Charley’s Catering Selections

Station Dinner Reception

Hors D’oeuvres Passed with Cocktails (select two)

- Bacon Wrapped Scallops
- Wild Mushroom & Boursin Cheese Puffs
- Prosciutto Wrapped Honeydew
- Ahi Tuna & Wasabi Cream Cheese Crackers
- Mini Crabcakes on Croustades with Citrus Aioli
- 14 Hour Pot Roast Herb Cheese Puffs

Artisan Cheese Display Or Antipasto Display (select one)

**Artisan Cheese Display**
Stilton Apricot, Drunken Goat, Smoked Gouda and Baked Brie garnished with berries, grapes, crackers, and baguettes

**Antipasto Display**

The Carving Board (select two)
(Served with yeast rolls)

- Roasted Prime Rib with horseradish & grain mustard
- Cabernet Braised Beef Pot Roast with baby carrots & pearl onions
- Herb Roasted Pork Loin with Diane mustard sauce & applewood bacon BBQ
- Sliced Chicken Breasts basted with Jack Daniels BBQ sauce
- Bone-in Smoked Virginia Ham

Side Dishes (select two)

- Fresh Green Beans with caramelized shallots & toasted almonds
- Roasted Vegetable Medley with rosemary, oregano, & extra virgin olive oil
- Italian Mac & Cheese with parmesan reggiano cheese sauce, crispy prosciutto topping
- Red Bliss Potatoes buttered striped in parsley butter
- Au Gratin Potatoes with Smoked Gouda
Family Style Dinner Reception

Hors D’oeuvres Passed with Cocktails (select two)

- Bacon Wrapped Scallops
- Wild Mushroom & Boursin Cheese Puffs
- Prosciutto Wrapped Honeydew
- Ahi Tuna & Wasabi Cream Cheese Crackers
- Mini Crabcakes on Croustades with Citrus Aioli
- 14 Hour Pot Roast Herb Cheese Puffs

Plated Salad Course (select one)

- Charley’s Caesar Salad
  Chopped romaine lettuce tossed with creamy Caesar dressing, garnished with shaved fresh Parmesan cheese, sliced roma tomatoes, and garlic-herb croutons
- Field Green Salad
  Assorted baby mixed greens with Mandarin oranges, grape tomatoes, English cucumbers, and a Parmesan crisp
  (Select two dressings: Cranberry Mandarin Orange Vinaigrette, Balsamic Vinaigrette, Buttermilk Ranch, Bleu Cheese)

Entrées (select two)
(Served platted to each table)

- Marsala Chicken over long grain & wild rice
- Herb Crusted Pork Roast with Gemelli pasta & chianti-garlic tomato sauce
- Flounder Norfolk stuffed with crabmeat
- Jamaican Jerk Chicken with grilled pineapple & cilantro salsa
- Cabernet Braised Beef Pot Roast with baby carrots & pearl onions
- Sautéed Shrimp & Crabmeat over pasta with garlic parmesan alfredo

Side Dishes (select two)
(Served platted to each table)

- Roasted Squash & Zucchini with caramelized vidalia onions
- Roma Tomatoes stuffed with three cheeses
- Mashed Potatoes with smoked gouda & chive
- Roasted New Potatoes with extra virgin olive oil & parmesan

Accompanied by an assortment of Focaccia and French Baguette with flavored butter
Buffet Style Dinner Reception

Hors D'oeuvres Passed with Cocktails (select two)

- Bacon Wrapped Scallops
- Wild Mushroom & Boursin Cheese Puffs
- Prosciutto Wrapped Honeydew
- Ahi Tuna & Wasabi Cream Cheese Crackers
- Mini Crabcakes on Croustades with Citrus Aioli
- 14 Hour Pot Roast Herb Cheese Puffs

Salad Station (select one)

- Caesar Salad Station
  Chopped romaine lettuce, hard boiled eggs, fresh Parmesan-Reggiano, garlic-herb croutons, bacon, & grape tomatoes.
- Field Green Salad Station
  Assorted baby mixed greens, Mandarin oranges, grape tomatoes, English cucumbers, Bermuda onions, walnuts, & sliced strawberries.
  Served with Balsamic Vinaigrette & Buttermilk Ranch dressings.

Buffet Entrées (select two)

- Roasted Prime Rib of Beef with English sliced Au Jus
- Chesapeake Bay Crabcakes with citrus aioli
- Herb Stuffed Pork Tenderloins with Diane mustard sauce
- Roasted Salmon with baby dill & chilled cucumber citrus cream
- Sautéed Chicken, Asparagus, & Crimini Mushrooms with Gemelli pasta in a Parmesan Alfredo sauce

Side Dishes (select two)

- Haricot Verts with Balsamic Reduction
- Roasted Butternut Squash with molasses brown sugar
- Mashed Cauliflower with Smoked Gouda
- Fingerling Potatoes with rosemary butter
- Mashed Sweet Potatoes with browned butter & maple

Accompanied by an assortment of Focaccia and French Baguette with flavored butter