

Debra's Catering – 3444 Glendale Road, Galax VA 24333
276-236-5015 or Cell: 276-233-7389.
eVA Vendor

APPETIZER MENU – Per 25 servings (Call for Pricing)

Baked Brie w/Toasted Walnuts and Red Pear
Warm Crab Dip
Layered Shrimp Spread Platter
Large Cocktail Shrimp w/Sauce (26-30 count)
Cream of Asparagus Soup – Sipping Cups
Warm Spinach Dip w/Baguette Slices
Prosciutto Drizzled w/Olive Oil and Cracked Pepper
Spinach Stuffed Mushrooms
Vegetable Trays w/Dip
Sweet & Spicy Meatballs
BBQ Cocktail Wieners
Tortilla Chips w/Salsa, Guacamole & Sour Cream
Mini Twice Baked Potatoes
Cheese Stuffed Jalapeno Poppers
Assorted Fancy Nuts
Homemade Cheeseball
Fine Cheese Tray for Slicing
Cheese Cubes w/assorted crackers
Deli Meat Tray Served w/Assorted Breads and Spreads
Sweet Potato Biscuits w/Country Ham
Honey Ham on Yeast Rolls w/Dijonnaise
Mini Tomato Sandwich w/Basil Mayo
Roast Beef on Yeast Roll w/Horseradish Butter
Cucumber Sandwiches
Chicken Salad on Croissants
Ham and Swiss on Croissants
Mini Turkey & Spinach Wraps w/Roasted Red Pepper Mayo
Fruit Trays w/Dip
Chocolate Dipped Strawberries
Apple Slices w/Homemade Caramel Sauce
Assorted Confections

FULL BREAKFAST BUFFET..... \$10.00

Traditional Breakfast Items:

Eggs: Scrambled or Boiled
Sausage, Ham, Bacon
Biscuits
Gravy
Fresh Fruit
Juice, Coffee & Milk

BOXED LUNCHES..... \$8.50/person
Features a sandwich, salad, chips, dessert, tea/lemonade

Sandwich Options: Ham & Cheese, Turkey Breast, Roast Beef, Chicken Salad,
Pastrami, Club

Breads: Whole Wheat, White, Rye, Pumpernickel, Seven Grain, Sourdough, Bagels,
Sub Buns, Yeast Rolls, Croissants, Tortilla (for wraps)

Hot: Chopped Pork BBQ, Lean Hamburgers, All Beef Hotdogs, Grilled Chicken, Parmesan
Chicken, Pork Loin, Crab Cake

Cheese: American, Swiss, Provolone, Colby, Muenster

Condiments: Mayo, Mustard, Roasted Red Pepper Mayo, Dijonnaise, Horseradish Butter

LUNCH AND DINNER BUFFET

1 Entrée, 2 sides, 1 salad, rolls, 2 dessert, coffee, Sweet & Un-sweet Tea.... \$12.00/person
2 Entrees..... \$15.00/person

Entrees: Parmesan Crusted Chicken Breast, Creamy Chicken and Stuffing Bake, Chicken
Cordon Blue Bake, Creamy Chicken Enchiladas, Sliced Turkey Breast, Beef Burgundy, Sliced
Roast Beef w/Gravy, Sirloin Tips w/Mushroom Sauce (Add \$2.00), Marinated Beef Filet
w/Horseradish Butter (Add \$8.00), Meatloaf Wellington w/Fresh Mushroom Sauce, Spiral Sliced
Honey Glazed Ham, Marinated Pork Steaks, Herb Crusted Pork Loin, Pecan Crusted Salmon
w/Caperberry Tartar Sauce (Add \$3.00), Homemade Lump Crab Cakes (Add \$5.00), Butter and
Garlic Sautéed Shrimp (Add \$2.00), Broiled Flounder w/Lemon & Dill (Add \$2.00), Four Cheese
Lasagna w/Meat, Ricotta & Spinach Stuffed Manicotti (vegetarian), Vegetable Lasagna w/White
Sauce (vegetarian), Grilled Meats Upon Request

Vegetables: Red Skin Mashed Potatoes, Cheesy Scalloped Potatoes, Baby Roasted Red
Potatoes, Baby Parmesan Coated Potatoes, Baked Potatoes w/Sour Cream & Butter, Twice
Baked Potatoes, Seasoned Green Beans, Sautéed Mixed Asian Vegetables w/Sauce, Buttered
Baby Green Peas, Brown Sugar Cinnamon Baked Apples, Spinach & Rice Bake, Maple Glazed
Baby Carrots, Mini Corn on the Cob, Buttered Corn, Cinnamon Topped Apple Sauce, Baked
Sweet Potatoes, Pecan Streusel Topped Sweet Potato Soufflé, Sautéed Yellow Squash,
Steamed Broccoli – Cheese Sauce optional; Cracker Topped Broccoli Casserole, Stuffing Balls
w/Gravy, Baked Beans, Fruited Wild Rice Blend

Salads: Fresh Garden Salad, Red Lettuce w/Fresh Pear and Walnut Salad
Broccoli/Cauliflower/Tomato Salad w/Creamy Dill Dressing, Asian Broccoli & Noodle w/Sweet-
Sour Sauce, Mediterranean Melody, Tri-Color Pasta w/Pepperoni & Black Olives, Black Bean and
Corn Salad w/Tomato Chutney, Macaroni Salad, Old Fashioned Potato Salad, Garlic Roasted
Potato Salad, Layered Green Pea Salad

Dressings: Ranch, Thousand Island, Catalina, French, Greek Vignette, Creamy Italian, Fat Free
upon request. **Homemade Dressings:** Blue Cheese, Poppy Seed.

Soups: Vegetable Soup, Cheeseburger Soup, Clam Chowder, Corn Chowder, Potato Soup,
Chicken Noodle, Chili Beans

Desserts: Old Fashioned Pound Cake, German Chocolate Cake, Chocolate Bavarian Tort, Butter Cake w/Pineapple Filing, Strawberry Pound Cake, Strawberry Short Cake, Fresh Apple-Walnut Layer Cake w/Cream Cheese Frosting, Carrot Cake, Rum Cake, Red Velvet Cake, Italian Cream Cake, Moist Chocolate Layer Cake w/Sour Cream Fudge Icing, Cobbler: Peach/Berry/Apple a-la-mode Optional, Frosted Bourbon Brownies, Peanut Butter Fudge, Mocha Truffles, Butterscotch Cashew Gems, Key Lime Tarts, White Texas Cake Squares, Cream Puffs, Lemon Bars, Brownie Squares, Banana Pudding

Pies: Banana Cream, Fresh Strawberry Cheesecake Pie, Fresh Peach Cheesecake Pie, Pecan Pie, Homemade Chocolate Pie, Homemade Lemon Meringue Pie, Pumpkin Pie, Sweet Potato Pie, Coconut Cream Pie, Black Walnut Brownie Pie

Cheesecakes: Chocolate Chip, Tropical, Dreamsicle, Chocolate Mousse, Key Lime, New York Style topped w/Cherry or Blueberry, Strawberry Ribbon, Caramel Walnut

Ice Cream Desserts: Butter Pecan Layer Ice Cream Cake, Fresh Fruit w/Sherbet, Homemade Hot Fudge Cake, Blondie's, Sundaes

HOMEMADE, DECORATED CAKES FOR WEDDINGS, BIRTHDAYS, RETIREMENTS, AND ANNIVERSARIES ARE AVAILABLE.

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