



LEXINGTON CATERING COMPANY

2024 MENU

LexingtonCateringCo.com

540.458.0047





LEXINGTON CATERING COMPANY

COMPLETE CATERING SERVICE

Thank you for choosing Lexington Catering Company for your special event, and we look forward to working with you. Our catering and event services are tailored to individual needs and desires according to your vision. In order to make your occasion a success, our devoted staff will assist you from start to finish in the planning and implementation of your special day.

From menu customization to event planning, we strive to make each event magical. Our culinary team is dedicated to using fresh, locally sourced products whenever possible and will work to ensure any and all dietary needs are met for your guests while maintaining the quality that has made us a treasured business in our community. Please look through our sample menus and miscellaneous information to help you get started.

CONTACT US

WE WOULD LOVE TO HEAR FROM YOU



GENERAL INQUIRIES
mandy@lexingtoncateringco.com
(540) 458.0047

SUE ANN HUGER | Owner
sueann@lexingtoncateringco.com
(540) 460.4446

H Aidyn Wells
Event Coordinator
haidyn@lexingtoncateringco.com
(540) 784.8097

Catherine McSwain
Event Coordinator
catherine@lexingtoncateringco.com
(404) 234.6584

SERVICES

LET US DO THE HEAVY LIFTING



UNIQUE MENUS, UNIQUE EVENTS

Lexington Catering Company prides itself in providing individualized menus to meet the needs of your unique event. Our menus range from buffets and stations to family style service and plated dinners, as well as boxed lunches and deli trays. Let us help you create a menu for your next dinner party, cocktail party, wedding reception, business meeting or picnic.

EVENT PLANNING SERVICES

Our staff will work with you every step of the way to personalize your event and to make everything special for you and your guests. Whether your occasion is casual or black tie, we can help you plan for a successful event.

WEDDING & RECEPTIONS

Our Wedding staff will take care of making your day special and stress free. Our professional serving staff and bartenders will set up your reception area and focus on the small details, while the culinary team ensures that your guests enjoy the top quality menu you have selected for your day. We provide on-site management to adhere to your event timeline and catering details. From large receptions to small, we make sure everything runs smoothly.



DELIVERY & PICK UP

Our fresh foods are available for delivery or pick up. We can provide your group with disposable trays or serving platters. You may also bring in your own favorite serving pieces for us to use. All delivery and pick up orders will be prepared with the highest standard of quality and garnished to highlight your special event.

RENTAL SERVICES

While Lexington Catering Company offers a wide variety of in-house equipment included in your proposal, we are also happy to provide other rental service needs for your special event.

PRICING

FEES AND RENTAL INFORMATION

PRICING & CONTRACT INFORMATION

All events contain pricing based on the menu selections, estimated number of guests, and special requirements of the event. All details relating to your event including, but not limited to, menu selections, beverage selections (Alcoholic or Non-Alcoholic), staffing, and fees will be included in your Proposal of Service. Once both parties have approved the terms, the content of the event, the terms and pricing will be binding*.

DEPOSITS & FEES

There is a \$2000 non-refundable “hold the date” deposit due at the time of booking for weddings and large catered events. There is a \$1000 non-refundable “hold the date” for other, smaller events. A 50% payment on the estimated event total is due no later than 60 days prior to the event. The estimated remaining balance is due seven 21 days prior to the event.

A guaranteed minimum guest count is due 21 days prior to the event. The final bill will be based on the minimum guarantee or actual guest count, whichever is greater. Any remaining balance is due no later than five (5) days following the event. Should your final guest count decrease more than 10% from the original estimated guest count, Lexington Catering Company reserves the right to adjust pricing as necessary.

Administrative fees are billed based on the event details and itinerary. Lexington Catering Company is delighted to provide you with a full service set-up and break-down for your special occasions. Charges incurred include management of set-up, the actual event, and clean-up.

**The pricing provided in this brochure is meant as a guide and to give an estimated cost to clients in the spirit of transparency. However, pricing may differ slightly on your Proposal of Service based on the specific event needs and menu selections, especially as food costs change.*

**glassware not included if you are providing your own beverages*



DINNER BUFFET MENUS INCLUDE:

- China
- Flatware
- Serving Equipment

BEVERAGE SERVICE

DRINKS WE ADORE

Lexington Catering Company has an extensive list of wines and spirits to select from. If you do not see what you would like on our list, we will do our best to accommodate your special requests. The number of bartenders is determined based on the number of guests attending your event.

