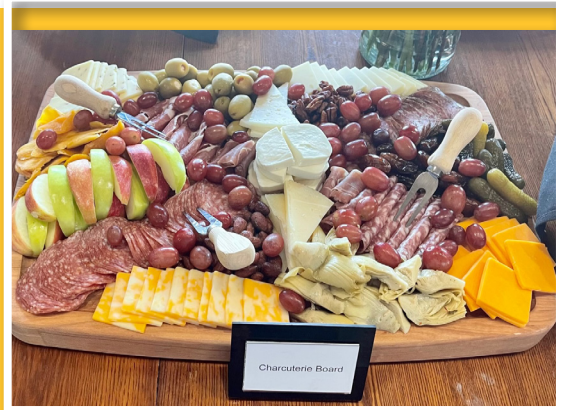


# FUQUA CATERING

## *Events*



## CATERING MENU



**FUQUA CATERING**  
**Freshness • Quality • Service • Taste**

SINCE 1999

Read our reviews on:



[ellingtonja@fuquaschool.com](mailto:ellingtonja@fuquaschool.com)

434.392.4131

# OUR STORY

In 1999 John Ellington won Best of Beef in the Virginia Beef Cookoff. His love of food and creative cooking led to the start of Ellington Catering that same year. He also transitioned from 20 years in the grocery business as store manager with Harris Teeter Inc. to Fuqua School in Farmville, Virginia as manager of Food Service and Operations. The next year saw Ellington Catering and Fuqua School combine to form Fuqua Catering.

John's expertise is cooking on an indirect smoker grill and his love of the southern recipes handed down by his grandmother. Some of his many signature items are his flank steak, southern green beans, ranch mashed potatoes and homemade dips - most notably the spinach dip and the buffalo chicken dip.

Fuqua Catering, which has been in operation for over 23 years, is well known for freshness, quality, service and taste. Our staff is very professional, accommodating, and wonderful to work with. We offer a wide variety of menus and services, and look at every event as unique. We love to do custom menus to make your event your own, and one to remember.

As you browse our catering menu and information guide, if you have any questions, please do not hesitate to call or email.

# OUR CATERING STAFF

Our catering staff has over 20 years of experience working together as a team. Yes, most of our staff have been together that long! We are proud to provide you with excellent customer service along with our delicious food.

Our staff is proud and displays a level of professionalism that will leave you and your guests impressed. We pride ourselves in making food safety a top priority. We operate out of a facility that is licensed and inspected each year by the local Health Department, and we take no shortcuts in the quality and safeguards of the food we provide.





# GETTING STARTED

First, we will need to know what type of service you want for your event and the venue where you are having your event.

## SERVICE OPTIONS

- Stationary Food Displays
- Stationary Hors d'oeuvres
- Passed Hors d'oeuvres
- Interactive Stations
- Self Service Buffet
- Family Style Served Dinner
- Plated Served Dinner

Next, we will need to know the type of dinnerware option you would like.

## DINNERWARE OPTIONS

(per person)

### STANDARD DINNERWARE \$1.75

sugarcane plates | white plastic cutlery | paper napkins | clear cups

### CLEAR PLASTIC DINNERWARE \$3.75

clear plastic plates, social hour, dinner, and dessert  
clear utensils | clear cups | paper napkins

### CHINA LIKE DINNERWARE \$6.75

China like white, silver rim or gold rim plates for dinner, social hour, salad, and dessert | clear cups - social hour  
stainless utensils - dinner | water glasses - dinner | gold or silver matching plastic utensils | white or black cloth napkins

### HOUSE CHINA \$10.25

Our rose rim china or glass plates for dinner, salad, social, and dessert | water glass | stainless utensils  
white or black cloth napkins

### RENTAL CHINA

For all rental dinnerware, there will be a \$3.00 per person handling fee.



# COCKTAIL HOUR

## CULINARY STATIONS & DISPLAYS

(We provide the displays and arrangement for the following food displays.)

Prices shown are per person and based on a minimum of 100 guests.

Custom quote for under 100 guests.

