

**Professional Catering – 913 Hethwood Blvd., Blacksburg, VA 24060**  
**800-839-7175 or 540-961-9800 – E-mail: [procat@nrvmailbox.com](mailto:procat@nrvmailbox.com)**  
 (For dinner buffets, plated dinners, hors d’oeuvres receptions and wedding receptions,  
 please contact our office for menus.)  
 eVA Vendor

**BUTTERMILK BREAKFAST BISCUIT BUFFET – Minimum of 75 guests, Maximum of 1-1/2 hours service time.**

- Featuring:** Chef-Carved Honey Glazed Baked Pit Ham, Fresh Buttermilk Biscuits,  
 Country Sausage Gravy, Butter & Jelly, Fresh Seasonal Cut Fruit  
 & Melon, Danish, Coffee Cake & Muffins, Assorted Juices, Coffee,  
 Hot Tea..... **\$ 8.75/person**
- Add:** Freshly Scrambled Eggs, Broccoli, Cheese & Egg Casserole,  
 Sausage/Egg/Pepperjack Cheese Country Casserole, Country Tavern  
 Sausage & Egg Casserole, Spicy Mexican Sausage & Cheese  
 Casserole, or Italian Frittata (Vegetarian or Non)..... **\$ 1.15/person**
- Add:** Home-style Pancakes (Griddled on site)..... **\$ 1.25/person**
- Add:** Breakfast Potatoes..... **\$ 1.05/person**

**THE BRUNCH CLASSIC**

Minimum of 50 guests, maximum of 1½ hours serving time..... **\$18.70/person**

Tomato & Orange Juice; Broccoli, Bacon, Cheddar Egg Casserole; Bacon & Link Sausage;  
 Vegetable du Jour; Seasonal Fruits & Melon; Assorted sweet Muffins; Croissants & Buttermilk  
 Biscuits; Breakfast Potatoes; Sausage Gravy; Pasta & Feta Salad; Fudge Brownies; Assorted  
 Cookies; Eclairs; Regular or Decaf Coffee; Hot Tea

Choose One:

Chef Carved Pit Ham or Roast Beef Loin au Jus

**THE PREMIUM BRUNCH**

Minimum of 50 guests, maximum of 1½ hours serving time.....**\$24.95/person**

Juice Assortment; Butlered Jumbo Shrimp Cocktail; Petite Smoked Salmon Bagels w/Cream  
 Cheese; Seasonal Fruits & Melon; Cinnamon Rolls & Danish; Cheese Blintz w/Fruit Coulis;  
 Sausage Gravy; Tabouli Salad; Canadian Bacon & Link Sausage; Vegetable Du Jour; Croissants  
 & Buttermilk Biscuits; Breakfast Potatoes; Custom Omelet Station (w/Cheese, Ham, Mushrooms,  
 Peppers, Onions, Salsa); Chocolate Suicide Cake w/Raspberry Glaze; Key Lime Pie; Regular or  
 Decaf Coffee; Hot Tea

Choose One:

Scallops Franjelica w/Pecan Rice; Chef-Carved Breast of Turkey; Baked Cod w/Lobstercrumb  
 Topping; Roast Loin of Beef Au Jus; Chef-Carved Roast Pork Loin w/Apples & Onions

~ OR ~ Substitute Slow-Roasted Tenderloin of Beef Au Jus..... **\$27.45/person**

**LUNCHEONS**

**Minimum of 50 guests, Maximum of 2 hours service time for all lunches.**

**Luncheon Deli** – Soup, Salad, Sandwich & Sweets Bar..... **\$10.25/person**

**Choose 1 Soup:**

Tuscan Minestrone (Vegetarian), Home-style Chicken Noodle or Smoked Bacon & Bean

**Choose 1 Salad:**

Tossed Greens w/two Dressings, Potato Salad, Pasta & Feta Salad

**Build Your Own Sandwich Bar:**

Chicken Salad, Tuna Salad & Pimento Cheese, Lettuce & Tomato Tray, Mixed Artisan Rolls & Petite Croissants

**Sweets:**

Éclairs & Cookies

**Choose Two Beverages:**

Iced Tea, Lemonade, or Coffee

**ADD an additional soup or salad .....\$1.25/per selection/per person**

**Luncheon Buffets**

For buffet meals, choose 4 salad & side items, 2 entrees, 2 desserts, and 2 beverages.

