

FOR ALL OCCASIONS



Customize Your Own Menu

Prices Based Upon Menu, Guest Count & Travel Time

Price Quotes Available Upon Request

CLAYPOOL HILL, VA

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LUNCHEON PACKAGES

MEXICAN

Fajita Chicken

Taco Meat

Mexican Rice

Shredded Cheese

Tostitos

Taco Sauce

Sour Cream

Soft or Hard Taco Shells

Lettuce

Tomatoes

Jalapeño Peppers

Dessert of Your Choice

LIGHT STYLE

Grilled Chicken Strips

Stuffed Croissants of Your Choice

Salad of Your Choice

Potato Chips

Fresh Fruit

Dessert of Your Choice

ALL-AMERICAN

Grilled Chicken Strips

Baked Potato with your choice of two toppings:

Chili, Chopped Broccoli or Cheese

Salad of Your Choice

Homemade Rolls with Butter

Dessert of Your Choice

COUNTRY STYLE

Sliced Roast Beef with Brown Gravy

Mashed Potatoes

Seasoned Green Beans

Salad of Your Choice

Homemade Rolls with Butter

Dessert of Your Choice

SOUTHERN STYLE

Southern Fried Chicken with Assorted Pieces

Mashed Potatoes

Buttered Corn

Salad of Your Choice

Homemade Rolls with Butter

Dessert of Your Choice

ITALIAN STYLE

Fettuccine Noodles

Breaded Chicken Strips

Choice of two sauces: Meat Sauce, Meatless Sauce or Alfredo

Steamed or Grilled Vegetables

Salad of Your Choice

Homemade Rolls with or without Garlic

Dessert of Your Choice

PARTY STYLE

Honey Baked Ham Biscuits

Chicken Tenders

Assorted Stuffed Croissants

Sweet & Sour or BBQ Meatballs

Cheeseball served with crackers

Vegetable Tray with Dip or Southwest Chipotle Salad

Dessert of Your Choice

PICNIC STYLE

Choice of two: Hamburger, Hot Dogs or Pork BBQ

Baked Beans

Cole Slaw

Potato Salad or Potato Chips

Dessert of Your Choice

All condiments served on the side

SIMPLE STYLE

Soup of Your Choice

Stuffed Croissants or Club Sandwiches

Baked Potatoes with Butter and Sour Cream

Salad of Your Choice

Dessert of Your Choice

#1 COMBO

Homemade Meatloaf with Tomato Sauce or Brown Gravy

Mashed Potatoes

Seasoned Green Beans

Salad of Your Choice

Homemade Rolls with Butter

Dessert of Your Choice

#2 COMBO

Chopped Steak with Peppers and Onions or Gravy on the side

Mashed Potatoes

Seasoned Green Beans

Garden Salad

Homemade Rolls with Butter

Dessert of Your Choice



Sandwiches served with lettuce, tomato, mayo and pickles upon request Wraps

Choice of Turkey, Ham, Grilled Chicken and Vegetarian Assorted Croissants

Choice of Chicken Salad, Tuna Salad, Egg Salad, Ham Salad Club

Served on white or wheat bread Choice of Turkey, Ham or Combo

Subs

Served on six inch bun

Choice of Grilled Chicken, Ham & Cheese, Pork BBQ and BLT

SALADS

Strawberry Mandarin Orange Salad with Raspberry Vinaigrette Dressing

Southwest Chipotle Salad with or without Chicken

Garden Salad with Assorted Dressings

Caesar Salad

Broccoli Salad

Bowtie Salad

Potato Salad

Macaroni Salad

Cornbread Salad

Jell-O Salad

Fruit Salad

BREADS

Homemade Biscuits

Homemade Yeast Rolls

Cornbread

Corn Muffins

Garlic Bread

Cheese Bread Sticks

Croissants

APPETIZERS

A STATE OF THE STA

Chicken on a Stick

Mesquite BBQ and Lemon Pepper

Chicken Kabobs

Chicken Wings

Choice of Hot or Mild and served with dip

Breaded Chicken Wings or Tenders

Served with assorted dips

Sausage Balls

BBQ Cocktail Smokies

Meatballs

Choice of Sweet & Sour or BBQ

Assorted Mini Stuffed Croissants

Choice of Chicken Salad, Tuna Salad or Egg Salad

Honey Baked Ham Biscuits

Mini Ham & Cheese Biscuits

Available hot or cold

Mini Sweet Potato Ham Biscuits

Mini Cucumber Sandwiches

Spinach & Artichoke Dip

Served with Tostitos and hard bread

Mexican Taco Dip

Served with Tostitos

Stuffed Celery with Cream Cheese or Peanut Butter

Mini Stuffed Tomatoes

Choice of Chicken Salad or Tuna Salad

Ham Pinwheels

Mexican Pinwheels

Deviled Eggs

Stuffed Jalapeño Peppers

Fresh Vegetable Tray

Served with our Housemade Ranch Dip

Hawaiian Cheeseball

Served with crackers

Fruit Cheeseball

Served with vanilla wafers

Seasonal Fresh Fruit Tray

Served with Homemade Marshmallow Dip

Chocolate Dipped Strawberries (Seasonal)

SPECIALTY APPETIZERS

All specialty appetizers require a two day notice

Jumbo Steamed Shrimp

Served with cocktail sauce

Bacon Wrapped Scallops

Rumika-Bacon Wrapped Chicken Livers

Spanakopita

Spinach and cheese filled filo pastry

Mini Crab Cakes

Hot Crab Dip

Served with Tostitos or hard bread

Stuffed Mushrooms

Choice of crab meat or sausage

Gourmet Relish Tray

Served with cheese cubes, pickles and olives

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish,or eggs may increase your risk of foodborne illness.



