

**Debra's Catering – 3444 Glendale Road, Galax VA 24333
276-236-5015 or Cell: 276-233-7389.**

APPETIZER MENU – Per 25 servings

| | |
|--|---------|
| Baked Brie w/Toasted Walnuts and Red Pear..... | \$40.00 |
| Warm Crab Dip..... | \$30.00 |
| Layered Shrimp Spread Platter..... | \$25.00 |
| Large Cocktail Shrimp w/Sauce (26-30 count)..... | \$50.00 |
| Cream of Asparagus Soup – Sipping Cups..... | \$30.00 |
| Warm Spinach Dip w/Baguette Slices..... | \$25.00 |
| Prosciutto Drizzled w/Olive Oil and Cracked Pepper..... | \$30.00 |
| Spinach Stuffed Mushrooms..... | \$30.00 |
| Vegetable Trays w/Dip..... | \$30.00 |
| Sweet & Spicy Meatballs..... | \$30.00 |
| BBQ Cocktail Wieners..... | \$35.00 |
| Tortilla Chips w/Salsa, Guacamole & Sour Cream..... | \$25.00 |
| Mini Twice Baked Potatoes..... | \$25.00 |
| Cheese Stuffed Jalapeno Poppers..... | \$30.00 |
| Assorted Fancy Nuts..... | \$15.00 |
| Homemade Cheeseball..... | \$25.00 |
| Fine Cheese Tray for Slicing..... | \$40.00 |
| Cheese Cubes w/assorted crackers..... | \$25.00 |
| Deli Meat Tray Served w/Assorted Breads and Spreads..... | \$75.00 |
| Sweet Potato Biscuits w/Country Ham..... | \$30.00 |
| Honey Ham on Yeast Rolls w/Dijonnaise..... | \$30.00 |
| Mini Tomato Sandwich w/Basil Mayo..... | \$25.00 |
| Roast Beef on Yeast Roll w/Horseradish Butter..... | \$30.00 |
| Cucumber Sandwiches..... | \$20.00 |
| Chicken Salad on Croissants..... | \$30.00 |
| Ham and Swiss on Croissants..... | \$30.00 |
| Mini Turkey & Spinach Wraps w/Roasted Red Pepper Mayo..... | \$30.00 |
| Fruit Trays w/Dip..... | \$30.00 |
| Chocolate Dipped Strawberries..... | \$25.00 |
| Apple Slices w/Homemade Caramel Sauce..... | \$25.00 |
| Assorted Confections..... | \$25.00 |

FULL BREAKFAST BUFFET..... \$10.00

Traditional Breakfast Items:

- Eggs: Scrambled or Boiled
- Sausage, Ham, Bacon
- Biscuits
- Gravy
- Fresh Fruit
- Juice, Coffee & Milk

BOXED LUNCHES..... **\$8.50/person**
Features a sandwich, salad, chips, dessert, tea/lemonade

Sandwich Options: Ham & Cheese, Turkey Breast, Roast Beef, Chicken Salad, Pastrami, Club

Breads: Whole Wheat, White, Rye, Pumpnickel, Seven Grain, Sourdough, Bagels, Sub Buns, Yeast Rolls, Croissants, Tortilla (for wraps)

Hot: Chopped Pork BBQ, Lean Hamburgers, All Beef Hotdogs, Grilled Chicken, Parmesan Chicken, Pork Loin, Crab Cake

Cheese: American, Swiss, Provolone, Colby, Muenster

Condiments: Mayo, Mustard, Roasted Red Pepper Mayo, Dijonnaise, Horseradish Butter

LUNCH AND DINNER BUFFET

1 Entrée, 2 sides, 1 salad, rolls, 2 dessert, coffee, Sweet & Un-sweet Tea.... \$10.00/person
2 Entrees..... \$12.00/person

