

**Triple M Catering
Dinner Party**



Whether your brunch is for 2 or more we have a menu that will fit your needs. Choose what you and your guest will enjoy most. Starting price \$15.95 per person

BRUNCH Buffet



Mimosa

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

\$20 per bottle

Bellini

Flavors

Peach, Strawberry, Mango and Apple

\$15 per bottle

- Fruit salad
- Assorted breads, danishes, pastries served with cream cheese, jams, jellies and butter
- Grits served with cheese, chopped bacon and green onions.
- Mini crab cakes served with remoulade sauce and caramelized onions
- Fried catfish with peppers and onions
- Scrambled eggs served with cheese and diced vegetables.
- Smoked salmon with cream cheese, pickled red onion, capers on cucumber slices
- Oatmeal served with nuts, berries and dried fruit
- 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
- Grilled bacon asparagus
- Sweet potatoes cakes

LUNCH/DINNER BUFFET

All lunch buffets are served with your choice of freshly brewed regular or decaffeinated coffee, assorted iced teas and juices. Choose one (1) salad, two (2) Entrée, four (4) accompaniments and one (1) dessert. Starting at \$25.99 per person

Salad

Garden salad

Tomatoes, cucumbers, onions, radishes, shredded carrots, croutons with raspberry vinaigrette

Spring Mix

Tomatoes, cucumbers, onions, croutons, dice avocado with cinnamon spice dressing

Mixed salad greens

Tomatoes, Mexican cheese, olives, tortilla chips with avocado dressing

Romaine hearts

Iceberg radicchio, celery, red onion, cherry tomatoes, olives, Parmigiano-Reggiano cheese with red wine vinaigrette

Arugula

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

Dessert

Apple cobbler

Coconut tart

Dulce de Leche waffle sandwich cookies

Lemon squares

Accompaniments

Sweet potato casserole

Broccoli casserole

Honey glazed carrots

Rolls with garlic butter

Roasted zucchini

Scalloped potatoes

Garlic bread

Parmesan fingerlings

Fried corn

Kale



Entrée

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

Seafood enchilada, queso cheese, Spanish rice and roasted Mexican corn, Assorted toppings: crema, salsa and guacamole

Jerk chicken, fried plantains, steamed cabbage

Spiral Ham with pomegranate glaze

Braised chicken in a strawberry glaze

Baked Ziti

Seared Parmesan Crusted Chicken

Lemon Pepper Salmon with black raspberry sauce

Marinated Flank Steak with garlic sauce

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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

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 LUNCH/DINNER



Dessert

Classic cheesecake

Carmel apple cheesecake

Peach pie

Apple cobbler with Vanilla bean ice cream

Fruit tarts

Classic Chocolate Cake

Red Velvet Cake

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Plated Lunch/Dinner

Main Course

Herb Crusted Catfish

Roasted baby red potatoes, grilled asparagus and dill sauce

Thyme Lemon Baked Chicken

Lemon rice, steamed broccoli and honey lemon dressing

Salisbury Steak

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

Lasagna Rolls

Wilted bacon greens, strings beans with pearl onions

Hoisin Pork Chops

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

Beef Wellington

Served with garlic mashed potatoes and string bean with pearl onions

Crab Cakes

Served with rice pilaf, bacon wrapped asparagus

Stuffed Chicken Breast

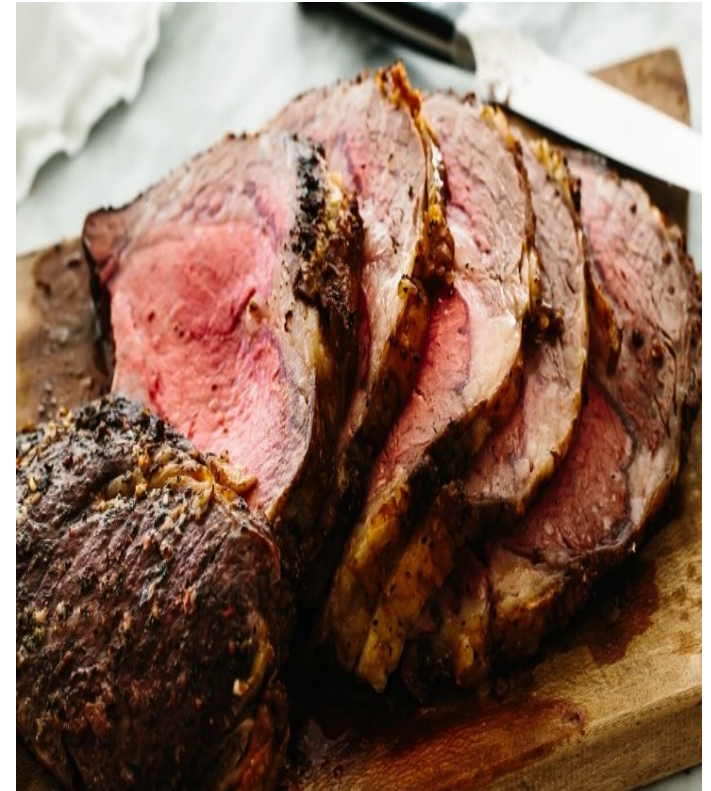
Spinach and cheese served with mushroom wild rice and honey glazed with white sauce

Stuffed Salmon

Shrimp served with couscous and butter broccoli with béchamel sauce

Prime Rib

Cream spinach, sweet potatoes with pecan streusel with horseradish sauce



Hors d'oeuvres

You have a small gathering and you want something light. Triple M Catering has you covered.



