

FUQUA CATERING

Events



CATERING MENU



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 buffalo chicken dip.

Fuqua Catering, which has been in operation for over 20 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.

Read our reviews on:



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Event Options

Selecting the right type of service to fit your budget, venue and event is very important. For the success of your event, it is imperative to consider the venue, guest count, theme, budget and time. We will also need to consider the setup of any kitchen that is available at the venue selected. Depending on the venue we may need to bring in extra staging areas such as tents, cookers, fryers and other equipment. We will guide you through the process so that it is smooth and enjoyable!

Hors d'oeuvres, Food Displays & Trays

Displayed hors d'oeuvres make food easily accessible for guests and can be a component of a larger dining experience or the only service style throughout the event. Food displays add a flair to the food with the presentation.

Passed Hors d'oeuvres

The perfect complement for cocktail hours or events in any venue.

Interactive Stations

This style, combined with stationary hors d'oeuvres will add flair to any event! Examples are a Flank Steak Carving Station or a Taco Station.

Self-Serve or Served Buffet

A buffet offers an elegant and efficient way to feed large groups of people without breaking the bank. For our hot buffet meals, we use quality chafing dishes, matched to the theme of your event, to keep food at a safe temperature. This style is perfect for any venue, guest count, or budget.

Family Style, Served Dinner

This style offers the benefits of seconds with the elegance of a beautiful table. Our staff served entrées and sides to each table and guests are able to serve themselves their desired amount. (custom quote required)

Plated Entrées

The most elegant and expensive style of service. This style requires one server per 10 - 18 guests. We recommend this method only for groups at spacious venues with large kitchen/prep areas. (custom quote required)



Event Options

Standard Dinnerware

Standard dinnerware includes 9" white sugarcane plates and plastic wrapped plastic cutlery with white paper napkin.

Dinnerware Upgrades

Clear Plastic Upgrade

- Clear plastic 9" dinner plates, 6" plates for appetizers and dessert/cake
- Premium plastic flatware wrapped with 3-ply white napkin and banded
- Clear plastic cups for beverages for social or cocktail hour and dinner

\$ 3.75 per person

China Like Upgrade

- Gold/silver rim or white china like plastic 10" dinner plates, 7" plates for appetizers & cake
- Stainless flatware wrapped in white cloth napkin for dinner
- Clear plastic cups for beverages for social or cocktail hour
- Water glasses for dinner

\$ 6.75 per person

China Service

- Rose rim china to include appetizer, dinner, salad and cake plates
- Water glasses
- Wine glasses
- Stainless steel utensils
- White cloth napkins

\$ 10.25 per person

Rental China & Items

Client-provided rental china will have a charge of \$3.00 per person added for cleaning and handling of these items. Rental china added to any package by the client will need labor added to package for bussers. This will depend on the number of guests and the number of rental items added.



Displays & Trays



Begin your event with a Cocktail Hour for your guests. All prices below are based on a minimum of 50 guests. Please reach out if your count is below 50 and we will provide with a custom quote.

Seasonal Fresh Vegetables

Display of cucumbers, celery, broccoli, carrots, cherry tomatoes, and red, yellow and orange bell peppers, presented with vegetable ranch dip.

\$ 2.75 per person

Seasonal Fresh Fruits

Cantaloupe, honeydew melon, red seedless grapes, pineapple, and seasonal berries, served with brown sugar cream cheese dip.

\$ 3.75 per person

Domestic Cheese Display

Cubed cheddar, Swiss & pepper jack cheeses on 3-tier display with red and white grapes and assorted crackers.

\$ 3.25 per person

Imported Cheese Display

Whole wedges or small blocks of Brie, Havarti, aged cheddar, and Danish fontina displayed on slate blocks with assorted seasonal fruit and berries, and crackers.

\$ 4.75 per person

Roasted Vegetables

Roasted red, yellow, orange bell peppers, zucchini squash, yellow squash, mushrooms, broccoli, and asparagus. Presented with homemade ranch dip.

\$ 3.75 per person

Chips 'N Dips

Homemade sea salt potato chips and Old Bay potato chips, served with onion dip.

\$2.50 per person

Shrimp Cocktail

Display of large cooked shrimp (21-25 count) over bed of ice with lemon slices and fresh cocktail sauce.

\$ 6.95 per person

Italian Display

Fresh mozzarella, cured salami and pepperoni, bruschetta, pepperoncini and olives with crostini.

