

At Blue Ridge Catering, our creative menus, attention to detail, and professional service create an unparalleled experience for you and your guests. We will work with you to custom design a wedding celebration that is unique and unforgettable.



www.blueridgecatering.net

522 Salem Avenue Roanoke, Virginia 24016

(540)982-7700



Thank you for your interest in Blue Ridge Catering for your upcoming Wedding Celebration.! We offer a wide array of services to ensure every detail of your special day is covered. From the initial consultation until the last guest leaves the reception, our years of experience are sure to put you at ease.

We can assist in every aspect of your planning from venue selection and vendor recommendations to bar service and all rental needs.

Our creative menus and customized service are designed to offer a unique and memorable experience for you and your guests. Each Wedding Menu is custom designed to be a reflection of you and your personalities.

Perhaps you would like to feature a cuisine reflective of your ethnic background or maybe you would like to feature the bountiful harvest that SW Virginia has to offer. Whatever your preferences we can design the perfect menu for your Wedding reception, rehearsal dinner, shower or any other occasion.

Enclosed you will find a sampling of custom designed wedding menus. These menus will provide a little insight into planning a reception and the possibilities that abound. Whether you are interested in a Classic Buffet, a Traditional Hors D'oeuvres Reception, a Sit Down Dinner or a Contemporary Stations Reception we can create the ideal menu for you and your guests.

Thank you again for your interest in Blue Ridge Catering and we look forward to the opportunity to be of service to you in the near future.



“Classic Virginia with A Twist”

Cocktail Hour Hors D'oeuvres

Assorted Cheeses & Tortas w/ Crackers

*to include Gorgonzola-Pistachio Torta & Sun Dried Tomato
& Basil Pesto Torta*



Edible Spoon w/ Southwestern Shrimp Ceviche

*Edible Wonton Spoons topped w/ a “Cooked Ceviche” of
Shrimp, Avocado & Jicama*



Chicken Salad Tartlets

*Our Traditional or Curry Chicken Salad Served in Phyllo
Cups*



Pre Set Salad

Mixed Green Salad w/ Beets, Peaches & Goat Cheese

*Mixed Green Salad w/ Roasted Beets, Grilled Peaches,
Caramont Goat Cheese & A Honey Cider Vinaigrette*



Beverage Station

Sweet Tea

Peach Tea

Raspberry Lemonade

Ice Water



“Classic Virginia with A Twist”



Dinner Buffet

Grilled Chicken

Tender Boneless Breasts of Chicken Served Hot Off of the Grill

Grilled Pork Tenderloin

Condiments for Chicken & Pork to Include- Apple Onion Chutney, Spicy Peach Chutney, Jerk BBQ Sauce, Curry-Apricot Mustard, BBQ Sauce & Ginger Teriyaki Sauce

Tortellini Pasta Salad

w/ Broccoli, Cherry Tomatoes & Herb Vinaigrette

Grilled Vegetables

Assortment of Grilled Asparagus, Red Onion, Bell Pepper, Yellow Squash, Zucchini & Portobello Mushrooms

Fresh Baked Rolls w/ Butter

Late Night Snack Menu

Grilled Pimento Cheese Sandwiches

Classic Southern Pimento Cheese inside Sourdough Bread & Grilled To Perfection

Mini Chicken & Waffle Cone

A Blue Ridge Twist on the Classic Chicken & Waffles! Mini Waffles Cones Filled w/ Sweet Fried Chicken, Vanilla Maple Syrup & A Hint of Chipotle Butter.





“Traditional Dinner Buffet”

Cocktail Hour Hors D’oeuvres

Assorted Cheeses & Tortas w/ Crackers

to include Gorgonzola-Pistachio Torta & Sun dried Tomato & Basil Pesto Torta

Antipasto Skewers

An Assortment of Skewers with items such as Artichoke Hearts, Cherry Tomatoes, Olives, Roasted Peppers, Fresh Mozzarella, Fontina Cheese, Salami & Pepperoni

Avocado BLT Crostini w/ Basil Mayonnaise

Crispy Crostini topped with Spring Lettuce, Applewood Smoked Bacon, Oven Roasted Cherry Tomato, California Avocado & Basil Mayonnaise

Beverage Station

Ice Water

Lemonade

Coffee(Regular & Decaf)

Bar Setups

Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water, Cranberry Juice, Orange Juice w/ Lemons & Limes



“Traditional Dinner Buffet”



