

Autumn's Custom Catering & Event Planning, LLC

AT AUTUMN'S WE PROVIDE DELICIOUS, UPSCALE COMFORT FOOD, WHILE PRIDING OURSELVES AT BEING ONE OF RICHMOND VA'S, MOST AFFORDABLE, PROFESSIONAL CATERERS.

OUR CUSTOM MENUS OFFER FRESH INGREDIENTS THAT ARE HAND PREPARED, AND CAN BE TAILORED TO MEET YOUR EXACT NEED AND PARTY STYLE.

NO MATTER THE FUNCTION OR SIZE, OUR PROFESSIONALLY TRAINED STAFF WILL DO OUR BEST TO MEET ALL YOUR NEEDS AND MAKE YOUR EVENT A SPECIAL ONE. WE CREATE WARM AND CHARMING ATMOSPHERES THAT INSTANTLY RELAX YOU AND YOUR GUESTS WILL OUR ATTENTIVE STAFF CATER TO YOU.

PLEASE BROWSE OUR MENUS AND IF THERE IS ANYTHING ADDITIONAL YOU WOULD LIKE, FEEL FREE TO LET US KNOW.

THANK YOU FOR CHOOSING AUTUMN'S



Cocktail Party Package

HOT HORS D'OEUVRES

choose four - seafood & prime rib items add \$2.50pp

bacon-wrapped **scallops** or **shrimp** or chicken ▪ grilled **shrimp** skewers
mini **beef** wellingtons ▪ **prime rib** & bleu cheese in mini phyllo cups
bacon & bleu cheese or three meat stuffed mushrooms ▪ mini **shrimp** & grits
tomato & **crab** stuffed mushrooms ▪ buffalo chicken bites
beef or chicken satay ▪ bacon or puff pastry wrapped asparagus
mini **salmon** or **crab cakes** w/ cocktail sauce ▪ **smoked salmon** crostini w/ lemon capers
citrus glazed chicken wings ▪ pomegranate glazed meatballs
cocktail franks in puff pastry w/ spicy mustard ▪ mini egg rolls w/ plum sauce
spanikopita (spinach & feta) ▪ three cheese blend or brie & raspberry in mini phyllo cups
creamy fresh **crab dip** or spinach dip served w/ assorted crackers & chips
peppered pork loin w/ mango tomato salsa

COLD SPECIALTIES

choose three - seafood & antipasto items add \$2.50pp

shrimp or **crab leg** seafood display
bacon & bleu cheese stuffed tomatoes ▪ goat cheese & chive stuffed cherry tomatoes
seasonal fruit & berries display ▪ international gourmet cheese display
assorted crudité vegetable display ▪ caprese skewers (fresh mozzarella & tomato)
assorted mini sandwiches on gourmet breads (vegetarian & non-veg)
marinated **antipasto** platter ▪ creamy italian or greek pasta salad

BEVERAGES

choose one:

tropical citrus punch ▪ southern sweet tea ▪ lemonade ▪ raspberry lemonade
summer berry tea ▪ sparkling lemonade ▪ assorted coke products ▪ coffee & tea
individual canned sodas \$1.50 extra

DESSERT

choose one:

assorted mini desserts
seasonal assortment of tarts, cookies, cupcakes, etc.
viennese cookie assortment

\$16.50 PER PERSON

catering prices are subject to 18% (total) for sales tax & delivery/setup

price includes clear acrylic dishware, utensils, cups & napkins, black or white linens for buffet tables w/ coordinating overlays

service staff /bartenders available for \$150 extra per staff member for 4 hours of service

Autumn's Custom Catering & Event Planning, LLC

804*591*6191 *or* 804*447*4532



Buffet Package

CHAFING DISHES

choose two - seafood items add \$2.50pp

*all selections come with tossed garden salad, dinner rolls, and choice of two side dishes.
additional entrée for \$3 extra pp = additional side or vegetable \$2 extra pp*

grilled atlantic **salmon**
seafood lasagna
stuffed **filet of sole**
baked tilapia w/ scampi sauce
seafood or shrimp scampi
slow roasted pulled beef
herb slow roasted chicken
curry or jerk chicken
spinach & feta stuffed chicken breast
oven fried or bbq chicken

sliced roasted turkey breast
spinach or vegetable lasagna
3- meat lasagna
vegetable or chicken tortellini alfredo
penne ala vodka
bbq country style pork ribs
slow simmered pork roast
glazed citrus ham
grilled sausage & peppers
eggplant rollatini

COLD SPECIALTIES

choose two - seafood items add \$2.50pp

seasonal fruit & berries display
international gourmet cheese display
vegetable crudité's platter
fresh **shrimp** cocktail
antipasto or portobello mushroom salad
marinated grilled chicken or pasta salad

BEVERAGES

choose one:

tropical citrus punch ▪ lemonade
summer berry tea ▪ sparkling lemonade
southern sweet tea ▪ assorted soda
raspberry lemonade ▪ coffee & tea

DESSERT

choose one:

assortment of seasonal mini desserts
assorted seasonal pies
viennese cookie assortment

substitutions & additions allowed / items can be pulled from cocktail package

\$21.00 PER PERSON

catering prices are subject to 18% (total) for sales tax & delivery/setup

price includes clear acrylic dishware, utensils, cups & napkins, black or white linens for buffet tables w/ coordinating overlays

service staff /bartenders available for \$150 extra per staff member for 4 hours of service