\$ 4.75 per person

Mediterranean Display

Pita chips, roasted red pepper hummus, garlic hummus, cucumber slices, and celery sticks.

\$ 2.95 per person

Smoked Salmon Display

Whole smoked salmon filet with capers, red onion, and herb whipped cream cheese, presented with water crackers.

\$ 4.75 per person

Tea Sandwiches

Egg salad, pimento cheese, and chicken salad finger sandwiches.

\$ 3.75 per person



Our Famous Signature Dips

*Made from scratch and known far and wide for their unique flavors, these dips will long be remembered!
You won't find dips like these anywhere else! Include one or more in your tasting - you won't be disappointed!
(All prices are based on a minimum of 50 guests. Counts less than 50 require a custom quote.)*

Spinach Dip

Spinach, sweet onion, and cheeses blended and baked; served with homemade Parmesan pita chips or tortilla chips.

\$ 3.25 per person

Spinach Artichoke Dip

Spinach, sweet onion, sautéed artichoke and cheeses blended and baked; served with homemade Parmesan pita chips or tortilla chips.

\$ 3.75 per person

Buffalo Chicken Dip

Chicken tenderloin slow roasted then chopped and mixed with sharp cheddar cheese, cream cheese and spices; baked and served with tortilla chips.

\$ 3.00 per person

Roasted Red Pepper Crab Dip

Crabmeat, roasted red peppers, cream cheese, blended and baked; served with homemade Old Bay pita chips or sliced baguettes.

\$ 3.75 per person

Crab Artichoke Dip

Crabmeat, sautéed artichoke, cheeses, and spices, blended and baked; served with Old Bay pita chips or sliced baguettes.

\$ 4.250 per person

Mexican Dip

Salsa, cream cheese, Monterey jack cheeses, layered and baked; served with tortilla chips.

\$ 2.75 per person

Baked Philly Cheesesteak Dip

Chopped ribeye steak, green peppers, onions, and cheese, baked and served with plain pita chips or sliced baguettes.

\$ 3.75 per person



Sliders, Rolls & Biscuits



These delicious sliders, rolls and biscuits can be passed or displayed - \$ 5.00 per person, includes two per person. For passed items you will need one server per 25 guests (this is an additional cost). Price based on a minimum of 50 guests. Counts less than 50 require a custom quote.

Old Fashioned Chicken Salad Rolls

Celery, chicken, pickle, and spices; mayo based served on petite yeast rolls.

Tarragon Chicken Salad Rolls

Tarragon, chicken, golden raisins, and spices; mayo based served on petite yeast rolls.

Buttered Country Ham Biscuits

Edwards country ham served on buttered silver dollar size buttermilk biscuits.

Cheddar Garlic Country Ham Biscuits

Edwards country ham served on buttered cheddar garlic buttermilk biscuits.

Glazed Country Ham Rolls

Edwards country ham served on a petite yeast roll with buttery mustard glaze.

Cheddar & Fig Turkey Sliders

Smoked turkey, sharp white cheddar and fig preserves on petite yeast roll; baked and served.

Molasses Beef Sliders

Hickory molasses flank, served with BBQ sauce on petite yeast rolls.

Flank Steak Rolls

Our signature flank steak, grilled and seasoned, served with horseradish cream sauce on petite yeast rolls.

Southwest Chicken Rolls

Grilled seasoned chicken breast with chipotle mayo, served on petite yeast rolls.

Pork Tenderloin Rolls

Hickory smoked pork tenderloin, served on petite rolls.

Hawaiian Sliders

Baked ham and Swiss cheese with poppy seed, mustard sauce on Hawaiian rolls, baked.

Seafood Sliders

Signature homemade crab meat and baby shrimp salad served on petite yeast rolls.

Smoked Sausage Slider

Smoked sausage with caramelized onions and mustard, served on petite yeast rolls.

BBQ Slider

Vinegar based pulled pork on petite yeast roll with BBQ sauce.

Southern Fried Chicken Minis

Mini fried chicken breast on petite honey butter yeast rolls.



Bites & Delights



These hors d'oeuvres can be passed or displayed - \$ 4.00 per person, two hors d'oeuvres per person. For passed items you will need one server per 25 guests (this is an additional cost). Price based on minimum of 50 guests. Counts less than 50 require a custom quote.

Flank Steak Forks

Our signature honey teriyaki flank steak forks with honey teriyaki sauce.