Buffet Dinner

NY Strip Loin Carving Station

*Whole Roasted Strip Loins Chef Carved to order w/
Condiments & Petite Rolls*

Grilled Garlic & Herb Chicken

w/ Lemon Herb Sauce

Spinach Salad w/ Strawberries

w/ Sweet Poppy Seed Vinaigrette

Grilled Vegetables

*Assortment of Grilled Asparagus, Red Onion, Bell Pepper,
Yellow Squash, Zucchini & Portobello Mushrooms*

Roasted Rosemary Potatoes

*Red Bliss Potatoes Seasoned w/ Salt, Pepper & Rosemary &
Roasted to Perfection*

Rice Pilaf

Flavorful Steamed Rice w/ Pine Nuts

Fresh Baked Rolls w/ Butter





“Around The World Grazing Stations”

Passed Hors D’oeuvres

Gazpacho Soup Sips

Chilled Gazpacho Soup served in a Shot Glass

Petite Cajun Crab Cakes w/ Remoulade

*Cajun Seasoned Lump Crab Cake w/ Whole Grain Mustard
Remoulade*

Grilled Tequila Lime Shrimp Shooter

Served w/ Chipotle Mayo, Fresh Cilantro & A Lime Wedge

Turkish Meze Menu

Turkish Spreads & Salad Station

*A Trio of Turkish Spreads and Salads to include Hummus,
Roasted Eggplant Salad & Coban
Salad(Diced Cucumbers, Tomatoes, Onions & Peppers w/ Lemon
Juice & Olive Oil)Accompanied by an
Assortment of Flatbreads & Pita served w/ Bell Peppers, Tomato
Wedges, Olives, Celery & Carrots*

Lahmacun

*Turkish Style Pizzas served on flatbreads-
Lamb w/ Peppers, Onions, Eggplant, Red Onion w/ Chilies,
Lemon & Parsley
and*

Peppers, Onions, Tomatoes, Eggplant & Feta Cheese

Vegetable Phyllo Bundles

Filled with Spinach, Sundried Tomatoes & Feta Cheese

Pacific Rim Station

Five Spice Beef Satay

w/ Soy-Lime Dipping Sauce

Asian Fruit Salad w/ Papaya-Mint Sauce

Fresh Pineapple, Melons, Grapes & Papaya Tossed In Papaya-Mint Sauce

Ahi Tuna Martini

*Seared Ahi Tuna served on a bed of Sesame Ginger Marinated
Slaw w/ Wonton Crisps and Wasabi Aioli*



"Around The World Grazing Stations"



Southwestern Station

Chipotle Chicken Kabobs

Chipotle Glazed Chicken Kabobs w/ Peppers & Onions

Vegetable Quesadillas

Flour Tortillas filled w/ Seasoned Black Beans, Peppers, Onions & Mushrooms w/ Monterey Jack & Cheddar Cheese. Served w/ Salsa, Guacamole & Sour Cream

Southwestern Cole Slaw

A Zesty Blend of Cabbages, Carrots & Bell Peppers w/ A Creamy Chipotle Lime Dressing & Cilantro

Taste of The South Station

Southern Pork Short Plate

Medallions of BBQ Rubbed Pork Tenderloin Atop Mashed Sweet Potatoes w/ Peach Salsa & Chipotle BBQ Sauce

Petite Sweet Potato Biscuits w/ Smithfield Ham
w/ Apple Butter

Dessert Station

Assorted Cheesecake Lollipops

A Variety of Our Signature Bite Sized Sweet Treats

Chocolote Dipped Apricots

Dried Apricots Dipped In Milk Chocolate

Beverage Station

Apricot Lemonade

Sweet Tea

Unsweet Tea

Signature Cocktail

Apricot Margarita

Fresh Made Apricot Margaritas w/ Apricot Juice, Lime Juice, Triple Sec & Tequila Served on the Rocks.





“Contemporary Hors D’oeuvres Menu”

Passed Hors D’oeuvres

Mini Grilled Cheese w/ Fire Roasted Tomato Soup Shooter

*A Wedge of Grilled Cheese w/ 3 Cheeses On Sourdough
Bread served atop a
Shot Glass of Fire Roasted Tomato Soup*

Avocado BLT Crostini w/ Basil Mayonnaise
*Crispy Crostini topped with Spring Lettuce, Applewood
Smoked Bacon, Oven Roasted Cherry Tomato, California
Avocado & Basil Mayonnaise*

Petite Cajun Crab Cakes w/ Remoulade
*Cajun Seasoned Lump Crab Cake w/ Whole Grain Mustard
Remoulade*

