chips ^{GF/DF}

sprinkled with sea salt and served with your choice of two dips
\$3.98 per person
15 Guest Minimum

Sauces

Sauce Serves 4-6 Per Pint

Fresh Ginger Lime Sauce	\$5.85 / Pint
Apricot Aioli	\$6.45 / Pint
Whipped Horseradish Sauce	\$6.45 / Pint
Vidalia Onion Marmalade	\$7.85 / Pint
Remoulade Sauce	\$7.85 / Pint
w/ bleu Cheese Crumbles	
Plum Sauce	\$7.85 / Pint
Spicy Peanut Sauce	\$8.45 / Pint
Cucumber Mousse	\$9.45 / Pint



PLEASE PLACE ORDERS TWO DAYS
OR MORE IN ADVANCE

BY THE PINT

North Carolina BBQ
Hickory Smoke BBQ
Chicken Salad
Country Ham Salad
Albacore Tuna Salad
\$9.45 per pint – Serves 4

Lobster Salad
Shrimp Salad
\$13.85 per pint – Serves 4

Egg Salad
\$7.95 per pint – Serves 4

BY THE POUND

Swiss Cheese
\$7.45 per lb.

Cheddar Cheese
Provolone Cheese
\$6.45 per lb.

Sliced Salty Country Ham
\$12.95 per lb.

Sliced Va Baked Ham
\$8.85 per lb.

Sliced Lean Roast Beef
\$10.85 per lb.

Sliced House-Roasted Turkey
\$9.85 per lb.
98% Fat Free

BY THE PINT SIDES

Fresh Fruit Salad
Five Veggie Slaw
Green Pea & Cheddar Salad
Potato Salad
Shell Macaroni Pasta
in Mayo Dressing
Tri-Color Pasta
in Italian Dressing
Angel Hair Pasta
in Buttermilk Ranch Dressing

Smokey Black Eyed Pea Salad
Marinated Broccoli
Marinated Carrots
Cucumber & Tomato Salad
Succotash Salad
Sweet Dill Pickle Chips
\$6.85 per pint

Deviled Eggs
½ Dozen \$5.70
Dozen \$11.40

Thelma's
Vegetable Soup
\$10.95 per quart



Hanover Club Platter

BUFFET LUNCHEON PLATTERS

15 Guest Minimum

All Platters come with Serving Tongs and Serving Spoons

HANOVER CLUB PLATTER

Guests "create" their own sandwich

Thinly Sliced Country Ham
Sliced Roasted Turkey
Applewood Smoked Bacon
Lettuce & Tomato
Homemade Rolls
Fruit Salad

Ophelia's Famous Potato Salad
Deviled Eggs
Chocolate Brownies
Mini Cheesecakes
\$17.95 per person

SUZANNE'S DELI PLATTER

Guests "create" their own sandwich

Sliced Roasted Turkey
Roast Beef
Baked Black Forest Ham
Cheddar, Provolone & Swiss
Lettuce & Tomato
Homemade Breads
Pasta Salad
Marinated Vegetables
Deviled Eggs
Assorted Jumbo Cookies
\$16.95 per person

HOMEMADES PLATTER

*Sandwiches are cut into halves
so guests can "mix & match."*

Chicken Salad
Sliced Roasted Turkey
Roast Beef & Cheddar
Hanover Club
Vegetarian Wraps
\$8.95 per person

Add a Side; \$2.85 per guest
Potato Salad
Pasta Salad
Homemade Potato Chips

Add Deviled Eggs; 95¢ each

Add a Jumbo Homemade Chocolate
Chip Cookie; \$2.85 per person

GARDEN SALAD PLATTER

Grilled Chicken
**Lettuce, Tomato, Cucumbers, Red &
Green Peppers and Purple Onion**
House-made Melba Toast
Deviled Eggs
Fresh Fruit
Chocolate Chess Pie
Carrot Layer Cake
\$16.95 per person