### VEGETABLE CRUDITÉ TIER \$3.25

seasonal raw vegetables | hummus | ranch | pita chips

### SEASONAL FRUIT DISPLAY \$4.50

melon | pineapple | cantaloupe | grapes | berries  
brown sugar cream cheese dip

### DOMESTIC SLICED CHEESE BOARD \$3.75

sharp cheddar | pepper jack | swiss | colby jack  
grapes | crackers

### IMPORTED CHEESE BOARD \$4.75

brie | havarti | aged cheddar | danish fontina | gouda  
fruit | crackers

### ROASTED VEGETABLE PLATTER \$4.75

roasted squash | peppers | mushrooms | broccoli  
asparagus | ranch dip

### SWEET SPICY MEATBALLS \$3.25

marinara | brown sugar | texas pete | pork & beef  
meatballs

### COOKED SHRIMP DISPLAY \$7.95

tail on 20ct shrimp | old bay | cocktail sauce  
lemon wedges

### CHARCUTERIE BOARD \$5.95

artisan cured meats | cheese | pickles | olives  
preserves | dried fruit | crostini | crackers

### SMOKED SALMON PLATTER \$5.75

smoked salmon filet | capers | egg | red onion  
herb whipped cheese | crostini

### PETITE CANAPES \$5.00

pimento cheese & country ham | egg salad & bacon  
salmon spread & cucumber

### BISCUITS & CORNBREAD DISPLAY \$4.25

garlic cheddar biscuit | corn bread | apple butter  
honey butter | pimento cheese

### OUR HOMEMADE SIGNATURE DIPS

All dips are displayed hot in chafing dishes - served with  
basket display of house made pita chips, tortilla chips, or  
crostini

### BAKED SPINACH DIP \$3.75

spinach | sweet onion | cheeses | baked

### SPINACH ARTICHOKE DIP \$4.25

spinach | artichoke | cheeses | baked

### BUFFALO CHICKEN DIP \$3.75

chicken tenderloin | sharp cheddar | cream cheese  
baked

### RED PEPPER CRAB DIP \$3.75

backfin crab | red peppers | cheese | old bay  
baked

### CRAB ARTICHOKE DIP \$4.25

lump crab | artichoke | spices | cheese | baked

### FIESTA DIP \$3.25

salsa | cheese | cream cheese | spices | baked

### GRAZING TABLE DISPLAY – \$12 per person

arrangement of cured meats | cheeses | dried fruits  
fresh fruits | berries | nuts | jams | artisan breads  
crackers



# COCKTAIL HOUR

## STATIONARY OR PASSED HORS D' OEUVRES

\$5.00 per person. These items can be served stationary, or butler passed.

If you would like these to be butler passed, a server will need to be added to your event.

We suggest one server per 25 guests for this option. These prices are based on minimum 100 guest count.

Under 100 guests will require a custom quote.

### WRAPPED ASPARAGUS

asiago | phylo | asparagus | baked

### MINI CHICKEN WAFFLE

waffle | fried chicken bite | syrup

### SPINACH STUFFED MUSHROOM

signature spinach dip | mushroom | cheese

### CRAB MEAT QUICHE

backfin crab | cheddar cheese | green onion

### SHRIMP COCKTAIL SHOOTER

tail on jumbo shrimp | cocktail sauce | shot glass | lemon

### BACON WRAPPED SCALLOP

add \$2.00 per person  
applewood bacon | sea scallop | lemon pepper

### MINI CRAB BALLS

crab meat | spices | lemon aioli

### AHI TUNA WAFER

add \$1.00 per person  
ahi tuna seared | wasabi sauce | soy | sesame seed  
water cracker