OPEN BAR PACKAGES*

Beer & Wine Bar

- Selection of 4 Beers or Ciders from Beer List
- Selection of 2 Red & 2 White House Wines

Full Open Bar

Our Beer & Wine Selection

House Liquors: Smirnoff Vodka, Bacardi Rum, Gordon's Gin, Jim Beam Bourbon, J&B, Scotch & Jose Cuervo Tequila.

CLIENT PROVIDED ALCOHOL

If you prefer to provide your own alcohol for your bar, we are happy to provide bar setup, bartenders, mixers, and non-alcoholics, along with glassware rentals.

Non Alcoholic

Specialty mocktails are available, price will vary depending on selection. We also offer Iced Tea, Lemonade, Infused and Sparkling Water, Coffee, Decaf Coffee, Hot Tea, and Sodas.

**Open Bar Packages include Basic Mixers, Garnishes and Glassware.*

Bar Pricing is based on 5 hours of service. Additional service is available.

We also offer Bar Packages without Wines for events at Winery Venues.

Premium Beverages are available upon request.

SIGNATURE COCKTAILS

Old Fashioned

Rye whiskey, Bitters, Simple, Orange, Cherry

Manhattan

Jim Beam, Sweet Vermouth, Apple Brandy, Bitters, Cherry

Peach Julep

Bourbon, Mint, Simple Syrup, Roasted Peaches

Montana Mule

Vodka, Ginger Brew, Fresh Lime

French 75

Gin, Simple, Lemon Juice, Sparkling Wine, Lemon Twist

Bellini

Peach Puree, Sparkling Wine

Strawberry SINN

Mint, Strawberry Puree, Gin, Soda, Simple

Premium Garnish Options

Premium Ice Cubes
Large Square or Round
Ice Cubes filled w/ herbs or fruit
Dehydrated Citrus Fruit,
Peppers or Apples
Luzardo Cherries

Homemade Syrups
Specialty Bitters
Pickled Vegetables
Edible Flowers
Sugared Grapes or
Cranberries

Seasonal Cocktails

Spring

Coconut Ginger Mojito
Jalapeno-Lime Margarita
Ginger Paloma

Summer

Blackberry Bourbon Smash
Spiked Strawberry
Mint Lemonade
Cucumber Gimlet

Fall/Holiday

Fall Margarita
Spiced Pear Mule
Apple Butter Old Fashioned
Mistletoe Mule

Seasonal Fruit Flavors

Raspberry, Peach, Strawberry,
Mango, Blackberry, Cranberry,
Watermelon, Pomegranate

FAQS

1. How many hors d'oeuvres should we plan to have at our event?

We typically recommend 4-6 pieces per person during your cocktail hour. If you choose 3 passed appetizers, for example, we would recommend having 2 of each item per guest.

2. Are linens included in the buffet price? No. Buffets include china, flatware, and serving equipment only. Any linens or napkins needed for the event (i.e. for buffet/station tables, bar and beverage tables, dining tables, cake table, cocktail tables, etc.) would be an additional charge.

3. How do we give you a guest count for the event?

We recommend that you have an estimated guest count based on the number of people invited to your event. A guaranteed amount is required 21 days prior to the event. *(Typically 70-75% of your invite list will attend your event)* When planning, be sure to include outside vendors (i.e. photographer, wedding planner, dj/band, etc.).

4. Do you offer a tasting to try the menu for the event?

Yes. We highly encourage our clients to come into the Southern Inn Restaurant in Lexington, VA to taste your menu selection. This allows us to make any adjustments prior to the event based on your tastes, preferences, and overall vision. Tastings are available for a flat fee for up to four (4) guests. Availability is limited, so please schedule your tasting with your event coordinator in advance.

5. How far in advance should we reserve the date?

Weddings typically book 12-24 months in advance. Smaller events usually have a shorter lead time and we will work with you to the best of our ability. However, certain times of the year are in higher demand and book quickly. So, we suggest that you hold your date as soon as possible.

6. Do we need a special event liquor license?

No. Lexington Catering Company is fully licensed and insured to vend and serve alcoholic beverages. However, if you provide your own alcohol, you are required to obtain an ABC license.

7. Can we provide the alcohol for the event?

Yes. However, there may be additional fees incurred for glassware, equipment, mixers, and ice.

