

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 & prime rib items
(in bold) add \$2.50pp

- bacon-wrapped **scallops** or **shrimp**
- grilled **shrimp** skewers ▪ mini **beef** wellingtons
 - teriyaki beef or chicken skewers
 - bacon-wrapped chicken skewers
- mini corn waffles w/ pulled pork & fig jam
 - 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
 - spinach & feta in mini phyllo cups
- creamy fresh **crab dip** or spinach dip served w/ assorted crackers & chips
- peppered pork loin w/ mango tomato salsa
 - citrus or bbq glazed chicken wings

cold specialties

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

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

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 / garnish also available

dessert (choose one)

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

\$ 1 6 . 9 5 PER PERSON

catering prices are subject to sales tax & delivery/setup

price includes clear acrylic dishware, utensils, cups & napkins - black, white or ivory linens for buffet 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 – f a x 804-823-7534



Buffet Package

cocktail hour

choose two - seafood & antipasto items (in **bold**) add \$2.50pp per entree
gourmet cheese (in **bold**) add \$1.50pp - 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 ▪ seasonal grilled vegetables w/ hummus & pita
 - 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

chafing dishes

choose two - seafood items (in **bold**) add \$2 pp per entree

all selections come with tossed garden salad, dinner rolls, and choice of two side dishes (pg 6) - additional entrée for \$3 extra pp per entree

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

sliced roasted turkey breast
spinach or vegetable lasagna
three meat baked lasagna
vegetable or chicken tortellini alfredo
penne ala vodka
bbq country style pork ribs
slow simmered pork roast
glazed citrus spiral ham
grilled sausage & peppers
eggplant rollatini
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 mini desserts ▪ assorted seasonal pies (3" also available)
viennese cookie assortment ▪ assorted cupcakes (seasonal flavors)
specialty desserts available upon request for an additional cost

\$22.00 PER PERSON

catering prices are subject sales tax & delivery/setup

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

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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 egg rolls ▪ brie & raspberry phyllo cups

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 bread basket

entree choices - (sample)

grilled atlantic salmon
slow roasted herb chicken
eggplant rollatini

jasmine scented saffron rice
whole oven roasted potatoes
grilled seasonal vegetables

dessert & beverages

self-service vienesse table -

seasonal assortment of mini tarts, cookies, cupcakes, chocolate dipped fruit, brownies, 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 sales tax & delivery

price includes china tableware, barware, table setup & breakdown - black, white or ivory linens for 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 (req'd)*

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Catering Specialties

specialty items are available for additional fee – seafood & prime rib (in bold) add \$2.50pp

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 \$2.75 extra pp)

rich, creamy belgium chocolate served w/ assorted fresh 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

waffle bar

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

freshly prepared belgium waffles topped with a variety of special toppings

popcorn bar

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

fresh popped corn with a variety of special toppings

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

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Sides/Vegetables

choose any two side dishes to add to the buffet package, additional items available for \$2 each per item per person

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
red beans served w/ rice
seasoned yellow, brown or spanish rice
garlic parmesan cous cous or quinoa

vegetables

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

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

corn bread
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

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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