

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 CATERERS 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 ▪ mini **shrimp** & grits ▪ bacon-wrapped chicken skewers
pomegranate or marinara glazed meatballs ▪ citrus or bbq glazed chicken wings
mini **salmon** or **crab cakes** w/ cocktail sauce
buffalo or bbq chicken bites ▪ bacon & bleu cheese or vegetarian stuffed mushrooms
tomato & **crab** stuffed mushrooms ▪ deviled egg crostini ▪ mac & cheese bites
cocktail franks in puff pastry ▪ bacon or puff pastry wrapped asparagus
spanikopita (spinach & feta) ▪ spinach & cheese puffs ▪ mini vegetable egg rolls
creamy fresh **crab dip** or spinach dip served w/ assorted crackers & chips
peppered pork loin w/ mango tomato salsa ▪ mini chicken & waffles (tapas style)

cold specialties

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

seasonal fruit & berries display ▪ international **gourmet cheese** display
shrimp or **crab leg** seafood display ▪ **smoked salmon** cucumber bites or crostini display
beef & bleu cheese in mini phyllo cups ▪ caprese skewers (fresh mozzarella & tomato)
three cheese blend or brie & raspberry in mini phyllo cups ▪ citrus wild rice salad
bacon & bleu cheese stuffed tomatoes ▪ goat cheese & chive stuffed cherry tomatoes
assorted crudité vegetable display ▪ grilled vegetable crudité w/ hummus & pita chips
assorted mini sandwiches on gourmet breads (vegetarian & non-veg)
country ham biscuits w/ peppercorn honey mustard ▪ marinated **antipasto** platter
gourmet chicken salad w/ croissants ▪ creamy italian or greek pasta salad

beverages

choose one:

tropical citrus punch ▪ southern sweet tea ▪ lemonade ▪ raspberry lemonade
summer berry tea ▪ sparkling lemonade ▪ assorted soda ▪ coffee & tea station
individual canned sodas \$1.25pp extra

dessert

choose one:

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

\$16.95 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 4 hours of service

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



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
seafood stuffed **tilapia**
baked tilapia w/ scampi sauce
seafood or **shrimp** scampi
slow roasted pulled beef or pork
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
three meat baked 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 and antipasto items add \$2.50pp, gourmet cheese add \$1.50pp

seasonal fruit & berries display
international **gourmet cheese** display
vegetable crudité platter
fresh **shrimp** cocktail
marinated **antipasto** platter
gourmet chicken salad w/ croissants
creamy italian or greek 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 (3" also available)
viennese cookie assortment

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

\$21.75 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 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
teriyaki chicken satay, cocktail franks in puff pastry, mini egg rolls, brie & raspberry phyllo cups
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*

\$42.00 PER PERSON

catering prices are subject to 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 & prime rib (items in bold) add \$2.50pp

carving station

\$4 extra pp/ per item

tender **prime rib**

whole roasted chicken
citrus glazed virginia ham
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

\$3.5 extra pp (can replace dessert for only \$2.5 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

\$2.5 extra pp (can replace dessert for only \$1.5 extra pp)

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

waffle bar

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

freshly prepared belgium waffle triangles 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 toppings

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also available :

## mashed potato bar

\$3 extra pp

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

\*macaroni & cheese, sweet potato or baked 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

*baked three cheese macaroni  
creamy herb, garlic or cheese mashed potatoes  
oven roasted red potatoes or idaho baked potatoes  
cinnamon baked sweet potatoes or sweet potato casserole  
vegetable or wild rice pilaf  
west indian rice and peas  
red beans & rice  
seasoned yellow, brown or spanish rice  
cous cous or quinoa*

## vegetables

*roasted vegetable blend  
maple bacon or roasted brussel sprouts  
whole steamed green beans  
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:*

*mini corn 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

additional varied cost

*professional 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 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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