



...Where The Neighborhood Comes Together

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## *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**

Hard Salami, Capicola Ham, Pepperoni, Fresh  
Mozzarella, Sliced Parmesan-Reggiano,  
An assortment of Olives, homemade Garlic Pickles  
and marinated Asparagus, Roma Tomatoes, Basil  
Leaves, and Pepperoncini.

#### 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 plattered 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 plattered 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** *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*