

Triple M Catering Menu



BRUNCH

All breakfast buffets are served with your choice of freshly brewed regular and decaffeinated coffee, assorted organic teas and assorted juices.

Brunch requires a minimum of 25 people. Group of 24 or lower will incur \$5 per person charge.

Prices are subject to a 22% service charge and a prevailing local and state sales tax. All menus and prices are subject to change.

On The Run

Seasonal fruits.

Assorted danishes, pastries, croissants and breads.

Assorted jams, jellies, butter and cream cheese.

\$10 per person

The Running Start

Assorted sliced fruit

Assorted juices and teas

Kashi cereal

Milk | 1%, 2%, Oat and Almond

Yogurt parfaits served with granola

Oatmeal served with nuts, berries and raisins

Hard boiled eggs

Assorted breads served with vegetable cream cheese, butter and jam

Choice of turkey bacon and chicken sausage

Mini frittata with turkey, cheese, peppers, onions and sour cream

\$42 per person

Let's Get Fit

Seasonal fruits and berries

Whole wheat bagels and bread

Assorted cream cheese, peanut butter and almond butter.

Yogurt parfaits served with seasonal berries and granola. Chia pudding with coconut shavings.

Boiled eggs served with lemon sesame seed dressing over micro green salad.

Fresh made flavored chicken sausage.

\$25 per person



All breakfast buffets are served with your choice of freshly brewed regular and decaffeinated coffee, assorted organic teas and assorted juices.

Brunch requires a minimum of 50 people. Group of 49 or lower will incur \$10 per person charge. Prices are based on three hours of service. Additional time is charged at \$25 per 30 minutes.

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BRUNCH

The Big Breakfast

Fruit salad

Grits served with cheese, chopped bacon and green onions.

Scrambled eggs served with cheese and diced vegetables.

Meat | Choice of two: Turkey bacon, brown sugar bacon, maple sausage links or chicken sausage

Home fries with peppers and onions

Choice of buttermilk pancakes or Belgian waffles served with warm maple syrup or lavender honey

Assorted breads served with jams, jellies, butter and cream cheese

\$35 per person



Big Momma Breakfast

Seasonal sliced fruits

Assorted breads, danishes, pastries served with cream cheese, jams, jellies and butter

Grits served with cheese, bacon, and green onions

Smoked salmon with cream cheese, pickled red onion, capers on cucumber slices

Fresh scrambled eggs served with cheese, vegetables, smoked salmon and caramelized onion

Oatmeal served with nuts, berries and dried fruit

Mini crab cakes served with remoulade sauce and caramelized onions

Meat | Choice one: brown sugar bacon, turkey bacon, maple sausage links

Vegetables | Choice of two: Fried potatoes with onions and peppers, Grilled asparagus, and Sweet potatoes cakes

\$45 per person

Bartenders required at \$110 per bartender, with one bartender per 50 people. Prices bases on four hours of service. Additional time is charged at \$75 per 30 minutes. Prices are subject to a 22% service charge and a prevailing local and state sales tax. All menus and prices are subject to change.

Mimosa Bar

These one of kind specially made mimosa will knock your socks off!

Sunrise (non-alcohol)

Sparkling champagne and mango nectar

Passion (non-alcohol)

Sparkling champagne and pineapple juice

Twisted Berry (alcohol)

Sweet Bella, strawberry tea, vanilla absolute, sprite, and prosecco

Summer Tyme (alcohol)

Peach Mango, peach schnapps, peach madness, Ginger ale, proscoc

Twilight (alcohol)

Sparkling wine, pineapple vodka, prosecco

Pink Party (alcohol)

Watermelon Passion, watermelon tea, ole smoky moon shine, sour watermelon and 7-up

\$12 per person

BRUNCH DRINKS

Bellini Bar

These refreshing drinks are made fresh.

Flavors

Peach, Strawberry, Mango and Apple

\$9 per person



All lunch buffets are served with your choice of freshly brewed regular or decaffeinated coffee, assorted iced teas and juices. Lunch buffets require a minimum of 25 people. Groups of 24 people or less will be charged an additional \$7 per person. Prices are subject to a 22% service charge and a prevailing local and state tax. All menus and prices are subject to change.