CARVING STATIONS

All carving stations are served with rolls and sauces

Roast Beef Au Jus

Turkey Breast

Honey Baked Ham

Beef Tenderloin

Pork Tenderloin

Prime Rib

MEATS

CHICKEN

Southern Fried Chicken with Assorted Pieces

Smoked BBQ with Assorted Pieces

Chicken Pot Pie

Chicken & Dumplings

Breaded Chicken Tenders

Marinated Grilled Chicken

Available in Lemon Pepper, Honey Glazed BBQ, Teriyaki, Sweet & Sour, Buffalo, Mushroom Cheese, and Hawaiian

BEEF

Sliced Roast Beef

Served with Brown Gravy

Pot Roast with Potatoes and Carrots

Pepper Steak

Served with Brown Gravy

Sweet and Sour Meatballs

Stuffed Green Peppers

Cabbage Rolls

Served with Tomato Sauce

Meatloaf

Served with Tomato Sauce or Brown Gravy

Chopped Steak

Choice of Plain, Peppers and Onions or Gravy

Spaghetti

Choice of Meat Sauce or Meatballs

Beef Tips

Choice of Plain or with Peppers and Onions

Beef Stew

Beef Lasagna

PORK

Blackened Tenderloin

Tenderloin Roast

Sweet and Sour Pork

BBQ Ribs

Honey Baked Ham

Country Ham

SOUPS

Vegetable with or without Beef

Cream of Broccoli

Chili Beans

Broccoli and Cheddar

Beef and Cabbage

Baked Potato

Chicken Noodle

Mexican Tortilla with Chicken or Beef

CASSEROLES AND VEGETARIAN OPTIONS

Green Beans

Scalloped Apples

Refried Beans

Vegetable Pot Pie

Broccoli and Cheese Casserole

Chicken Casserole

Sweet Potato Casserole

Mexican Rice

Macaroni & Cheese

Eggplant Parmesan

Scalloped Potatoes

Baked Apples

Long Grain Wild Rice

Vegetable Lasagna

VEGETABLES

Buttered Corn

Buttered Peas

Steamed or Grilled Vegetables

Brown Beans

Flame Roasted Corn

Peas and Pearl Onions

Seasoned Green Beans

Cooked Cabbage

Creamed Corn

Peas and Carrots

Mixed Greens

Deep Fried Okra

Corn Coblets

Glazed Carrots

Baked Beans

Broccoli Spears

POTATOES

Red Roasted Potatoes

Glazed Sweet Potatoes

Mashed Potatoes

Baby Parsley Potatoes

Baked Potatoes

with Butter and Sour Cream

Twice Baked Potatoes

Deep Fried Potato Wedges

Garlic Red Skin Mashed Potatoes

Oven Roasted Potatoes

DESSERTS

PIES

Apple

Coconut

Cherry

Lemon

Pecan

Million Dollar

Butterscotch

Chocolate

Chocolate Peanut Butter

COBBLERS

All cobblers are served with Cool Whip

Peach

Strawberry

Apple

Blueberry

Cherry

Berry-Berry

Blackberry

CAKES

Chocolate

German Chocolate

Mounds

Carrot

Lemon

Coconut

Mandarin Orange

Pineapple Upside Down

Butterfinger

Strawberry Shortcake

Blueberry Pound

Italian Cream

Peanut Butter

Red Velvet

Black Forest

Hot Fudge Cake with Cool Whip

Cheesecake – Available plain or with assorted toppings

Strawberry, Blueberry or Pineapple Pretzel Cheesecake

BREAKFAST PACKAGES

Homemade Biscuits

Gravv

Country Ham

Sausage

Tenderloin

Bacon

Scrambled Eggs

Home Fries with ketchup on the side

Pancakes

Bagels & Cream Cheese

Grits

Fresh Fruit

Orange Juice

Coffee

Assorted Omelets

Available with or without salsa

Breakfast Casseroles

Quiche, Egg & Cheese, Ham & Cheese, Sausage or Egg

Assorted Sweet Rolls

Cherry, Strawberry, Blueberry or Chocolate Chip

BEVERAGES

Sweet Tea

Unsweet Tea

Lemonade

Bottled Water

Punch with Fountain

Coke Products

PARTY AND EVENT SUPPLIES

Linens (available for food tables only)

All Reflection Ware with White Linens & Napkins

All Clear Ware with White Linens & Napkins

All Black Disposable Paper Products & White Napkins

THESE PRICES ARE SUBJECT TO CHANGE ACCORDING TO YOUR SPECIFIC MENU AND NUMBER OF GUESTS



CATERING QUOTE AND REQUEST FORM

DATE OF EVENT:		
OCATION OF EVENT:		
IME:		
YPE OF EVENT:		
	EQUESTED:	
ERVICE STYLE: CIRCLE ONE	PLEASE	
BUFFET	BOXED LUNCH	PLATED
ADDITIONAL REQUESTS OR IM	PORTANT INFORMATION:	
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