

# 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 \$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.*

## On The Run

Seasonal fruits.

Assorted danishes, pastries, croissants and breads.

Assorted jams, jellies, butter and cream cheese.

**\$20 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

**\$52 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.

**\$35 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 \$20 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

**\$55 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

**\$60 per person**

*Bartenders required at \$120 per bartender, with one bartender per 50 people. Prices are based on four hours of service. Additional time is charged at \$85 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, prosecco

### **Twilight (alcohol)**

Sparkling wine, pineapple vodka, prosecco

### **Pink Party (alcohol)**

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

**\$30 per bottle**



## BRUNCH DRINKS

### Bellini Bar

These refreshing drinks are made fresh.

#### **Flavors**

Peach, Strawberry, Mango and Apple

**\$20 per bottle**



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 \$10 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

**\$45 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

**\$65 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

**\$55 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

**\$65 per person**

#### Thyme Lemon Baked Chicken

Lemon rice, steamed broccoli and honey lemon dressing

**\$50 per person**

#### Salisbury Steak

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

**\$50 per person**

#### Lasagna Rolls

Wilted bacon greens, strings beans with pearl onions

**\$55 per person**

#### Hoisin Pork Chops

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

**\$62 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 \$15 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

**\$60 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

**\$62 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

**\$67 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

**\$85 per person**

#### **Crab Cakes**

Served with rice pilaf, bacon wrapped asparagus

**\$95 per person**

#### **Stuffed Chicken Breast**

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

**\$55 per person**

#### **Stuffed Salmon**

Shrimp served with couscous and butter broccoli with béchamel sauce

**\$75 per person**

#### **Prime Rib**

Cream spinach, sweet potatoes with pecan streusel with horseradish sauce

**\$100 per person**

Butler attendants available at \$85 per butler, with two 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

**\$55 per 50 pieces**

### **Cold Hors d'oeuvres**

Pin wheels

Deviled eggs

Cucumber sandwich

Smoke Salmon

Chicken salad in a phyllo cup

Ceviche on crostini

**\$50 per 50 pieces**

### **Seafood Hors d'oeuvres**

Shrimp shooter

Crab lobster tarts

Duck confit and bacon jam crostini

Mini crab cakes with remoulade sauce

**\$65 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

**\$35 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

**\$50 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.

**\$70 per platter**



### Fruit and Vegetables

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

**\$40 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

**\$45 per quart**



### Fondue

Cheesecake

Swiss and gruyere

Red wine and caramelized onion

Gouda and goat cheese

Vegetable and cheddar

Crab and mozzarella

**\$40 per quart**



## EXTRAS

### Spreads

Almond Garlic Lemon  
Black Olive Sundried Tomato  
Tapenade bruschetta  
Fig Jam  
Smoke Salmon  
Che'vre  
**\$35 per quart**



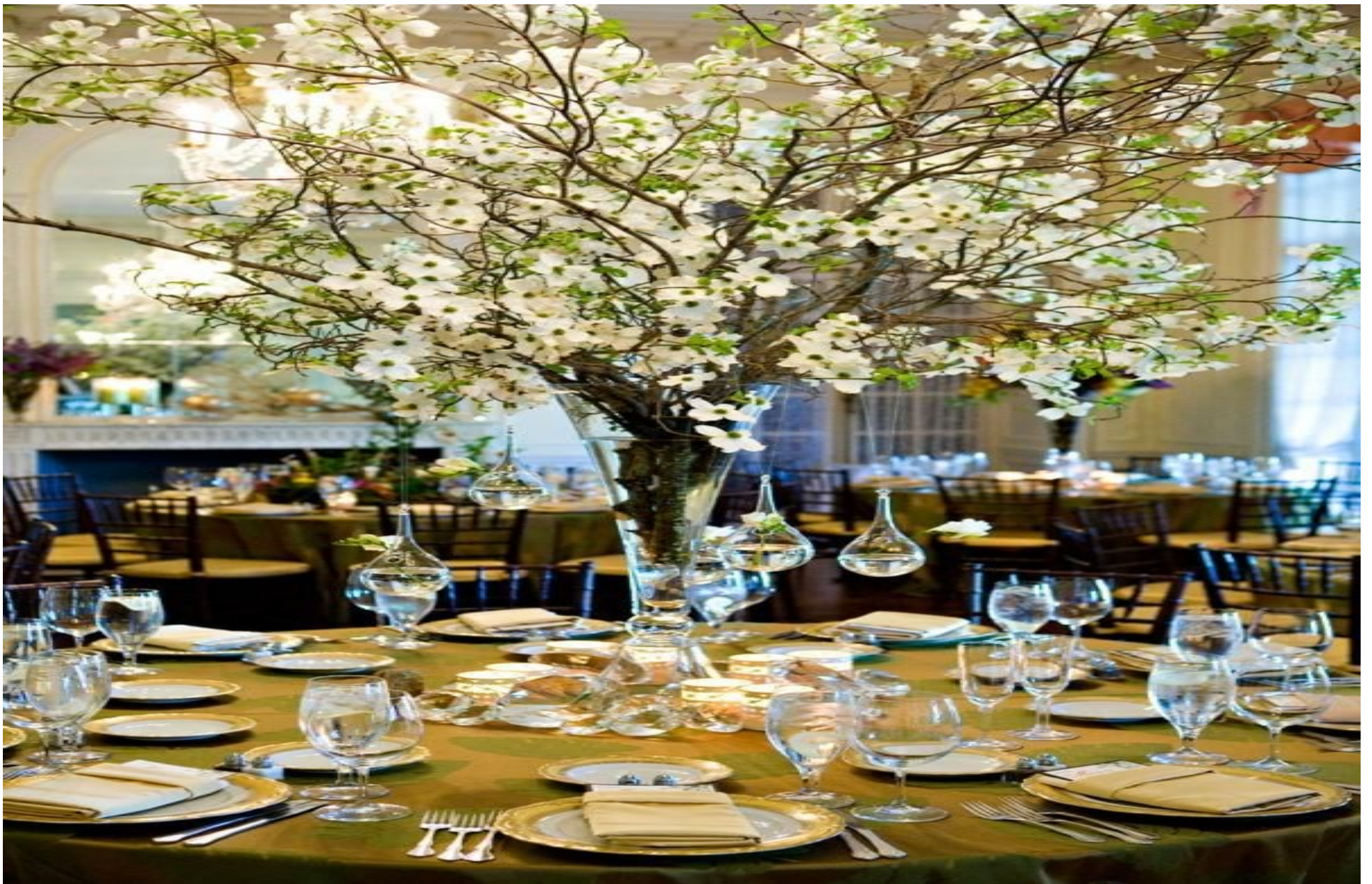
### Desserts

Chocolate chip cookies  
Lemon squares  
Banana fritters  
Vanilla tartlets  
**\$20 per dozen**

Stuffed pears  
Poach peaches with vanilla honey  
Fruit salad  
**\$40 per 20 people**

S'mores Dip  
Coconut banana  
Mango rice  
Rice  
Bread  
**\$30 per quart**





Call or Visit  
Triple M Catering  
(804) 531-4092

[www.ediblesbylisa.com/wedding-gala](http://www.ediblesbylisa.com/wedding-gala)