Wrapped Asparagus

Asparagus with Asiago cheese, wrapped in phyllo dough and baked (add \$ 1.00 per person).

Chicken Sate

Chicken tenderloin, seasoned and skewered, served with peanut sauce.

Sweet n Spicy Meatballs

Beef meatballs in sweet 'n spicy sauce.

Honey Teriyaki Wings

Small chicken drumettes flash fried and tossed in teriyaki sauce, served with ranch dip.

Buffalo Wings

Small chicken drumettes flash fried and tossed in Texas Pete butter sauce, served with ranch.

Spinach Stuffed Mushrooms

Mushroom caps stuffed with our signature spinach cheese mixture and baked.

Bacon Wrapped Scallops

Sea scallops wrapped in applewood bacon, seasoned with lemon pepper and roasted (add \$ 2.00 per person).

Crab Meat Quiche

Mini crabmeat and cheese quiche.

Shrimp Cocktail Shooters

Large shrimp in shooter cup with cocktail sauce and lemon wedge.

Seared Tuna Wafers

Ahi tuna medallion seared and served medium rare with wasabi aioli on water cracker (add \$ 1.00 per person).

Anti Pasto Skewers

Artichoke, sundried tomato, basil and mozzarella beautifully displayed (add \$ 1.00 per person).

General Tso Chicken Breast Bites

White meat chicken breast nuggets, deep fried and tossed in General Tso sauce.

Country Ham Salad

Edwards country ham, made into ham salad and served on water crackers.

Cocktail Eggrolls

Mini egg rolls with oriental dipping sauce.

Roasted Vegetable Skewers

Mushroom, squash, sweet onion, cherry tomato on skewers, seasoned and roasted.

Fig & Goat Cheese Crostini

Crostini topped with fig preserves, goat cheese.



Food Bars

All food bar prices based on minimum 100 guests. A custom quote is required for less than 100 guests.

Smashed & Mashed Potato Bar

Twice Mashed Redskin Potatoes with:

- Shredded Cheddar Cheese
- Chives
- Bacon Pieces
- Sour Cream & Butter
- Salt & Pepper

OR

Mashed Sweet Potatoes with:

- Brown Sugar
- Butter
- Pecans
- Cinnamon
- Mini Marshmallows

\$ 4.95 per person

Italian Pasta Bar

Penne or Linguine with marinara and Alfredo sauces, accompanied by:

- Grilled Chicken Breast Strips
- Bay shrimp
- Onions
- Tomatoes
- Olive Oil
- Peppers
- Mushrooms
- Chopped Garlic

Served with crusty rolls

\$ 10.95 per person

Homestyle Mac N Cheese Bar

Four cheese macaroni served with:

- Bacon Pieces
- Grated Parmesan
- French Fried Onions
- Green Chilies
- Beef Chili

\$ 5.25 per person

Premium Toppings

Buffalo Chicken - add \$ 2.00 per person

Crab Meat - add \$ 4.00 per person

Nachos Bar

Nacho Chips with toppings:

- Pulled Pork
- Chili
- Queso
- Tomatoes
- Guacamole
- Chicken
- Shredded Cheese
- Shredded Lettuce
- Salsa
- Jalapeños

\$ 8.95 per person

Salad Bar

Mixed Lettuce/ Spring Mix with:

- Cucumbers
- Carrots
- Olives
- Broccoli
- Croutons
- Pepperoncini
- Tomatoes
- Celery
- Red Onion
- Cheddar Cheese
- Bacon Bits

\$ 8.95 per person



Interactive Stations



All station prices based on minimum 100 guests. A custom quote is required for less than 100 guests.

Southern Slider Station

\$ 12.95 per person

A chef will assemble the following sliders for your guests (choose 2):

Pulled Pork Slider

with Carolina Mustard Sauce and Honey Slaw on Yeast Roll

Angus Chuck Cheeseburger Slider

with American Cheese, Dill Pickle, Mustard, Ketchup on Brioche Roll

Southwest Grilled Chicken Slider

Southwest Seasoned Grilled Chicken Breast with Chipotle Sweet Spicy Mayo on Yeast Roll

Hickory Molasses Flank Steak Slider

Marinated Grilled Hickory Molasses Flank Steak, Caramelized Red Onion, Hickory BBQ Sauce on Yeast Roll

Back Fin Crab Cake Slider

Backfin Crab Cake Pan Fried and Served on Slider Bun with Tomato, Lettuce and Lemon Aioli

Chopped Chicken BBQ Slider

Sweet Chopped Chicken BBQ Served on Grilled Hawaiian Roll

Crab Cakes Station

\$ 14.25 per person

A chef will sauté our signature mini lump crabmeat crab cakes and serve with lemon wedges and our house made remoulade sauce.

