

# 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 while our attentive staff caters 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, beef & prime rib items  
(in bold) add \$2.50pp per item

- bacon-wrapped **scallops or shrimp**
- grilled **shrimp** skewers ▪ mini **beef** wellingtons
  - teriyaki **beef** or chicken skewers
  - bacon-wrapped chicken skewers
  - jerk chicken or curry chicken skewers
- mini corn waffles stuffed w/ pulled pork & figs
  - mini chicken & waffles (**tapas style**)
- mac & cheese bites w/ brisket & tomato jam
  - mini **crab** stuffed corn muffin
- pomegranate or marinara glazed meatballs
  - mini vegetable egg rolls or spring rolls
- mini **salmon or crab cakes** w/ cocktail sauce
  - mini **shrimp** & grits ▪ mac & cheese bites
    - buffalo or bbq chicken bites
  - bacon & bleu cheese stuffed mushrooms
    - tomato & **crab** stuffed mushrooms
- potato & bacon puffs ▪ spinach & cheese puffs
  - cocktail franks in puff pastry
  - bacon or puff pastry wrapped asparagus
  - peppered pork loin w/ mango tomato salsa
    - citrus or bbq glazed chicken wings
- creamy fresh **crab dip** or spinach dip served w/ assorted crackers & chips

## cold specialties

choose three - seafood & antipasto items (in bold)  
add \$2.50pp per item, gourmet cheese (in bold) add \$1.50pp

- seasonal fruit & berries
- international **gourmet cheese** & crackers
- caprese skewers (fresh mozzarella & tomato)  
(can be combined w/ cheese platter)
  - cocktail **shrimp or crab legs** w/ sauce
- **smoked salmon** cucumber bites or crostini
  - olive tapenade & goat cheese crostini
  - bacon & bleu cheese stuffed tomatoes
  - goat cheese & chive stuffed tomatoes
- broccoli & bacon salad ▪ citrus wild rice salad
  - assorted crudité vegetable display
- assorted mini sandwiches on gourmet breads  
(vegetarian available)
  - marinated **antipasto** platter
  - gourmet chicken salad w/ croissants
  - creamy italian or greek pasta salad
  - mini phyllo cups – w/ choice of filling:
    - beef & bleu cheese / brie & raspberry
    - three cheese blend / cranberry & walnut
      - spinach & feta
- **seasonal items:**
  - seasonal grilled vegetables w/ hummus & pita
  - shredded brussel sprout salad w/ walnuts
  - country ham sweet rolls w/ honey mustard

## beverages (choose one)

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

individual canned sodas \$1 pp extra – bar mixers and garnish also available for an additional fee

## dessert (choose one)

assorted desserts (seasonal assortment of tarts, cookies, brownies, shooters)  
viennese cookie assortment ▪ assorted cupcakes (seasonal flavors)

**\$ 17.25 PER PERSON**

catering prices are subject to sales tax & delivery/setup

price includes clear acrylic dishware, utensils, cups & napkins – black or ivory linens for buffet / cocktail food tables  
service staff / bartenders available for \$150 extra per staff member for up to 4 hours of service

804-591-6191 or 804-447-4532 – fax 804-823-7534



# Buffet Package

## cocktail hour

**choose two** - seafood & antipasto items (in bold) add \$2.50pp per item  
gourmet cheese (in bold) add \$1.50pp - **some items can be pulled from cocktail package**

- seasonal fruit & berries ▪ international **gourmet cheese** & crackers
- vegetable crudité platter ▪ fresh **shrimp** cocktail w/ sauce & lemons
- marinated **antipasto** platter ▪ jerk chicken or curry chicken skewers
- assorted mini sandwiches on gourmet breads (vegetarian available)
- gourmet chicken salad w/ croissants ▪ creamy italian or greek pasta salad
- pomegranate or marinara glazed meatballs ▪ cocktail franks in puff pastry
  - bacon or puff pastry wrapped asparagus
- creamy fresh **crab dip** or spinach dip served w/ assorted crackers & chips

## dinner buffet / chafing dishes

**choose two** - seafood items (in bold) add \$2.50 pp per entree

*all selections come with tossed garden salad, dinner rolls, and choice of two side dishes (page 6) - additional entrée - add \$3.25 pp per entree*

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

sliced roasted turkey breast  
spinach or vegetable lasagna  
three meat baked lasagna  
vegetable or chicken tortellini alfredo  
penne ala vodka  
eggplant rollatini  
bbq country style or dry rubbed pork ribs  
slow simmered pork roast or pulled pork  
glazed citrus spiral ham  
grilled sausage & peppers  
southern low country boil