### ANTI PASTO SKEWER

fresh mozzarella | cherry tomato | basil | artichoke

### COUNTRY HAM CROUSTADE

ham | mayo | spices | croustade

### BUTTERED COUNTRY HAM BISCUIT

edward's ham | buttermilk biscuit

### COUNTRY HAM MINI ROLL

petite yeast roll | edward's ham | mustard butter

### CHEDDAR GARLIC COUNTRY HAM BISCUIT

edward's ham | garlic cheddar biscuit

### FIG & GOAT CHEESE CROSTINI

goat cheese | fig preserves | crostini

### VEGETABLE SPRING ROLL DIPPER

vegetables | wonton | asian sauce | shot glass

### PULLED PORK MINI

pulled pork | hot sauce | petite yeast roll

### LAMB LOLLIPOPS

add \$2.50 per person  
seared lamb rib chop | chimichurri

### MOLASSES PORK TENDERLOIN MINI ROLL

hickory molasses pork tenderloin | apple butter  
petite yeast roll

### FLANK STEAK MINI ROLL

hickory grilled flank | horseradish sauce | petite yeast  
roll

### FLANK STEAK CROSTINI

flank steak | horseradish sauce | crostini

### FLANK STEAK FORK

teriyaki flank | honey | petite fork

### CHICKEN SALAD CROUSTADE

chicken | mayo | spices | croustade

### SOUTHERN CHICKEN MINI

fried chicken breast nugget | petite yeast roll  
honey butter

### TURKEY CHEDDAR FIG MINI

turkey breast | fig preserves | white cheddar  
petite yeast roll | baked

### MINI CHEESEBURGER

beef chuck burger | american cheese | dill pickle  
petite yeast roll

### SOUTHWEST CHICKEN MINI

grilled chicken | petite yeast roll | southwest sauce





# ACTION STATIONS & FOOD BARS

2 CHOICES - \$30 | 3 CHOICES - \$40 | 4 CHOICES - \$48 | 5 CHOICES - \$56

Action Stations will require chefs for an additional labor fee. Prices are per person and based on 100 guest minimum count.  
Custom quote is needed for under 100 guest.

Add a pre-plated garden, Caesar or spring salad for \$4.00 per person.

## OLD BAY CRAB CAKE STATION

lump blue crab cakes | old bay remoulade  
roasted mixed vegetables

## SOUTHERN SHRIMP & GRITS STATION

shrimp | andouille | butter | old bay | cheddar grits  
bacon | steamed broccoli

## TACO STATION

Choose two:

- cumin carnitas
- adobe seasoned beef
- southwest chicken
- chile lime vegetables

Sides (choose one):

- mexican corn
- mexican caesar salad
- tex mex beans

Includes:

- mexican cheese
- avocado crema
- salsa
- sour cream
- flour tortillas
- corn tortillas
- chorizo

## CARVING BLOCK STATIONS

(Choose One)

- grilled & marinated flank steak  
creamed horseradish sauce
- honey teriyaki marinated flank steak  
honey teriyaki sauce
- hickory molasses pork tenderloin  
sweet molasses sauce
- brown sugar bourbon pork tenderloin  
bourbon bbq sauce
- prime rib (additional \$4.00 per person)  
creamed horseradish sauce
- beef tenderloin (additional \$5.00 per person)  
creamed horseradish sauce

includes rolls | southern green beans

## MASHED POTATO BAR

- mashed white potatoes
- cheese
- butter
- brown sugar
- pecans
- mashed sweet potatoes
- chives
- bacon bits
- cinnamon

## ITALIAN PASTA BAR

italian chicken tenders | small shrimp | penne  
linguine | alfredo | marinara | garlic

## MAC & CHEESE BAR

4-cheese mac & cheese | bacon pieces | fried onion  
jalapenos | chili | shredded cheese

## BBQ BAR

Choose one:

- hickory molasses pulled pork,
- sweet hickory smoked pulled chicken,
- vinegar based pulled pork, or
- smoked brisket

Includes:

- cole slaw
- sweet sauce
- rolls
- mustard sauce
- molasses baked beans



# PLATED DINNER PACKAGES

Each package starts with pre-plated salad of your choice - Garden, Caesar or Spring Mix, and choice of two dressings. All come with rolls, butter, salt, pepper.

All prices based on minimum 100 guest count. Note - there will be an additional staffing charge based on your service ware choices - we will quote that for you. Custom quote required for under 100 guests.