LUNCH BUFFET

This Little Piggy

Starter

Garden salad: tomatoes, cucumbers, onions, radishes, shredded carrots, croutons with raspberry vinaigrette

Entrée

Herb crusted pork loin, wild rice, and string bean almandine

Dessert

Apple cobbler

\$30 per person

Mexican by the Sea

Starters

Mixed salad greens: tomatoes, Mexican cheese, olives, tortilla chips with avocado dressing

Black bean soup

Entrée

Seafood enchilada, queso cheese, Spanish rice and roasted Mexican corn

Assorted toppings: crema, salsa and guacamole

Dessert

Dulce de Leche waffle sandwich cookies

\$45 per person

Island Blue

Starter

Mix green salad, tomatoes, cucumbers, onions, croutons, dice avocado with cinnamon spice dressing

Chicken Soup

Entrée

Jerk chicken, fried plantains, steamed cabbage

Dessert

Coconut tart

\$35 per person



All plated lunches are served with your choice of freshly brewed regular/ decaffeinated coffee, flavored organic teas, juices and freshly baked rolls with garlic butter.

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PLATED LUNCH

Salads | Choice of One

Fresh Field Green

Pickled red onions, shredded carrots, tomatoes and cucumbers with balsamic vinaigrette

Baby Spinach

Strawberries, raspberries, candied walnuts with strawberry vinaigrette

Caesar

Hearts of romaine, garlic croutons and shaved parmesan cheese with Caesar dressing

Desserts | Choice of One

Classic cheesecake

Carmel apple cheesecake

Peach pie

Apple cobbler

Fruit tarts



Main Course

Herb Crusted Catfish

Roasted baby red potatoes, grilled asparagus and dill sauce

\$45 per person

Thyme Lemon Baked Chicken

Lemon rice, steamed broccoli and honey lemon dressing

\$30 per person

Salisbury Steak

Garlic cheddar mashed potatoes, roasted bacon Brussel sprouts and onion mushroom pan gravy

\$35 per person

Lasagna Rolls

Wilted bacon greens, strings beans with pearl onions

\$40 per person

Hoisin Pork Chops

Grilled boneless chops with chard squash and tomatoes, lemon herb orzo

\$32 per person

All dinner buffets are served with your choice of freshly brewed regular and decaffeinated coffee, assorted flavored herbal tea and assorted juices. Dinner buffets require a minimum of 30 people. Groups of 29 people or less will require a \$10 per person charge. Prices are subject to a 22% service charge and a prevailing local and state sales tax. All menus and prices are subject to change

DINNER BUFFET

Down on the Farm

Salad

Spring Mix, slice cucumber, dice celery, grape tomatoes, candied walnuts, shredded cheese, and bacon with raspberry vinaigrette, honey mustard and ranch

Entrées

Spiral Ham with pomegranate glaze
Braised chicken in a strawberry glaze

Accompaniments

Sweet potato casserole
Broccoli casserole
Honey glazed carrots
Rolls with garlic butter

Dessert

Peach Cobbler

\$50 per person



Venice

Starter

Romaine hearts, iceberg radicchio, celery, red onion, cherry tomatoes, olives, parmigiana reggiano cheese with red wine vinaigrette

Entrées

Baked Ziti
Seared Parmesan Crusted Chicken

Accompaniments

Roasted zucchini
Scalloped potatoes
Garlic bread

Dessert

Dulce de Leche creamed fill cookies

\$52 per person

DINNER BUFFET

Land & Sea

Salad

Arugula with grilled peaches, goat cheese, candied walnuts with peach vinaigrette

Entrées

Lemon Pepper Salmon with black raspberry sauce

Marinated Flank Steak with garlic sauce

Accompaniments

Parmesan fingerlings

Fried corn

Kale

Dessert

Lemon squares

\$57 per person



All plated dinners are served with your choice of freshly brewed regular or decaffeinated coffee, freshly flavored teas and assorted juices and freshly baked rolls with sweet butter.