8. How many Servers/Bartenders do we need for an event?

As a general rule, we book one (1) Server per fifteen (15) guests at a buffet and one (1) Bartender per (75) guests. However, these numbers depend on how formal or complicated the event is and may be increased or decreased based on these factors. Once we have the details of your event, our experienced coordinators will determine the minimum number of staff required based on our experience. To ensure every event runs smoothly, we do have a two (2) Server/Bartender minimum for most events.

9. How are the billed hours of the staff calculated?

Staffing hours are billed three to four (3-4) hours prior to the event for setup, through the event, and one (1) hour after for clean-up.

10. Is Gratuity included in our proposal?

No. We do not include a gratuity for the staff in the proposal, as it is completely at our client's discretion and not required. If you are impressed with the service of our staff, we welcome you to give a gratuity to the event manager that day to be dispersed evenly among the serving staff.

11. Do the Servers and Bartenders wear a uniform?

Yes. Based on your preference and style of event, our trained and professional staff will be attired in either a formal (Black Slacks, White Dress Shirt, and Tie) or casual (Black or Brown Pants and a Lexington Catering Shirt) uniform. They are professional, neat, and eager to help you and your guests!

12. Do you charge to cut the wedding cake?

No. Cake cutting is included in the price of the event.

13. Do you set-up and clean-up everything?

Yes. We pride ourselves in the fact that we are a full-service catering company. We will work with you to ensure your vision of the event as well as taking care of the clean-up and break-down at the end of the event.

PASSED HOR D'OEUVRES

MENU SAMPLES AND IDEAS

GARDEN

Watermelon Gazpacho Shooter

Served Chilled with Marinated Watermelon Skewer

Mushroom Tart

Tartelette filled with Mushroom Duxelle and Mountain View Lusk Cheese

Black Bean Taco

Tortilla Crisp, Black Bean Fritter, Avocado, Pico de Gallo, Cilantro-Lime Crema

Caprese Bites

Cherry Tomatoes stuffed with Fresh Mozzarella & Pesto

Stuffed Pepperoncini

Pepperoncini stuffed with Cucumbers, Tomato, Kalamata Olives, & Feta Cheese

Zucchini fritter

with tomato marmalade

Grilled Flatbread

with Zucchini Baba Ganoush, and Marinated Tomato

Polenta Cake

Fresh Ricotta Cheese, Spicy Peach Chutney

Stuffed Peppadews

Herbed Chevré

DOCK

Maryland Style Crab Balls

Served with Spicy Remoulade

Cilantro Lime Shrimp

Chipotle Aioli

Crab Toast

Sourdough Croustade, Avocado Crème, Lemon-Crab Salad, Balsamic Glaze

Shrimp Shooter

Poached Jumbo Shrimp, Spicy Avocado-Tomato Sauce

Smoked Trout Salad

Rye Bread, Smoked Highland County Trout Salad, Horseradish Chantilly

Jerk Tuna

Plantain Chip, Mango Salsa, Lime Crema, Mustard Seed Caviar

Nashville Hot Fried Shrimp

With Alabama White Barbecue Sauce

Lump Crab

Roasted Corn Taco

Ahi Tuna

Avocado Fried Wonton with Pickled Ginger

House Smoked Salmon Mousse Potato Crisp

Salmon Caviar

FARM

Lavender Chicken Satay

Black Pepper & Herb Aioli

Jerk Grilled Chicken Skewer

Curried Mayonnaise

Lamb Meatballs

Cucumber Tzatziki

Braised Pork Belly

Crispy Wonton, Grilled Bok Choi, Sesame-Orange Teriyaki

Grilled Lamb Chop

Mint Pesto

Peppered Skirt Steak

Roasted Red Pepper Focaccia, Charred Onion Chutney

BLT

Oven Roasted Roma Tomato, Fresh Arugula, Peppered Smoked Bacon, Pesto Sauce, Sourdough Crustade

Smoked Turkey Hot Brown

White Cheddar –Dijon Mornay Sauce

Andouille Sausage Corn Dogs

Creole Mustard

Country Ham Biscuits

Honey Dijon Butter

Smoked Duck Confit

Garlic Croustade, Cranberry BBQ Sauce, Citrus-Jicama Slaw, Pickled Jalapeno

Razzbourn Farm Chevre Cheese

Served with Fig Compote and Pine Nuts on a Fresh Sourdough Croustade

Smoked Chicken & Avocado Sopa

Chicken & Waffles

Hot Honey

Virginia Country Ham

Apple, Manchego Cheese, Croustade

Pimento Cheese Deviled Eggs

Topped with Bacon Jam



HORS D'OEUVRE STATIONS

MENU SAMPLES AND IDEAS

ANTIPASTI

Assortment of Grilled and Marinated Vegetables, Traditional Cured Meats, Marinated Olives and Mediterranean Cheeses, Fresh Baked Breads