## CHICKEN & VEGETARIAN

### HERB BUTTER AIRLINE CHICKEN BREAST \$30

10 oz. herb roasted airline chicken breast  
yukon gold mashed potatoes | roasted green beans

### COMPANY CHICKEN BREAST \$29

8 oz. baked bacon wrapped chicken breast  
mushroom sour cream sauce | redskin mashed potatoes  
squash medley

### BROWN SUGAR BOURBON CHICKEN BREAST \$28

8 oz. grilled brown sugar bourbon chicken breast  
redskin ranch potatoes | southern green beans

### STUFFED PORTABELLA CAP \$25

portabella cap | mixed vegetable stuffing  
sharp parmesan | starch | vegetable

### VEGETARIAN LASAGNA \$30

vegetable lasagna | garlic bread

## FISH & SHELLFISH

### CHESAPEAKE CRAB CAKE \$39

two 4 oz. Lump crab cakes | old bay remoulade  
garlic mashed potatoes | roasted asparagus

### LEMON PEPPER BAKED SALMON \$36

8 oz. boneless salmon fillet | butter | fresh lemon  
redskin ranch potatoes | steamed broccoli

### SHRIMP & GRITS \$34

sauteed shrimp | andouille sausage | bacon pieces  
onion | cheddar grits | steamed broccoli



## MEAT

### FLANK STEAK PINWHEEL \$36

8 oz. sliced medium rare flank steak, rolled & skewered  
redskin mashed potatoes | mixed roasted vegetables

### BEEF CHUCK ROAST \$34

slow cooked chuck roast | pan gravy | yukon mashed  
potatoes | southern green beans

### GRILLED RESERVE ANGUS BASEBALL SIRLOIN STEAK \$36\*

8 oz. Angus Reserve Sirloin med rare | steak butter  
redskin mashed potatoes | roasted asparagus

### GRILLED BEEF BACON WRAPPED RESERVE ANGUS FILET MIGNON \$48\*

8 oz. angus reserve filet mignon med rare | steak butter  
garlic mashed potatoes | roasted asparagus

### GRILLED BONE-IN FRENCHED CENTER CUT DUROC PORK CHOP \$36\*

10 oz. duroc pork chop | redskin ranch potatoes  
roasted green beans

### ROASTED PORK TENDERLOIN MEDALLIONS WITH PORK GRAVY \$34

sliced pork tenderloin | mashed potatoes | pork gravy  
southern green beans

### DUAL PLATE- BEEF FILET MIGNON & CRAB CAKE \$60\*

8 oz. reserve filet | 4 oz. lump crab cake  
redskin ranch potatoes | roasted asparagus

\* this would require our grill/oven rental for your venue.





# BUFFET PACKAGES

Add a pre-plated salad of your choice to any of these packages \$4.00 per person - Garden, Caesar or Spring Mix, and choice of 2 dressings.

All packages come with rolls, butter, salt, and pepper.

All prices based on a 100 guest count. Custom quote for under 100 guests.

## HERB BUTTER AIRLINE CHICKEN BREAST \$30

10 oz. herb roasted airline chicken breast  
yukon gold mashed potatoes | roasted green beans

## THE TRADITION \$36

marinated flank steak carving station | horseradish sauce | a-1 sauce  
honey mustard grilled chicken breast | redskin ranch potatoes  
southern green beans | 4-cheese mac n cheese | yeast rolls

## SOUTHERN PORCH \$34

slow cooked angus beef chuck roast | pan gravy | roasted chicken leg quarters | mashed potatoes | southern green bean | corn pudding  
buttermilk biscuits

## VIRGINIA BBQ \$32

hickory smoked pulled pork | grilled brown sugar bourbon chicken breast  
4 cheese mac n cheese | molasses baked beans | southern green beans  
yeast rolls

## ITALIAN COUNTRY SIDE \$32

baked meat lasagna | chicken alfredo | roasted italian seasoned vegetables | garlic bread

## THE BEACH HOUSE \$38

roasted lemon pepper salmon | lump crabcake  
garlic mashed potatoes | steamed broccoli | yeast rolls

## TEXAS COOKOUT \$36

southwest grilled chicken breast with sweet chipotle sauce | chimichurri  
grilled flank steak carving station | tex mex pinto beans | cole slaw  
4-cheese mac n cheese | jalapeno corn bread