Taco Station

\$ 15.95 per person

A chef will assemble the following tacos for your guests (choose 2):

Grilled Flank Steak Taco

Sliced Flank Steak, Chimichurri, Avocado Slice, Cotija Cheese, Pickled Red Onions

Carnitas Taco

Hickory Smoked Salt Pepper Cumin Pulled Pork, Cilantro Lime Slaw, Cotija Cheese

Southwest Chicken Taco

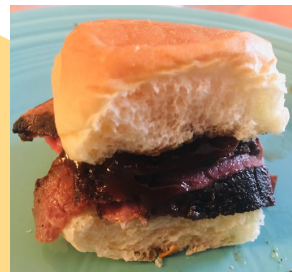
Grilled Chicken Tenderloin, Chorizo, Grilled Sweet Onion, Cotija Cheese, Avocado Crema

Your choice of Flour Tortilla or Corn Tortillas

Shrimp 'n Grits Station

\$ 12.95 per person

A chef will sauté fresh shrimp with butter, onions, bacon and spices. This will be served on a bed of stone ground white cheddar grits.



Carving Stations



All stations are carver attended and come with rolls and condiments. Meats are marinated and grilled on our indirect smoker grill. All beef is Angus Choice Reserve. All carving station prices based on minimum 100 guests. A custom quote is required for less than 100 guests.

Flank Steak Carving Station

Choose one of the following:

- Steak House Seasoned Grilled Flank Steak
- Honey Teriyaki Flank Steak
- Hickory Molasses Flank Steak

Market Price at time of event

Chicken Breast Carving Station

Choose one of the following:

- Roasted Rotisserie Seasoned Breast
- Brown Sugar Bourbon Breast
- Greek Seasoned Breast
- Southwest Seasoned Breast

Market Price at time of event

Pork Tenderloin Carving Station

Choose one of the following:

- Hickory Molasses Pork Tenderloin
- Brown Sugar Bourbon Pork Tenderloin
- Steak House Seasoned Pork Tenderloin
- Southwest Seasoned Pork Tenderloin

Market Price at time of event

Beef Tenderloin Carving Station

Choose one of the following:

- Steak House Beef Tenderloin
- Herb Crusted Beef Tenderloin
- Bacon Wrapped Beef Tenderloin

Market Price at time of event

Prime Rib Carving Station

Choose one of the following:

- Steak House Prime Rib
- Hickory Smoked Prime Rib
- Herb Crusted Prime Rib

Market Price at time of event



Build Your Buffet Meal



All buffet meals include buffet equipment, white plastic serveware, white linens for food tables, white or black skirts, tea, water and is based on 100 guest count. Custom quotes are required for events that have under 100 guests. All meals come with rolls, butter, tea and water.

Salads

- House Salad - tomatoes, cucumbers, lettuce, cheese
 - Greek Salad - tomatoes, cucumber, pepperoncini, feta, lettuce
 - Caesar Salad - Romaine, Parmesan, croûtons
 - Spring Mix - lettuce, strawberries, pecans, Gorgonzola
- \$ 4.75 per person

Entrées

\$ 9.50 per entree per person

- Slow Cooked Chuck Roast with Gravy
- Homemade Meatloaf
- Hickory Molasses Sliced Beef BBQ
- Pulled Pork BBQ
- Pulled Chicken BBQ
- Roasted Chicken Quarter
- Southwest Grilled Chicken Breast

- Greek Grilled Chicken Breast
- Brown Sugar Bourbon Grilled Chicken Breast
- Honey Mustard Grilled Chicken Breast
- Baked Bacon Wrapped Chicken Breast in Cream Sauce
- Pork Chops with Gravy
- Baked Lemon Pepper Salmon

- Baked Spaghetti
- Pork Tenderloin Medallions with Mushroom Sauce
- Chicken Alfredo
- Shrimp Alfredo
- Pork Tenderloin Carving Station
- Roasted Chicken Carving Station
- Honey BBQ Salmon

Flank Steak Carving Station

Market price at time of event

Choose one of the following:

- Steakhouse Seasoned Grilled Flank Steak
- Honey Teriyaki Flank Steak
- Hickory Molasses Flank Steak

Beef Tenderloin Carving Station

Market price at time of event

Choose one of the following:

- Steakhouse Beef Tenderloin
- Herb Crusted Beef Tenderloin
- Bacon Wrapped Beef Tenderloin

Prime Rib Carving Station

Market price at time of event

Choose one of the following:

- Steak House Prime Rib
- Hickory Smoked Prime Rib

Sides

\$ 2.95 per side per person

- Redskin Ranch Potatoes
- Baked Potato
- Macaroni & Cheese
- Pasta Salad
- Mashed Sweet Potato
- Potato Salad
- Tex Mex Baked Beans
- Pinto Beans with Onion
- Mexican Rice
- Southern Style Green Beans
- Glazed Carrots
- Cut Buttered Corn
- Roasted Asparagus
- Mixed Roasted Vegetables

- Cole Slaw
- Green Beans Amandine
- Mashed Potatoes
- Scalloped Potatoes
- Linguine Alfredo
- Baked Sweet Potato
- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Baked Beans
- Vegetable Fried Rice
- Hash Brown Potatoes
- Steamed Broccoli
- Sweet Peas
- Baked Squash Mix
- Baby Lima Beans
- Mixed Sautéed Vegetables

- Broccoli Salad
- Corn Pudding
- Roasted Brussel Sprouts
- Texas Pinto Beans
- Mexican Caesar Salad

\$ 1.50 per side per person

- Homemade Potato Chips: Seasoned Salt, Ranch, Old Bay
- Homemade Pita Chips: Parmesan, Old Bay, Seasoned Salt
- Yeast Rolls with Butter
- Corn Bread with Butter

Homemade Desserts

\$ 4.25 per dessert per person

- Pineapple Carrot Cake
- Fresh Apple Cake
- Coconut Pie
- Lemon Chess Pie
- Brown Sugar Pie
- Westhampton Chocolate Cake
- Cherry or Peach Cobbler
- Chocolate Chess Pie
- Pecan Pie
- Key Lime Pie
- Strawberry Shortcake
- Banana Pudding

Special Buffet Packages



Packages based on 100 guest count. A custom quote is required for less than 100 guests.

Virginia BBQ

- Vinegar Based Pulled Pork BBQ
- Sweet Tangy Chicken BBQ
- Baked Beans
- Mac N Cheese
- Cole Slaw
- Rolls
- Homemade Brownies & Chocolate Chip Cookies

\$ 25 per person

The Tradition

- Carved Steak House Flank
- Grilled Chicken Breast
- Redskin Ranch Mashed Potatoes
- Southern Style Green Beans
- Rolls
- Westhampton Chocolate Cake

\$ 28 per person

Italian Country Side

- Baked Spaghetti with Meat Sauce
- Chicken Alfredo
- Italian Salad
- Garlic Bread
- Lemon Bars

\$ 24 per person

The Cowboy

- Grilled Reserve Angus Ribeye Steak
- Southwest Grilled Chicken Breast
- Loaded Mashed Potatoes
- Mixed Grilled Vegetables
- Jalapeño Corn Bread
- Cherry Cobbler

estimated \$ 39 per person, based on market value at time of event

Hawaiian Luau

- Honey Teriyaki Grilled Flank Steak
- Sweet Sour Grilled Chicken
- Baked Pineapple
- Fried Vegetable Rice
- Upside Down Pineapple Cake

\$ 25 per person

Smoke House

- Hickory Molasses Flank Steak
- BBQ Pork Belly, sliced
- Mac N Cheese
- Baked Beans
- Green Beans
- Corn Bread
- Peach Cobbler

\$ 30 per person

Southern Porch

- Slow Cooked Chuck Roast with Gravy
- Roasted Chicken Leg Quarters
- Mashed Potatoes
- Southern Green Beans
- Corn Pudding
- Rolls
- Coconut Chess Pie

\$ 29 per person



Theme Receptions & Parties



Italian Countryside

Cocktail Hour

Italian Bruschetta Display
Sweet 'n Spicy Meatballs
Hot Spinach and Artichoke Dip with Pita Chips

Buffet

Baked Spaghetti with Meat Sauce
Chicken Alfredo Italian Squash Casserole
Caesar Salad Garlic Bread
Tea, Water, Lemonade
\$ 32 per person