Seafood Hors d'oeuvres

Shrimp shooter
Crab lobster tarts
Duck confit and bacon jam crostini
Mini crab cakes with remoulade sauce
\$40 per 25 pieces

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
\$25 per 25 pieces

Cold Hors d'oeuvres

Pin wheels
Deviled eggs
Cucumber sandwich
Smoke Salmon
Chicken salad in a phyllo cup
Ceviche on crostini
\$30 per 25 pieces



Fondue

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

Cheese and Nuts

Brie, manchego, goat cheese, champagne cheese, almonds, cashew, pistachio, rosemary crackers, black pepper crackers, Chevre 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

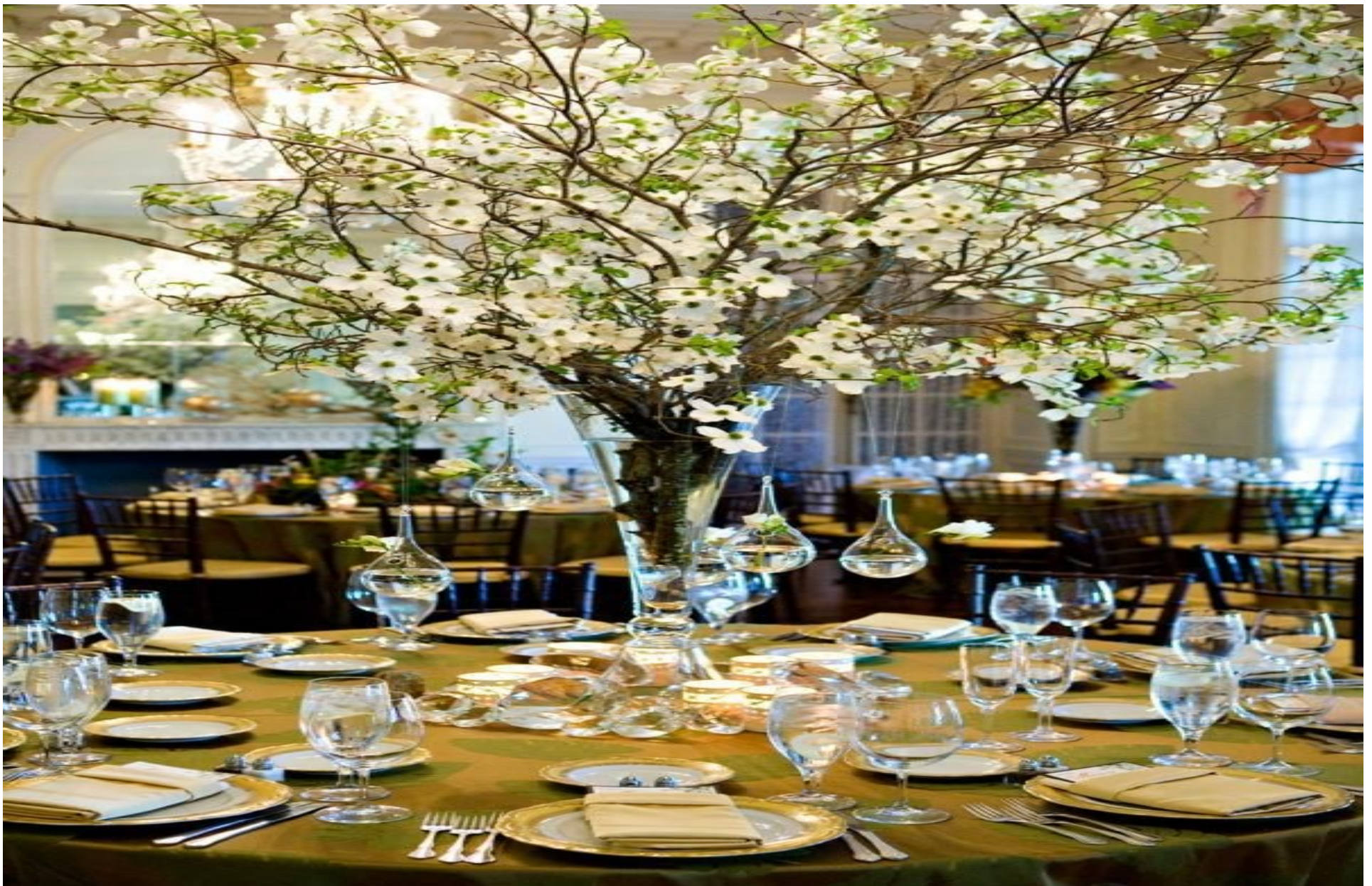
PLATTERS



Fruit and Vegetables

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

\$30 per platter



Call today to speak to a specialist
Triple M catering
(804) 546-8348
[Ediblesbylisa/triplemcatering](https://www.ediblesbylisa.com/triplemcatering)