## THE SMOKEHOUSE \$38

hickory smoked beef brisket carving station | brown sugar bourbon chicken breast | 4 cheese mac n cheese | molasses baked beans  
southern green beans | corn bread

## THE ESTATE \$44

prime rib carving station | horseradish sauce | a-1 sauce  
baked bacon wrapped chicken breast | yukon mashed potatoes  
mixed grilled vegetables | roasted asparagus | yeast rolls

Add a dessert to any Plated Dinner or Buffet Package:

## DECADENT DESSERTS

\$6.75 per person

- caramel salted cheesecake
- basque italian cheesecake
- 5 layer chocolate cake
- brown butter cake with strawberries

## HOMEMADE DESSERTS

\$4.25 per person

- westhampton chocolate sheet cake
- cream cheese carrot sheet cake
- buttermilk custard coconut pie
- chocolate chess pie
- pecan pie
- brown sugar chess pie
- key lime pie
- banana pudding
- lemon chess pie
- plain cheesecake with variety toppings
- peach cobbler
- cherry cobbler





# DESSERT DISPLAYS

\$5.00 per person. Prices based on 100 guest count.  
Custom quote for under 100 guests.

## BROWNIES DISPLAY

lemon bar | double chocolate brownie | blonde brownies

## DESSERT BAR DISPLAY

cookies cream | hazelnut caramel | butter toffee | lemon bar

## MINI PIE DISPLAY

3 inch butter crust | coconut custard | chocolate chess  
brown sugar chess

## BUTTERMILK FUDGE FONDUE

pound cake squares | brownie squares | fresh strawberries  
hot fudge sauce

## ASSORTED MINI CHEESECAKES DISPLAY

chocolate curl | macadamia nut | blueberry | cherry  
praline | kiwi | mandarin orange

## ASSORTED MINI FRESH BAKED COOKIE

chocolate chip | sugar | peanut butter  
macadamia nut | oatmeal raisin

## MINI CRÈAM BRÛLÉE DISPLAY

served with fresh blueberries  
Add \$2.00 per person

## MINI SHORTCAKE DISPLAY

shortcake | fresh strawberries | whipped topping  
Add \$2.00 per person

## BELGIAN WAFFLE STATION

chef prepared waffles with toppings:  
fresh strawberries | fresh blueberries | maple syrup | butter  
chocolate syrup | whipped cream | nutella  
powdered sugar | cinnamon  
\$8.95 per person



# BEVERAGE SERVICE

Fuqua Catering offers a variety of beverages for your event. Our beverage service includes water, tea, and lemonade, with cups and napkins. For packages these beverages are displayed in Acrylic Dispensers and are self-serve.

## NON-ALCOHOLIC BEVERAGES

- Sweet Tea - \$1.75 per person
- Unsweet Tea - \$1.00 per person
- Lemonade - \$1.75 per person
- Bottled Water - \$1.25 per bottle
- Canned Soda - \$1.25 per can
- 10 oz. Hard Plastic Cups - \$.50 per person

## COFFEE SETUP

Includes Regular Coffee and Decaffeinated Coffee with sugar, sugar substitute, creamer, and paper coffee cups with tops and stirrers. \$3.75 per person  
Add real coffee cups for \$1.25 per person

## ALCOHOL

Fuqua Catering does not purchase alcohol. It is the responsibility of the client to provide alcohol and to deliver the alcohol to the event. The client is also responsible for all cups or glasses for alcohol, or Fuqua Catering can provide cups or glassware for the following fee:

- 10 oz. Clear Hard Plastic Cups - \$.50 per person
- 9 oz. Clear Plastic Wine Cup - \$.50 per person
- 8 oz. Wine Glass - \$1.25 per person
- Champagne Flutes - \$1.25 per person
- Highball Glassware - \$.25 per person

Custom frost flex, hard plastic or stadium cups with your event/wedding logo, monogram or custom imprint are also available. We also offer beautiful napkins, custom can koozies, bottle koozies, and slim Mich Ultra/White Claw koozies. Our graphic designer can help you if you need a logo or monogram for your event.