VIRGINIA FARMSTEAD CHEESE DISPLAY

A Selection of Local Virginia Cheeses served with Apricot Chutney, Fig Compote, Fresh Fruit, Fresh Baked Breads, and Crackers

FRESH MADE DIPS

Served with Garden Fresh Vegetable Crudités, Toasted Pita Chips, house made Potato Chips and French Bread Croustades

CHARCUTERIE BOARD

Assortment of Pates, Cured Meats, Sausage, and Farmstead Cheeses served with Crackers, Olives, Pickles, Berries, Fruit Chutney, and Mustard

MEDITERRANEAN MEZZE BOARD

Beet Hummus, Tzatziki, Stuffed Grape Leaves, Zucchini Babaganoush, Pickled Vegetables, Marinated Olives, Feta Cheese, Flatbread

OYSTER BAR

Hand Shucked Chesapeake Oysters, Croustades, Lemons, Selection of Hot, Mignonette, and Cocktail Sauces

PICNIC BASKET

Trio of Hummus, Sundried Tomato Chevré, Apricot Chutney, House-Made Pickles, Fresh Vegetable Crudité, Dried Fruits and Nuts, House-Made Sesame Crackers, and Flatbreads



ACTION STATIONS

KEEP THINGS MOVING

Shrimp & Grits

A Selection of Cheese Grits and Shrimp Classic Style with Cheddar Cheese, Country Ham, Tomatoes and Scallions, Roasted Jalapeños & Chevré Cheese with Tomatoes and Scallions, Andouille Sausage, Tomatoes, Scallions, Herbs and Aged Monterey Jack Cheese accompanied by a variety of condiments to suit each guest's taste.

Seafood Bar

Choose from Oysters Rockefeller, Clams Casino, BBQ Mussels, Shrimp Cocktail, and Maryland Style Crab Cakes. Served with Fresh Corn and Tomato Salad along with traditional seafood accompaniments.

Heart of Texas

Fish Tacos stuffed with spicy Citrus-Jicama Slaw, Cheddar, Cilantro Lime Crema, and Fresh Jalapeños. Fried Chicken Tacos stuffed with Southwestern Red Cabbage Slaw, Cheddar Cheese, Lime Crema, and Fresh Jalapeños. Served with Crisp Tortilla Chips and an assortment of House-Made Salsas and Guacamole.

Fajita Bar

Marinated Chicken, Pork or Beef served with Spicy Black Beans, Spanish Rice, Chiffonade, Romaine Lettuce, Salsa, Sour Cream and Guacamole, Chicken or Vegetarian Enchiladas.

Pasta Station

Your choice of pastas: Penne, Linguini, Rigatoni, Cheese Tortellini, Farfalle, and choice of sauces: Creamy Alfredo, Bolognese, Marinara, Garlic Herb, Arrabiatta. Served with either a Caesar Salad or Garden Salad, our Fresh Baked Breads and Whipped Herb Butter.

Carving Station

Choose from Roast Beef, Herb Roasted Turkey or Virginia Baked Ham. Served with Fresh Baked Rolls, and traditional accompaniments along with a Choice of Red Potato Salad, Cole Slaw, Roasted Asparagus or Grilled Summer Vegetables.

"We used Lexington Catering Company (formerly Southern Inn Catering) for our wedding and absolutely loved working with them! Sue Ann and the staff helped us create a unique menu that combined classic Southern and South Asian tastes. We received so many compliments about our food. It was absolutely delicious. Thank you team!"