Surf n Turf Stations

Cocktail Hour

Anti Pasto Skewers
Mini Shrimp Cocktails
Pork Tenderloin Biscuits

Buffet Displays & Stations

Flank Steak Carving Station
Crab Cake Station
Mashed Potato Bar
Roasted Vegetable Display
Fresh Fruit Display

Tea, Water, Lemonade • \$ 48 per person

Southern Porch

Cocktail Hour

Country Ham Biscuits
Pimento Cheese with Celery & Crackers
Roasted Red Pepper Crab Dip with Old Bay Pita Chips

Buffet

Slow Cooked Chuck Roast & Gravy
Roasted Chicken Leg Quarter
Southern Green Beans Mashed Potatoes
Corn Pudding Baked Mac N Cheese
Yeast Rolls
Tea, Water, Lemonade
\$ 32 per person

Around The World Reception

Cocktail Hour

Cheese and Fruit Display
Assorted Crackers

Buffet Station and Displays

– AMERICAN CARVING STATION –

Hickory Molasses Flank Steak
Ranch Mashed Potatoes, BBQ Sauces
Toppings and Rolls

– MEDITERRANEAN DISPLAY –

Greek Chicken Skewers
Creamed Feta Lime Sauce
Marinated Vegetable Display

– LITTLE ITALY DISPLAY –

Italian Sausage in Marinara
Yeast Rolls
Fresh Grated Parmesan
Buttered Gnocchi

– GERMAN DISPLAY –

Bratwurst
Beer Mustard Sauerkraut
Yeast Rolls
German Cucumber Salad
Tea, Water, Lemonade
\$ 48 per person

Traditions Wedding Reception

Cocktail Hour

Buffalo Chicken Dip with Tortilla Chips
Sweet 'n Spicy Meatballs • Vegetable Display

Buffet

Flank Steak Carving Station
Grilled Chicken Breast
Tossed Salad Southern Green Beans
Redskin Ranch Potatoes
Yeast Rolls
Tea, Water, Lemonade • estimated \$ 35 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.

\$ 2.75 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 - \$ 1.25 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. \$ 30 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 \$ 2.25 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 \$ 4.50 per person.

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



Our Delicious Desserts

Our desserts taste as good as they look! Prices based on 50 guests minimum. A custom quote is required for less than 50 guests.

Buttermilk Fudge Fondue

Dark Chocolate Brownie Bites, Pound Cake Pieces, and Fresh Strawberries served with a Warm Homemade Buttermilk Fudge Fondue sauce.

\$ 4.95 per person

Brownies Display

Dark Chocolate Brownies with chocolate chips, Blonde Brownies with milk chocolate chips, and Lemon Squares with powder sugar topping.

\$ 3.95 per person

Cupcakes Display

- Southern Style Red Velvet Cupcake - topped with rich cream cheese icing
- Blackout Cupcake - dark chocolate topped with chocolate cream cheese icing
- Vanilla Bean Cupcake - moist vanilla bean cupcake topped with Tahitian vanilla bean icing

\$ 3.95 per person

Mini Baked Cookies

Assorted Chocolate Chip, Sugar, Peanut Butter, and Oatmeal Cookies

\$ 2.95 per person

Mini Tarts Assortment

Brown Sugar, Chocolate Chess and Lemon Chess Tarts

\$ 3.95 per person

Dessert Bars Display

- Hazelnut Bar - intense chocolate fudge filling, covered with roasted hazelnuts atop an oatmeal crust.
- Caramel Toffee Bar - rich creamy caramel and toffee entwined with graham crust & baked with chocolate covered toffee pieces.
- Cookies & Cream Bar - brownie loaded with oreo pieces, swirled with white chocolate drizzle between cookie crust.

\$ 3.95 per person

Homemade Cobblers, Pies, Cakes & More!

Cherry Cobbler

Pecan Pie

Peach Cobbler

Key Lime Pie

Coconut Pie

Strawberry Shortcake

Lemon Chess Pie

Banana Pudding

Brown Sugar Pie

Pineapple Carrot Cake

Chocolate Chess Pie

Fresh Apple Cake

Westhampton Chocolate Cake

\$ 3.25 per person



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. We take no short-cuts in the quality and safeguards of the food we provide.



FAQs



Do you offer on-site catering at Fuqua School?

We offer onsite 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 - \$20 per hour
minimum 6 hours service + travel time
- Bartender - \$30 per hour
minimum 6 hours service + travel time
- Chef - \$30 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