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Plated Service Package

table service or buffet style ■ includes all items listed below – substitutions / additions allowed

COCKTAIL HOUR

*seasonal fruit w/ international cheese & cracker display
an assortment of ripe, seasonal fruit artfully displayed w/ choice of gourmet cheeses served with an
assortment of crackers & dips*

*butler passed hors d'oeuvres
beef satay, stuffed mushrooms, mini egg rolls, three cheese phyllo puffs
served with an assortment of dipping sauces*

DINNER SERVICE

SALAD

choose one

*fresh baby spinach with crumbled goat cheese, mandarins, & fresh berries
fresh crisp romaine, with asiago cheese & house made croutons
mixed baby greens with cucumbers, grape tomatoes & baby carrots
served with assorted dinner rolls and french bread*

ENTREE CHOICES

sample entrees

*grilled atlantic salmon
slow roasted herb chicken
eggplant rollatini*

*jasmine scented saffron rice
whole oven roasted potatoes
grilled seasonal vegetables*

for buffet packages: one entree can be served from a carving station for no additional cost

DESSERT & BEVERAGES

self-service vienesse table

an assortment of mini tarts, cupcakes, cookies, chocolate dipped fruit, chocolate or vanilla mousse

dessert chocolate fountain and plated desserts also available

choose one

*tropical citrus punch ■ southern sweet tea ■ lemonade ■ raspberry lemonade
summer berry tea ■ sparkling pink lemonade ■ assorted coke products ■ coffee & tea*

\$40.00 PER PERSON

catering prices are subject to 18% (total) sales tax & delivery

*includes tableware, dishware, choice of up to 10 standard table linens, table setup & breakdown
(tableware: choice pattern-square or round, hammered silverware, table & bar glasses & coordinating cloth napkins)*

service staff / bartenders for \$150 extra per staff member for 4 hours of service

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Catering Specialties

specialty items are available for additional fee - seafood items add \$2.50pp

CARVING STATION

\$4 extra pp/ per item

- tender prime rib (add \$2pp)
- whole roasted chicken
- citrus glazed virginia ham
- whole roasted atlantic **salmon**
- oven roasted turkey (whole or breast)
- sliced pork tenderloin

PASTA STATION

\$3 extra pp/ per item

- penne ala vodka
- linguine with clam sauce - white or red
- tortellini or fettuccine alfredo
- rigatoni bolognese
- seafood or shrimp** scampi w/angel hair

you can also add one of our special dessert stations!

CHOCOLATE DESSERT FOUNTAIN

\$3 extra pp (can replace dessert for only \$2 extra pp)

rich, creamy belgium chocolate served with assorted fresh fruit, cookies, marshmallows, pretzels & cake for dipping

VIENNESE TABLE

\$3 extra pp (can replace dessert for only \$2 extra pp)

an assortment of mini pies, cakes, cookies, chocolate dipped fruit, chocolate or vanilla mousse (request your favorites)

ICE CREAM SUNDAE BAR

\$2 extra pp (can replace dessert for only \$1 extra pp)

vanilla and chocolate homemade machine-spun ice cream, served in assorted cones with all the favorite toppings

WAFFLE BAR

\$2 extra pp (can replace dessert for only \$1 extra pp)

freshly prepared belgium waffle triangles topped with a variety of special toppings

also available :

MASHED POTATO BAR

\$3 extra pp

choice of garlic mashed or creamy butter mashed with all the favorite toppings (meats, cheeses, herbs, sauces, gravy, etc.)

sweet potato or idaho potatoes also available

call us today, we would be happy to customize your affair

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Sides/ Vegetables

choose any two dishes to add to the buffet package, additional items available for \$2 each pp

SIDE DISHES

*vegetable, saffron or wild rice pilaf
west indian rice and peas
red beans & rice
seasoned yellow, brown or spanish rice
baked three cheese macaroni
buttered pasta noodles
creamy herb or garlic mashed potatoes
oven roasted red potatoes or roasted whole white potatoes
cinnamon baked sweet potatoes or sweet potato casserole*

VEGETABLES

*roasted vegetable blend
country style green beans
vegetable stir fry
red pepper roasted asparagus
spinach au gratin or buttered spinach
corn on the cob or seasoned cut corn
glazed carrots
mixed steamed greens
steamed fresh broccoli
cut mixed vegetables*

included assorted dinner rolls can be replaced with any of the following:

*mini cornbread loaves or mini corn muffins
buttered biscuits
sliced french or italian baguettes*

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Services & Amenities Included

*customized menu for your event prepared by professional chefs
delivery, set-up & breakdown of catering items
clear acrylic plates & utensils, clear plastic cups and white paper goods
coordinating linens & overlays for buffet tables & cocktail hour*

Event Planning Services

additional varied cost

professional event coordinators to assist with planning for your event, or day of services

professional service staff, bartenders and bar service

customized and/ or handmade invitations

*arrangement of professional services
florist, DJ, limousine, photographers, cake decoration, and other specialty services*

customized tableware, place settings, table cards or menus

room design, decoration, setup and breakdown

specialty table linens, tables, chairs, tents, specialty dishware, chargers, glassware, etc.

let us know if you have any unique request, we also can help you find rare items

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