Fuqua Catering can provide the following bar services:

## BARTENDERS

Service time will include travel time, setup time, bar service and bar take down. We suggest one bartender per 100 guests for beer/wine. For full bar with mixed beverages, we suggest one bartender per 50 guests. \$35 per hour per bartender

## ICE & COOLERS

You are welcome to supply ice and coolers for your bar. We request that prior to our arrival you have your alcohol iced down if needed. In the event you would like Fuqua Catering to supply the ice and coolers we will be glad to for a \$2.50 per person fee.

## MIXERS

If you would like Fuqua Catering to supply mixers for your full bar, we will provide the following:

Coke, Diet Coke, Ginger Ale, Cranberry Juice, Orange Juice, Tonic Water, Club Soda, lemons, and limes for \$5.00 per person.

If other mixers or specialty drinks are needed, we will provide a custom quote for your event.





# FAQs



## Do you offer on-site catering at Fuqua School?

We offer on site catering at two of our facilities, both of which are available to book for an additional rental fee. The fee includes all tables and chairs for your event.

1. Our Gee-Price Center will accommodate up to 120 seated guests at round tables.
2. Our Lower School Commons is for larger events and will accommodate up to 240 seated guests.

## How far away will you cater?

We will cater events up to 1 hour away. The logistics for anything over this time frame is just not feasible.

## What is needed for a custom quote?

All menu pricing is based on the type of service needed for an event, food items, beverages, staffing, rentals, and guest count. This is basically what is needed to start the process.

## Do you provide alcohol?

We are set up to provide you with everything except the alcohol. We will gladly help you estimate amounts needed for your event at no charge. We provide for an additional fee: bartenders, bar equipment, coolers, ice and/or mixers.

## What time do you arrive for an event?

While this is different for each event depending on services needed, we typically will be at your event two hours in advance of your starting time.

## Will I receive a contract?

Yes, you will receive a contract and a catering event summary for each event. You will receive both of these documents after you have decided that you would like to use our services.

## Do you offer tastings?

Yes! We encourage them! We offer tastings free of charge up to 6 guests. We like to keep the number of items for the tastings to no more than 10. Tastings usually take about 1-1/2 hours.

## Do you help with rentals?

We can help with all your rental needs. We can secure the rentals for you or we can help advise you on your rental needs.

## What safety measures do you take?

We are Servsafe Certified, having successfully completed the Servsafe Food Protection Manager Certification Course, accredited by the American National Standards Institute Conference For Food Protection. We fully understand the importance of following responsible food service measures. We also stay current with the various and changing regulatory requirements for Virginia in order to implement essential food safety practices. We operate out of a facility that is licensed and inspected each year by the local health department.

# PAYMENTS & SERVICE

## DEPOSIT, COUNT AND PAYMENT TIMELINE

All events require a non-refundable "Hold the Date Deposit" of \$250. This is due immediately to hold your date.

After a menu is agreed upon and contract is signed, a 50% deposit is due on the approximate guest count.

A final guaranteed guest count is due 7 days prior to the event. Changes to the menu are accepted up to this date. Final amount due is calculated by this final count. Final payment is due at this time.

Any cancellation less than 30 days in advance of the event date will receive 50% back of the initial deposit, less the \$250 deposit. Mastercard, Visa and Discover accepted - a 3.5% convenience fee will be added for credit card payment.

## SERVICE

All events will have a 20% administrative fee which covers an event manager, equipment, chafing dishes, servingware and display pieces used for your event.

If other service is needed, it is priced as follows:

- Servers - \$30 per hour  
(minimum 6 hours service + travel time)
- Bartender - \$35 per hour  
(minimum 6 hours service + travel time)
- Chef - \$35 per hour/ minimum 6 hours

All events are subject to local food tax of 7%.



Our style of catering can be tailored to events of any budget, size or theme:

- Tent Weddings • Garden Settings
- Receptions • Corporate Events
- Buffets • Dinner Parties
- Business Luncheons • Holiday Parties
- Box Lunches or Dinners • Picnics & BBQs
- Cocktail Parties • Dessert Parties
- Showers • Brunches • Retirement Parties
- Birthday & Anniversary Celebrations