- AMRUTA



LUNCH & DINNER BUFFET

SELECT YOUR FAVORITES

SALADS

Garden Salad
with a Choice of Dressings

Caesar Salad

Greek Tomato Salad

Cole Slaw

Red Potato Salad

Fresh Seasonal Fruit*
with Honey Mint Yogurt

Spinach Salad*
Oranges, Shaved Red Onions, Spiced Walnuts
and Honey-Poppy Seed Dressing

Grilled Summer Vegetable Salad*
Shaved Romano Cheese
and Balsamic Vinaigrette

Marinated Broccoli*
Toasted Pine Nuts, Roasted Red Peppers,
Herbed Chevré

Roasted Cauliflower Salad*
Lemon Thyme Vinaigrette

Roasted Baby Carrot Salad*
Kale Pesto, Red Pepper Romansco
Honey Lime Vinaigrette

Kale and Summer Berry Salad*
Herbed Goat Cheese, Toasted Pecans,
Maple Dijon Vinaigrette

ENTREES

Smoked Duck Pappardelle*
Smoked Duck Confit, Fresh Bell Peppers,
Shallot Garlic White Wine Butter

Portabella Mushroom Penne
Spinach, Roasted Red Peppers, Tomato-Herb
Butter

Summer Vegetable Farfalle
Spinach, Tomato-Herb Butter

Spinach Cannellini*
Fresh Mozzarella, Robust Tomato Sauce,
Vegetable Tapenade

Scallops and Farfalle*
Oyster Mushrooms, Caramelized Onions,
Asparagus, Grape Tomatoes, White Wine
Garlic Sauce

Wild Mushroom Risotto*
Crispy Leeks

Moroccan Stuffed Pepper
Golden Cous Cous, Curried Tomato Sauce

Mediterranean Chicken
Grilled Chicken topped with Roasted
Artichoke Tapenade

Chicken Cordon Bleu*
Stuffed with Country Ham and topped
with Dijon Mornay

Buttermilk Fried Chicken
Our signature boneless chicken

Grilled Flank Steak
Your Choice of Red Wine Demi Glace and
local mushrooms or Spicy Chimichurri

Bourbon BBQ Pork Loin
Charred Red Onion Chutney

Virginia Baked Ham
Apricot-Dijon Glaze

Hoisin Glazed Pork Belly*
Crisp Onion Straws

Cajun Shrimp*
Wade's Mill Cheddar Grits, Andouille Bell
Pepper Sauce

Jerk Marinated Mahi Mahi*
Mango

Grilled Beef Medallions*
Dijon Peppercorn Sauce

SIDES

- Steamed Broccoli Creamed Spinach
- Cider Braised Local Greens
- Summer Vegetable Ratatouille*
- Honey-Rosemary Glazed Carrots
- Haricot Vertes with Tarragon*
- Garden Vegetable Medley
- Snow Peas with Mushrooms

- Roasted Asparagus*
- Butter Poached White Corn
- Mashed Potatoes
- Baby Potatoes in Chive Butter
- Mashed Sweet Potatoes
- Rosemary Roasted Fingerling*
- Saffron Rice

- Wild Rice Pilaf*
- Creamy Polenta*
- Herbed Risoto*
- Potato Au Grain*
- Smoked Gouda Mac & Cheese*
- Potato-Leek Galette*
- Lentil Timbale*

*Premium Options

“The food was absolutely delicious. Sue Ann was great to work with, helping us set the menu and make sure everything was perfect. On the big day, she personally took care of us and her staff was very professional. Highly recommended.”

- JULIANNE



“Lexington Catering Company was fantastic to work with for our wedding. They really went above and beyond our expectations! The presentation was exquisite and the service was wonderful. As for the food, I can't praise it enough!”

- QUINN

BREAKFAST & BRUNCH BUFFETS

RISE AND SHINE

THE BASIC BREAKFAST

- Scrambled Eggs
- Country Sausage And Bacon
- Brioche French Toast or Pancakes served with Maple Syrup
- Home Fried Potatoes
- Fresh Seasonal Fruit
- Assorted Muffins

BISCUIT BREAKFAST BAR

- A Selection of Fresh Baked Biscuits served with Jam & Jelly
- Local Farm Stead Butter
- Country Ham
- Country Sausage Gravy & Fried Chicken
- Served with Scrambled Eggs
- Fresh Seasonal Fruit
- Wade's Mill Cheese Grits

BREAKFAST WITH LITTLE EXTRA

- Poached Salmon Display with Traditional Accompaniments
- Fresh Baked Quiche
- Blackened Chicken Hash
- Scrambled Eggs
- Brioche French Toast or Pancakes with Maple Syrup Fresh
- Seasonal Fruit
- Assorted Muffins
- Mini Bagels & Creamed Cheese