## beverages (choose one)

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

## dessert (choose one)

assortment of seasonal desserts ▪ assorted seasonal pies (3" minis also available)  
viennese cookie assortment ▪ assorted cupcakes (seasonal flavors)

specialty desserts available upon request for an additional cost

### \$22.45 PER PERSON

catering prices are subject sales tax & delivery/setup

price includes clear acrylic dishware, utensils, cups & napkins - black or ivory linens for buffet / cocktail food tables

service staff /bartenders available for \$150 extra per staff member for up to 4 hours of service (drop off service available)

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# Plated Service Package

*table service or family style • includes all items listed below – substitutions / additions allowed*

## cocktail hour

stationary -

assorted seasonal fruit w/ international cheese & crackers display

passed hors d'oeuvres -

teriyaki chicken skewers ▪ cocktail franks in puff pastry ▪ mini spring rolls ▪ brie & raspberry phyllo cups

## dinner service

**salad** - (choose one)

fresh baby spinach w/ crumbled goat cheese, mandarins, & fresh berries

fresh crisp romaine w/ asiago cheese & house made croutons

mixed baby greens w/ cucumbers, grape tomatoes & baby carrots

*served with assorted bread baskets*

**entree choices** - (sample menu)

grilled atlantic salmon  
slow roasted herb chicken  
eggplant rollatini

jasmine scented saffron rice  
whole oven roasted potatoes  
grilled seasonal vegetables

## dessert & beverages

self-service viennesse table -

seasonal assortment of mini tarts, cookies, cupcakes, chocolate dipped fruit, brownies, mousse

**dessert chocolate fountain and plated desserts also available for an additional cost**

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 sales tax & delivery

price includes china tableware, barware, table setup & breakdown - black or ivory linens for stationary cocktail tables

(tableware: choice of china pattern, hammered silverware, table & bar glasses & coordinating cloth napkins) (rental linens extra)  
service staff / bartenders for \$150 extra per staff member for up to 4 hours of service (required)

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# Catering Specialties

specialty items are available for additional fee – seafood & prime rib (in bold) add \$2.25pp per item

## carving station

\$4 extra pp/ per item

tender **prime rib** w/ horseradish au jus  
whole roasted chicken w/ mushroom gravy  
brown sugar glazed spiral ham  
oven slow roasted turkey (whole or breast)  
sliced pork tenderloin w/ apple rosemary sauce

## pasta station

\$3 extra pp/ per item

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

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## mashed potato bar

\$3 extra pp

choice of garlic mashed or creamy butter mashed - with all the favorite toppings  
(cheeses, gravy, sour cream, bacon, broccoli)

\*macaroni & cheese, sweet potato or baked potatoes also available\*

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## chocolate dessert fountain

\$4 extra pp (can replace dessert for only \$3 extra pp)

rich, creamy belgium chocolate served w/ assorted fruit, cookies, marshmallows, pretzels & cake

## ice cream sundae bar

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

vanilla and chocolate homemade ice cream, served in cones or cups w/ all the favorite toppings

## dessert waffle bar

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

freshly prepared belgium waffles topped with a variety of sweet toppings (fruit, cream, nuts)

## popcorn bar

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

fresh popped corn with a variety of assorted toppings

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

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# Sides/Vegetables

choose any two side dishes or vegetables to add to the buffet package - additional items add for \$2pp per item

## side dishes

baked three cheese macaroni  
creamy herb, garlic or ranch mashed potatoes  
oven roasted red potatoes or idaho baked potatoes  
cinnamon baked sweet potatoes or sweet potato casserole  
vegetable rice pilaf or wild rice pilaf  
west indian rice and beans  
spicy jollof rice (with or without meat)  
smoked red beans served w/ rice  
seasoned yellow, brown or spanish rice  
garlic parmesan cous cous or quinoa

## vegetables

roasted vegetable blend  
whole steamed green beans or cut green beans  
green bean almondine or sesame ginger green beans  
spinach au gratin or buttered spinach  
corn on the cob or seasoned cut corn  
brown sugar glazed carrots  
steamed fresh broccoli  
fresh red pepper roasted asparagus (seasonal)  
maple bacon or roasted brussel sprouts (seasonal)

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

cornbread or muffins  
buttered biscuits  
sliced french baguettes  
pretzel bread sticks



# 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  
choice of black, white or ivory linens for buffet tables & cocktail hour

# Event Planning Services

*Items available for varied additional cost*

event coordinators to assist with planning for your event, or day of services  
professional service staff, bartenders and bar service  
arrangement of professional services -  
florist, DJ, limousine, photographers, cake decoration, invitations and other specialty services

customized tableware, place settings, table cards or menus  
room design, decoration, setup and breakdown  
specialty rental items: 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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