**Entrees (Choose 2)**

Pork Barbecue w/Kaiser Rolls, Soup & Deli Sandwich, Portioned Italian Sub,  
Beef Chili w/Cheese & Sour Cream..... **\$10.80/person**

Ricotta-Stuffed Shells Italienne, Baked Lemon Pepper Filet of Cod, Thai Chicken  
or Pork Stir-Fry w/Citrus Rice, Sliced Turkey or Turkey Croquets w/Gravy,  
Sliced Roast Beef w/Gravy, Home-style Meatloaf w/Gravy..... **\$11.95/person**

Burgundy Beef Tips w/Pasta, Roast Pork Loin w/Golden Onion Sauce, Orange  
Roughy Almandine, Breast of Chicken Madeira, Pepper Steak w/Wild Rice,  
Eggplant Parmesan & Tomato Basil Cream, Chef-Carved Roast Sirloin Au Jus,  
Baked Ham or Breast of Turkey..... **\$14.40/person**

Scallops & Mushrooms Amaretto, Crab-Stuffed Tilapia, Jumbo Shrimp Stir-Fry,  
Baked Swordfish/Lobstercrumb Topped, Sliced Roast Sirloin Au Jus..... **\$16.90/person**

Chef-Carved Prime Rib of Beef Au Jus, Chef-Carved Leg of Lamb Minted  
Au Jus..... **\$19.15/person**

**Salads & Sides:** Mixed Field Greens & Dressing, Cole Slaw, Mustard Potato/Egg Salad, 3-Bean Salad, Italian Pasta & Feta, Fruit & Nut Salad, Meat Tortellini w/Sun-Dried Tomato, Marinated Mushrooms & Tomatoes (Cold), Garden Medley w/Feta Vinaigrette (Cold), Southern Pecan Rice, Long Grain & Wild Rice, Country Green Beans, Parsley Bliss Potatoes, Rice & Veggie Pilaf, Mixed Veggie Sauté, Twice Bakes & Cheddar, Pasta & Cheddar, Sun-Dried Tomato Risotto, Sugar Snaps, Parmesan & Herb Roast Bliss Potatoes, Herbal Cream Scalloped Potatoes

**Desserts:** Chocolate Fudge Cake, Warm Apple Turnovers, Apple Spice Cake, Cream Filled Puff Pastries, Cheesecake w/Fruit Topping, Carrot Cake, Gingerbread w/Raisin Sauce, Key Lime Pie

**Beverages:** Iced Tea, Lemonade, Punch or Coffee

**Plated Luncheons**

For these meals (served to the table), choose 3 salad & side items, 1 entrée, 1 dessert and 2 beverages (Sides, desserts, beverages listed above).

**Entrees (Choose 1)**

Sliced Roast Beef w/Gravy, Baked Ham, Turkey Croquets or Sliced Turkey w/Gravy, Ricotta-Stuffed Shells Italienne, Baked Lemon Pepper Filet of Cod, Thai Chicken or Pork Stir-Fry w/Citrus Rice, Pepper Steak w/Wild Rice, Roast Pork Loin w/Golden Onion Sauce, Eggplant Parmesan w/Tomato Basil Cream, Burgundy Beef Tips w/Pasta, Breast of Chicken Madeira w/Rice, Orange Roughy Almandine..... **\$14.40/person**

Scallops & Mushrooms Amaretto w/Rice or Pasta, Crab-Stuffed Tilapia, Jumbo Shrimp Stir-Fry w/Rice, Baked Swordfish w/Lobstercrumb Topping, Sliced Roast Sirloin of Beef Au Just..... **\$16.90/person**

Prime Rib of Beef Au Jus or Leg of Lamb Minted Au Jus..... **\$19.40/person**

**MIXED BEVERAGE CATERER ABC LICENSE**

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