ADDITIONS OR SUBSTITUTIONS

- Corned Beef Hash
- Traditional Eggs Benedict
- Creamed Chipped Beef
- Country Ham Biscuits

LUNCH BUFFETS

GREAT FOR COMPANY LUNCHES

COLD

Santa Fe Chicken Salad

Southwestern Grilled Chicken served with Black Bean – Corn Salad, Shredded Cheddar and Monterey Jack Cheese, Tortilla Chips, Fresh Salsa, and Sour Cream

Trio of Salads

Tarragon Chicken, Gulf Shrimp and Egg Salads Served with Vine Ripened Tomatoes, Fresh Leaf Lettuce, Dill Pickle Spears, Fresh Baked Rolls and Sliced Breads. Accompanied by Country Cole Slaw and Fresh, Seasonal Fruit

Grilled Tuna Nicoise

Grilled Tuna, Fingerling Potatoes, French Green Beans, and Vine Ripened Tomatoes tossed in a Lemon-Caper Vinaigrette, Garnished with Hard Boiled Eggs and Kalamata Olives, Tri-Color Tortellini Pasta Salad, and Fresh Seasonal Fruit

HOT

Chicken Piccata

Sautéed Chicken Breast served with a Citrus - Caper Beurre Blanc, Herbed Rice Pilaf, Fresh Steamed Broccoli with Garlic Butter, and Garden Salad with a Choice of Dressing. Accompanied by Fresh Baked Breads and Whipped Mountain View Farm Butter

Grilled Marinated Flank Steak

Served with Mushroom Gravy, Mashed Potatoes, Fresh Green Beans with Tarragon Butter, and Garden Salad with a Choice of Dressings. Accompanied by Fresh Baked Breads and Whipped Mountain View Farm Butter

Fresh Catch Market Seafood

Served over Rice or Polenta with a Fresh Fruit Salsa and Lemon Herb Beurre Blanc, Steamed Broccoli with Garlic Herb Butter, and Caesar Salad Accompanied by Fresh Baked Breads and Whipped Mountain View Farm Butter

SPECIALTY BUFFETS

SELECT YOUR STYLE

Choose your theme and select from the following items to create your custom spread.



SMOKE HOUSE

- Pulled Pork
- Smoked Brisket
- Honey Glazed Ribs
- Smoked Sausages
- Bourbon Chicken
- Cilantro Lime Skirt Steak
- Smoked Trout
- Smoked Duck Confit Coleslaw
- Roasted Corn & Tomato Salad
- Cider Braised Greens
- Macaroni & Cheese
- BBQ Baked Beans
- Red Skin Potato Salad
- Corn Bread
- Assorted Sauces & Pickles

SOUTHERN COMFORT

- Buttermilk Fried Chicken
- Southern Inn Meatloaf
- Country Fried Steak W/Mushroom Gravy Classic Roast Beef Au Jus
- Roasted Chicken W/Cranberry Chutney Cornmeal Encrusted Catfish W/Remoulade Virginia Baked Ham
- Cajun Spiced Tofu & Grits
- Butter Poached Sweet Corn
- Southern Green Beans
- Cider Braised Greens
- Marinated Cucumbers & Tomatoes Macaroni & Cheese
- Wade's Mill Cheddar Grits
- Smoked Gouda Potatoes Au Gratin
- Assorted Pickles

ITALIAN CLASSICO

- Baked Rigatoni w/Local Italian Sausage Vegetable Lasagna
- Lasagna Neapolitan
- Eggplant Parmesan
- Chicken, Veal, or Tofu Picatta
- Wild Mushroom Risotto
- Marinated Flank Steak Stuffed with Spinach, Tomato, & Ricotta
- Chicken & Broccoli Alfredo
- Caesar Salad
- Garlic Roasted Artichokes & Tomatoes
- Sautéed Broccoli Rabe
- Tri-Color Tortellini Salad
- Ratatouille
- Rosemary Roasted Potatoes
- Herbed Polenta
- Farfalle with Robust Tomato Sauce

SOUTH OF THE BORDER

- Grilled Carne Asada W/Black Bean & Corn Salsa
- Tequila-Lime Chicken with Habanero-Mango Chutney
- Shrimp Tostadas
- Fresh Fish Tacos with Spicy Citrus-Jicama Slaw
- Local Pork Carnitas with Charred Sweet Onions & Peppers
- Chipotle Marinated Tempeh
- Fresh Corn & Bean Enchiladas
- Vegetarian Stuffed Peppers
- Garden Salad
- Roasted Corn & Tomatoes
- Braised Greens
- Grilled Asparagus
- Saffron Rice
- Roasted Fingerling Potatoes
- Stewed Red Beans with Chile
- Chipotle Mashed Yukon Potatoes

LATE NIGHT SNACKS

We offer a selection of Late Night Snacks to put out for your guests to enjoy towards the end of the event as the party and dancing continue. You can choose from the following or tell us your ideas!