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Salad | Choice of One

Icehouse

Radicchio, snow peas, crab, strawberries, candied pecans with white balsamic dressing

Chef

Iceberg, shredded carrots, dice cucumbers, cherry tomatoes, shredded cheese, crouton, dried apples and dried cranberries with ranch dressing

Taste of Italy

Romaine hearts, red peppers, hot house cucumbers, carrots, grape tomatoes, olives, feta red wine vinaigrette

RVA

Baby spinach, arugula, candied walnuts, pickled red onions, mushrooms, avocado with apricot vinaigrette

Antipasto

Genoa and hard salami, provolone cheese, mozzarella cheese, tomatoes, artichokes, roasted red peppers, olives with antipasto dressing

Plated Dinner

Desserts | Choice of One

Classic Chocolate Cake

Red Velvet Cake

Classic Cheesecake

Apple Cobbler with Vanilla bean ice cream

Main Course | Choice of One

Beef Wellington

Served with garlic mashed potatoes and string bean with pearl onions

\$75 per person

Crab Cakes

Served with rice pilaf, bacon wrapped asparagus

\$65 per person

Stuffed Chicken Breast

Spinach and cheese served with mushroom wild rice and honey glazed with white sauce

\$45 per person

Stuffed Salmon

Shrimp served with couscous and butter broccoli with béchamel sauce

\$60 per person

Prime Rib

Cream spinach, sweet potatoes with pecan streusel with horseradish sauce

\$80 per person

Butler attendants available at \$75 per butler, with one butler per 50 people. Hors d'oeuvres price are based on a minimum of 50 pieces per order.

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Hot Hors d'oeuvres

Corn fritters with tomato thyme gravy

Glazed sugar snaps

Mini quiche

Lemon roasted leeks

Almond crusty tofu with blackberry sauce

Baked Brie with cranberries, candied walnuts drizzled with maple syrup

\$30 per 50 pieces

Cold Hors d'oeuvres

Pin wheels

Deviled eggs

Cucumber sandwich

Smoke Salmon

Chicken salad in a phyllo cup

Ceviche on crostini

\$40 per 50 pieces

Seafood Hors d'oeuvres

Shrimp shooter

Crab lobster tarts

Duck confit and bacon jam crostini

Mini crab cakes with remoulade sauce

\$50 per 50 pieces

A La Carte



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PLATTERS

Cheese and Nuts

Brie, manchego, goat cheese, champagne cheese, almonds, cashew, pistachio, rosemary crackers, black pepper crackers, Che'vre spread, and Almond garlic lemon spread

\$25 per platter

Meat and Cheese

Prosciutto, hard salami, ham, muenster, cheddar, gouda, Havarti, crostini, baguette, roasted red peppers, tomatoes, roasted garlic onion jam, maple bacon jam, hot pepper peach jam

\$40 per platter

Meat, Cheese and Nuts

Pepperoni, turkey, roast beef, Colby cheese, pepper jack cheese, mozzarella cheese, mix nuts, macadamia, pistachios, olives, fig jam, grain mustard, raspberry peach champagne jam, multigrain crackers, artisan bread, banquettes.

\$50 per platter



Fruit and Vegetables

Apples, oranges, kiwis, peaches, pomegranate, peppers, broccoli, string beans, carrots, honey yogurt, hummus, cream cheese, fruit salsa

\$30 per platter

EXTRAS

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Dips

Cucumber peanut chutney
Blueberry avocado salsa
Hummus
Eggplant
Roasted garlic
Roasted beet
Apricot and brie
Mango ginger salsa
Pina Colada fruit
Spicy honey basil
Mediterranean
\$35 per quart



Fondue

Cheesecake
Swiss and gruyere
Red wine and caramelized onion
Gouda and goat cheese
Vegetable and cheddar
Crab and mozzarella
\$30 per quart

EXTRAS

Spreads

Almond Garlic Lemon
Black Olive Sundried Tomato
Tapenade bruschetta
Fig Jam
Smoke Salmon
Che'vre
\$25 per quart