Entrees: Parmesan Crusted Chicken Breast, Creamy Chicken and Stuffing Bake, Chicken Cordon Blue Bake, Creamy Chicken Enchiladas, Sliced Turkey Breast, Beef Burgundy, Sliced Roast Beef w/Gravy, Sirloin Tips w/Mushroom Sauce, Marinated Beef Filet w/Horseradish Butter (Add \$8.00), Meatloaf Wellington w/Fresh Mushroom Sauce, Spiral Sliced Honey Glazed Ham, Marinated Pork Steaks, Herb Crusted Pork Loin, Pecan Crusted Salmon w/Caperberry Tartar Sauce (Add \$3.00), Homemade Lump Crab Cakes (Add \$5.00), Butter and Garlic Sautéed Shrimp (Add \$2.00), Broiled Flounder w/Lemon & Dill (Add \$2.00), Four Cheese Lasagna w/Meat, Ricotta & Spinach Stuffed Manicotti (vegetarian), Vegetable Lasagna w/White Sauce (vegetarian), Grilled Meats Upon Request

Vegetables: Red Skin Mashed Potatoes, Cheesy Scalloped Potatoes, Baby Roasted Red Potatoes, Baby Parmesan Coated Potatoes, Baked Potatoes w/Sour Cream & Butter, Twice Baked Potatoes, Seasoned Green Beans, Sautéed Mixed Asian Vegetables w/Sauce, Buttered Baby Green Peas, Brown Sugar Cinnamon Baked Apples, Spinach & Rice Bake, Maple Glazed Baby Carrots, Mini Corn on the Cob, Buttered Corn, Cinnamon Topped Apple Sauce, Baked Sweet Potatoes, Pecan Streusel Topped Sweet Potato Soufflé, Sautéed Yellow Squash, Steamed Broccoli – Cheese Sauce optional; Cracker Topped Broccoli Casserole, Stuffing Balls w/Gravy, Baked Beans, Fruited Wild Rice Blend

Salads: Fresh Garden Salad, Red Lettuce w/Fresh Pear and Walnut Salad Broccoli/Cauliflower/Tomato Salad w/Creamy Dill Dressing, Asian Broccoli & Noodle w/Sweet-Sour Sauce, Mediterranean Melody, Tri-Color Pasta w/Pepperoni & Black Olives, Black Bean and Corn Salad w/Tomato Chutney, Macaroni Salad, Old Fashioned Potato Salad, Garlic Roasted Potato Salad, Layered Green Pea Salad

Dressings: Ranch, Thousand Island, Catalina, French, Greek Vignette, Creamy Italian, Fat Free upon request. **Homemade Dressings:** Blue Cheese, Poppy Seed.

Soups: Vegetable Soup, Cheeseburger Soup, Clam Chowder, Corn Chowder, Potato Soup, Chicken Noodle, Chili Beans

Desserts: Old Fashioned Pound Cake, German Chocolate Cake, Chocolate Bavarian Tort, Butter Cake w/Pineapple Filing, Strawberry Pound Cake, Strawberry Short Cake, Fresh Apple-Walnut Layer Cake w/Cream Cheese Frosting, Carrot Cake, Rum Cake, Red Velvet Cake, Italian Cream Cake, Moist Chocolate Layer Cake w/Sour Cream Fudge Icing, Cobbler: Peach/Berry/Apple a-la-mode Optional, Frosted Bourbon Brownies, Peanut Butter Fudge, Mocha Truffles, Butterscotch Cashew Gems, Key Lime Tarts, White Texas Cake Squares, Cream Puffs, Lemon Bars, Brownie Squares, Banana Pudding

Pies: Banana Cream, Fresh Strawberry Cheesecake Pie, Fresh Peach Cheesecake Pie, Pecan Pie, Homemade Chocolate Pie, Homemade Lemon Meringue Pie, Pumpkin Pie, Sweet Potato Pie, Coconut Cream Pie, Black Walnut Brownie Pie

Cheesecakes: Chocolate Chip, Tropical, Dreamsicle, Chocolate Mousse, Key Lime, New York Style topped w/Cherry or Blueberry, Strawberry Ribbon, Caramel Walnut

Ice Cream Desserts: Butter Pecan Layer Ice Cream Cake, Fresh Fruit w/Sherbet, Homemade Hot Fudge Cake, Blondie's, Sundaes

HOMEMADE, DECORATED CAKES FOR WEDDINGS, BIRTHDAYS, RETIREMENTS, AND ANNIVERSARIES ARE AVAILABLE.

An additional service charge (determined by caterer) + 11% local & state tax will be added to catering costs.