



## 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

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OR MORE IN ADVANCE

\*A 10% Service Charge is added to all orders

## 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.

### Cheese Sampler

 GF

Wedges of Cheddar, Swiss & Provolone  
accompanied with White Cheddar Cranberry  
spread and our House-made Pimento Spread.  
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.



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## Fruit & Vegetable Menu

MINIMUM OF 3 dozen unless otherwise noted



### 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

## 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!



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## 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 Vinaigret



## MINIATURE DESSERTS

3 doz Minimum

### Cream Puffs

filled with homemade custard and whipped cream, drizzled with chocolate

\$17.85 doz

### Eclairs

filled with chocolate mousse & dusted with powdered sugar

\$17.85 doz

### Petite Fours

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

\$22.00 doz

### Strawberries Romanoff

served in puff pastry shells and garnished with fresh berries

\$17.85 doz

### Chocolate Mousse **GF**

served in Dutch Chocolate cups and powdered with chocolate dust

\$17.85 doz

### Vanilla Cheesecake

two bite; round; topped with cherries

\$17.85 doz

### Black Forest Cheesecake

two bite; round; topped with cherries

\$17.85 doz

### Coconut Macaroons **GF**

Dipped in Milk Chocolate

\$17.85 doz

### Pecan Crescent Cookies

Bathed in powdered sugar

\$17.85 doz

### English Lemon Tart

\$17.85 doz

### Pecan Tart

\$17.85 doz

### Boston Cream Tart

\$17.85 doz

### Caramel Walnut Tart

\$17.85 doz

### Chocolate Truffle Tart

\$17.85 per dozen

### Lemon Squares

\$17.85 doz

### Chocolate Caramel Squares

Pecans, pretzel & caramel brownie

\$17.85 doz

### Triple Chocolate Brownies

\$17.85 doz

### Gluten Free Chocolate

**Brownies **GF****

\$21.85 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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# Notes



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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