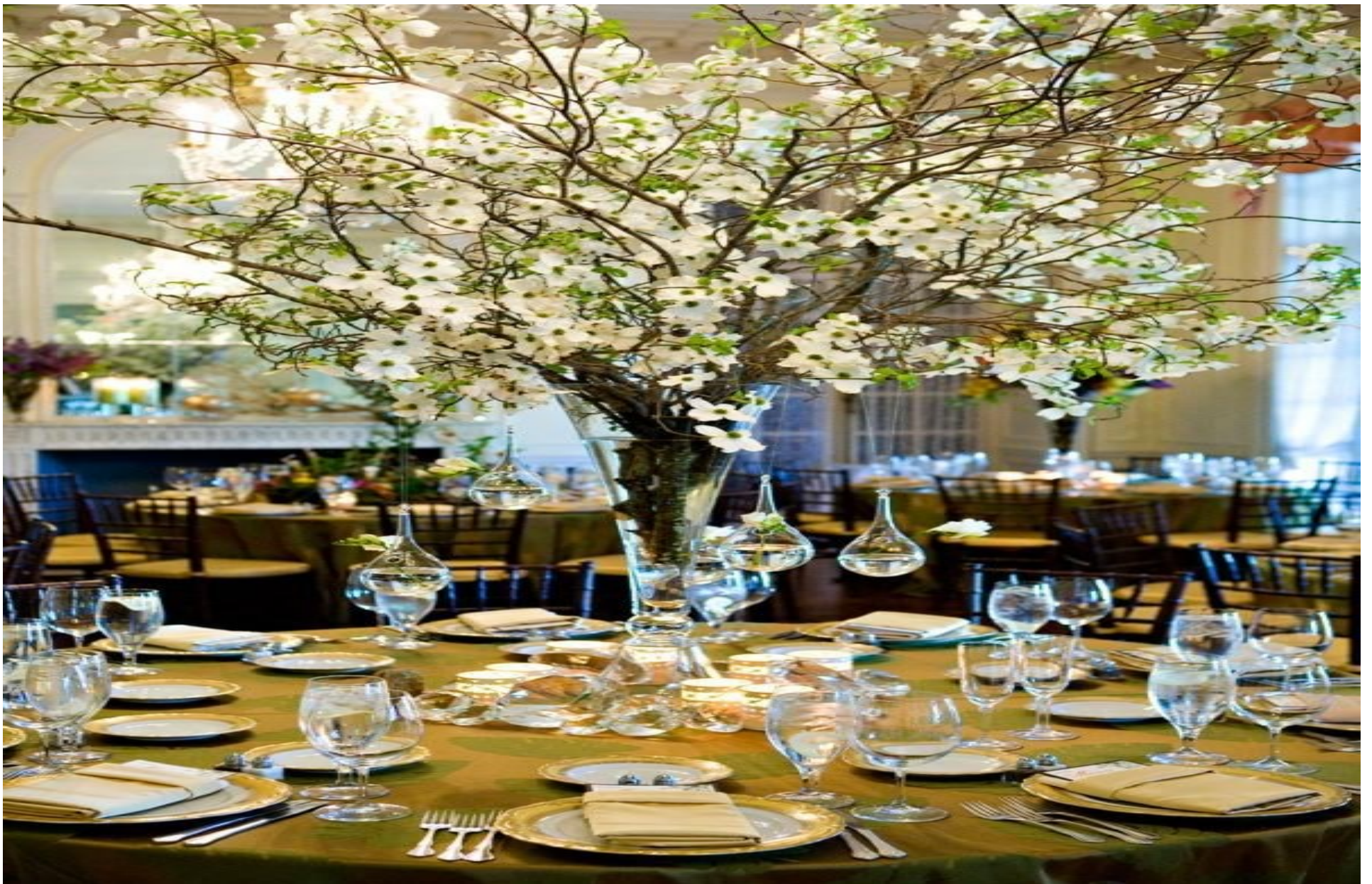
Desserts

Chocolate chip cookies
Lemon squares
Banana fritters
Vanilla tartlets
\$15 per dozen

Stuffed pears
Poach peaches with vanilla honey
Fruit salad
\$30 per 20 people

S'mores
Coconut banana
Mango rice
Rice
Bread
\$20 per quart





Call today to speak to a specialist

Triple M Catering

(804) 546-8348

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