Salad Dressings: Ranch, Italian,
Honey Mustard or Balsamic Vinaigrette



MINIATURE DESSERTS

3 doz Minimum

Cream Puffs

filled with homemade custard and
whipped cream, drizzled with chocolate

\$14.85 doz

Eclairs

filled with chocolate mousse & dusted
with powdered sugar

\$14.85 doz

Petite Fours

all butter pound cake dipped in white
chocolate and decorated on top

\$14.85 doz

Strawberries Romanoff

served in puff pastry shells and
garnished with fresh berries

\$14.85 doz

Chocolate Mousse GF

served in Dutch Chocolate cups and
powdered with chocolate dust

\$14.85 doz

Vanilla Cheesecake

two bite; round; topped with cherries

\$14.85 doz

Black Forest Cheesecake

two bite; round; topped with cherries

\$14.85 doz

Coconut Macaroons GF

Dipped in Milk Chocolate

\$14.85 doz

Pecan Crescent Cookies

Bathed in powdered sugar

\$14.85 doz

English Lemon Tart

\$14.85 doz

Pecan Tart

\$14.85 doz

Boston Cream Tart

\$14.85 doz

Caramel Walnut Tart

\$14.85 doz

Chocolate Truffle Tart

\$14.85 per dozen

Lemon Squares

\$11.85 doz

Chocolate Caramel Squares

Pecans, pretzel & caramel brownie

\$11.85 doz

Triple Chocolate Brownies

\$11.85 doz

Gluten Free Chocolate Brownies GF

\$18.85 doz

Fruitcake (Seasonal)

\$14.85 doz

Whole Desserts

Chocolate Chess Pie

Lemon Chess Pie

Coconut Custard Pie

\$14.85 ea. / Serves 6-8

Pecan Pie

Apple Pie

Key Lime Pie

Peanut Butter Pie

\$18.85 ea. / Serves 6-8

French Silk Pie

Carrot Layer Cake

Chocolate Layer Cake

All Butter Poundcake

\$28.85 ea. / Serves 12



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OR MORE IN ADVANCE

*A 10% Service Charge is added to all orders

Notes



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**PLEASE PLACE ORDERS TWO DAYS
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Homemades Breakfast Platters 10 SERVINGS PER PLATTER

Traditional Breakfast Platter

Oven Baked French Toast
Cinnamon Apples **GF/DF**
Va Baked Ham **GF/DF**
Maple Syrup
Whipped Butter
\$128.00 per platter

Classic Breakfast Platter

Bacon OR Sausage **GF/DF**
Scrambled Eggs **GF**
Buttermilk Biscuits
Home Fries **GF/DF**
Cheese Gritts **GF**
Jams & Whipped Butter
\$128.00 per platter

Continental Breakfast Platter

Assorted Muffins
Assorted Pastries
Mini Bagels
Croissants
Jams & Whipped Butter
Seasonal Fruit **GF/DF**
\$111.00 per platter

Modern Day Breakfast Platter

Fruit Salad **GF/DF**
Yogurt **GF**
Granola **GF/DF**
Assorted Mini Breakfast Sandwiches
(Sausage, Bacon, Chicken)
Assorted Cheeses (Blue Cheese, Brie, Gouda)
Assorted Crackers
Assorted Nuts (Almonds, Walnuts, Pecans) **GF/DF**
\$130.00 per platter



DISPOSABLES

Black Disposable Serving Tray/Bowl with Lid

Includes two serving utensils and two sauce
bowls if required.
\$15.50 each

Place Settings

Roll Ups – Napkin / Fork / Knife
Clear Acrylic Plates (choose one) – 6" / 7" / 8"
Clear Acrylic Tumblers (choose one) – Short / Tall
\$3.68 per set

Serving Utensils

Tong, Spoon or Fork
\$2.09 each

Full Chafer Kit

(1) Stand
(1) Water Pan
(2) Sternos
(2) Serving Utensils
(2) Sauce Bowls if Required
\$25.00 per kit

Gluten Free Bread

2.50 per serving

Gluten Free Crackers

1.75 per serving

Hard Boiled Eggs **GF/DF**

1.75 per serving

Gluten Free Biscuits

2.00 per serving

BEVERAGES

Brewed Coffee

includes sugar packs & individual creamers
\$3.99 per serving

Orange Juice

\$3.09 per bottle

Apple Juice

\$3.09 per bottle

Cranberry Juice

\$3.09 per bottle

Canned Soda

Pepsi, Diet Pepsi, Ginger Ale, Lemon-Lime
\$2.85 per can

Iced Tea Unsweet

\$3.19 per bottle

Iced Tea Sweet

\$3.19 per bottle

Water

\$2.85 per bottle

Iced Tea by the Gallon

\$8.50 per gallon

Strawberry Lemonade by the Gallon

\$13.50 per gallon

Orange Juice by the Gallon

\$14.99 per gallon