Hors D’oeuvres Buffet Menu

Assorted Cheeses & Tortas w/ Crackers
*to include Gorgonzola-Pistachio Torta & Sun Dried Tomato
& Basil Pesto Torta*

Fresh Fruit Tray
*An Assortment of Fresh Seasonal Fruits to Include Melons,
Pineapple, Strawberries & Grapes*

Garden Vegetable Crudite
*Vegetable Crudite Displayed Vertically in Glass Vessels of
Carrots, Celery, Cherry Tomatoes, Cucumbers, Red Peppers
& Marinated Asparagus Served with Ranch & Roasted
Pepper Goat Cheese Dips*

Lobster Macaroni & Cheese
*Rich and Creamy Macaroni & Cheese w/ Lobster Meat
and Topped With White Cheddar & Jack Cheeses*



“Contemporary Hors D’oeuvres Menu”



“White Pie” Foccacia Pizza

W/ Garlic, Olive Oil, Sun Dried Tomatoes, Red Onion & Mozzarella & Feta Cheeses OR Foccacia Margherita w/ Basil, Tomatoes & Fresh Mozzarella

Sirloin Teriyaki Kabobs w/ Crimini Mushrooms

Ginger Teriyaki Sirloin Steak Skewered & Grilled w/ Crimini Mushrooms

Sliders

Mini Cheeseburgers on Petite Rolls w/ Bacon, Caramelized Onions, Cheddar Cheese BBQ Sauce & Roasted Garlic Mayo OR Sautéed Mushroom & Gruyere w/ Creamy Horseradish Mustard

Grilled Chicken Quesadillas

Quesadillas filled with Tender Grilled Chicken, Sautéed Peppers, Onions & Mushrooms, Black Beans, Seasoned Cheddar & Monterey Jack Cheeses served with Sour Cream, Guacamole & Salsa Fresca

Dessert Station

Assorted Cheesecake Lollipops

A Variety of Our Signature Bite Sized Sweet Treats

Assorted Mini Pies

Such As Key Lime, Pecan-Chocolate, Peach-Blueberry...

Milk Shooters w/ Mini Chocolate Chip Cookies

Ice Cold Shots of Milk Served w/ Warm Mini Chocolate Chip Cookies

Beverage Station

Basil Peach Lemonade

Sweet Tea

Unsweet Tea

Ice Water





“Classic Hors D’oeuvres Menu”

Cocktail Hour Hors D’oeuvres

Assorted Cheeses & Tortas w/ Crackers

to include Gorgonzola-Pistachio Torta & Sun Dried Tomato & Basil Pesto Torta

Grilled Vegetable Display

An Assortment of Grilled & Chilled Vegetables to include Red Peppers, Zucchini, Squash, Asparagus, Haricot Vert & Eggplant

Hors D’oeuvres Buffet Menu

Pesto Stuffed Mushrooms

Crimini Mushrooms Stuffed w/ Pesto and Topped with Bread Crumbs & Parmesan Cheese

Petite Sweet Potato Biscuits w/ Smithfield Ham w/ Apple Butter

Tortellini Pasta Salad

w/ Broccoli, Cherry Tomatoes & Herb Vinaigrette

Chicken Salad Croissants

Flaky Petite Croissants Filled with Our Famous Chunky Chicken Salad

Meatballs in Chipotle Sauce

Cocktail Sized Meatballs in Smoky Chipotle Sauce

Shrimp Cocktail Shooters

Passed Trays of Shot Glasses with Housemade Cocktail Sauce & Shrimp Skewered with a Bamboo Toothpick

Traditional Crab Cakes w/ Remoulade

Traditional Lump Crab Cakes w/ Peppers, Onions & Garlic Served w/ Whole Grain Mustard Remoulade

Beverage Station

Sweet Tea
Unsweet Tea
Ice Water

Strawberry Lemonade
Assorted Sodas





These sample menus give you an idea of some of the possibilities available at Blue Ridge Catering.

We invite you to visit blueridgecatering.net and tell us about your event. We will contact you to schedule a consultation to begin planning the details of your special day.

This day is about YOU. Let's work together to make it unforgettable.

Sincerely,

A handwritten signature in blue ink that reads "Mark". The signature is stylized and cursive.

Mark Baldwin
Owner

522 Salem Avenue Roanoke, Virginia 24016

(540) 982-7700

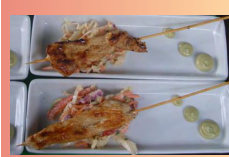
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WEDDING NOTES



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