- Nacho Station
- Burger and/or Fried Chicken Sliders & French Fries
- Personal Pizzas
- Chicken Tenders
- Pretzel Bar with Assorted Toppings



PLATED DINNERS

SET THE SCENE

GRILLED SALMON FILET

Toasted Barley Pilaf, Butternut Squash, Wilted Kale, Radicchio, Warm Bacon Vinaigrette, Cranberry Gastrique

PAN SEARED ATLANTIC SALMON

Confit Fingerling Potatoes, Braised Greens, Green Tomato Chow – Chow

WILD ROCKFISH

Citrus Scented Quinoa, Belgium Endive, Frisée, Radicchio, Orange Vinaigrette, Celery Root Slaw

CORN MEAL CRUSTED WILD CATFISH

Dirty Rice, Country Style Green Beans, Stewed Tomatoes

CORIANDER CRUSTED MAHI-MAHI

Sun Dried Tomato Polenta, Bitter Greens, Honey Lime Vinaigrette, Roasted Tomatillo Salsa

GRILLED FLANK STEAK

Roasted Potato Hash, Tarragon Green Beans, Button Mushrooms, Demi-Glace

NEW YORK STRIP STEAK

Celery Root – Yukon Gold Mashed Potatoes, Grilled Asparagus, Pearl Onions, Red Wine Demi, Blue Cheese Butter

GRILLED BISTRO STEAK

Root Vegetable Gratin, French Green Beans, Steak Mushrooms, Madeira Demi

BRAISED BEEF SHORT RIBS

Roasted Garlic Mashed Potatoes, Fresh Broccoli, Au Jus

ROASTED DUCK BREAST

Sweet Potato Bread Pudding, Cider Braised Greens, Virginia Gold Asian Pear Chutney

GRILLED PORK LOIN

Mac and Cheese, Country Green Beans Bourbon Barbecue Sauce, Crispy Tobacco Onions

LAVENDER BUTTER PORK LOIN

Garden Vegetable Succotash, Fresh Seasonal Fruit Chutney

ROASTED CHICKEN SALTIMBOCCA

Virginia Country Ham, Mountain View Farm Jumpin Jack Cheese, Fresh Sage Herb Polenta, Baby Green Beans

ANDOUILLE STUFFED CHICKEN BREAST

Sauteed Shrimp, Garden Vegetable Succotash, Braised Greens, Roasted Summer Tomato Sauce



DESSERTS

INDULGE YOUR SWEET TOOTH

LUNCHES & BREAKS

- A Selection of Cookies
- Brownies
- Lemon Bars

GRANDMA'S FAVORITES

- Seasonal Cobblers
- Fruit Pies
- Bread Puddings

SWEET AS PIE

- Key Lime
- Cherry
- Chocolate Cream
- Coconut Cream
- Pineapple
- Lemon Meringue

PLATED & INDIVIDUAL

- Cheesecakes—Plain New York Style or Flavored
- Chocolate Torte
- Lemon Tart
- Trio of Mousses
- Fresh Fruit Napoleons
- Bananas Foster Bread Pudding
- Pineapple Upside Down Cake

MINIATURES

- Tiramisu
- Mousses
- Deconstructed Lemon Mousse Cake
- Seasonal Fruit Trifles
- Cheesecake Lollipops
- Mini Strawberry Tarts
- Phyllo with Frangipane & Italian Meringue
- Apple Cider Syllabub Tart
- Pecan Pies
- Lemon Curd Tartlett
- Chocolate Dipped Brownies
- Cupcakes, Cannolis

DONUTS

- Traditional Glazed Donuts
- Frosted Donuts
- Donut holes
- Bavarian Cream Filled
- Raspberry Filled
- Lemon Filled
- Raspberry Barbershops
- Churros





LEXINGTON
CATERING
COMPANY

simple southern elegance

LexingtonCateringCo.com | 540.458.0047 |  