

COUNTRY CUPBOARD CATERING

DINNER

sweet + unsweetened tea included | labor charged separately

one entrée + four accompaniments	\$17.00
two entrées + four accompaniments	\$19.00
three entrées + four accompaniments	\$21.00

MAIN COURSE

POULTRY

- Herb Baked Chicken ^{GF}
tender chicken breast marinated overnight in lemon and herbs.
- French Chicken in Port Wine Sauce
tender + juicy chicken breasts in our homemade port wine sauce with select mushrooms & scallions.
- Chicken Florentine
bursting with Italian flavor, chicken filled with fresh chopped spinach in a cream sauce.
- Italian Chicken Breasts ^{GF}
chicken breast marinated in our homemade Italian marinade.
- Catalina Chicken
juicy chicken in a Catalina apricot marinade.
- Chicken Cordon Bleu
flavorful, tender chicken filled with western ham and melted swiss cheese, breaded and baked to perfection.
- Southern Buttermilk Chicken
tender chicken breast soaked in buttermilk overnight and baked to southern perfection!
- Chicken Parmesan
a classic Italian dish with hand breaded chicken breast, our homemade marinara sauce & mozzarella cheese.
- Chicken Marsala
tender chicken & fresh mushrooms in our Marsala wine sauce.
- Southern Fried Chicken
seasoned, battered + deep fried.
- Roasted Turkey with Gravy
moist turkey breasts served with creamy gravy.

BEEF

- Texas Style Beef Brisket + \$1.75
smokey flavors, served sliced with brioche buns.
- Slow Roasted Beef Brisket in Wine Sauce ^{GF} + \$2.00
roasted long + slow, marinated in our homemade wine sauce + herbs from our garden.
- French Beef Tips
tender beef tips served with sliced onions + fresh mushrooms in a delicious gravy.
- Roast Beef | Whole Round ^{GF} + \$2.00
served sliced, 4 oz portions.
- Roast Beef | NY Sirloin ^{GF} + \$3.75
served sliced, 6 oz portions.
- Roast Beef | Filet ^{GF} + \$5.75
served sliced, 6 oz portions.

PORK

- Slow Roasted Pulled Pork Barbecue
choose from the following: homemade sweet sauce or NC Style, served with a brioche bun.
- Pork Tenderloin with Brown Gravy
served sliced with brown gravy poured over top.
- Mandarin Pork
tender pork tenderloin with unique oriental flavors.
- Spiral Ham ^{GF}
classic spiral ham, sliced + seasoned with spices + a sweet glaze.
- Cranberry Pork
flavored with a catalina marinade + whole cranberries.

PASTA

Classic Lasagna ^{VG}

layers of ribbon noodles + four cheeses baked with homemade marinara sauce + ground beef. meatless marinara available.

Lasagna Verde ^{VG}

classic lasagna with a twist! layers of ribbon noodles, cheese + spinach. baked with homemade marinara.

Fettuccini Alfredo ^{VG}

fettuccini noodles al dente in our creamy garlicky homemade alfredo sauce.

chicken + \$1.00

shrimp + \$1.50

Four Cheese Baked Ziti ^{VG}

ziti noodles baked with select cheese + homemade marinara.

Pasta Pomodoro ^{VG}

spaghetti tossed with our housemade marinara sauce, cherry tomatoes + fresh basil from our garden.

Spaghetti + Meatballs

a classic – homemade marinara + italian meatballs.

SEAFOOD

Baked Salmon with Lemon Butter ^{GF}

+ \$2.50

salmon portioned + baked with the perfect combination of lemon + butter.

Baked Salmon with Dill Butter ^{GF}

+ \$2.50

salmon portioned + baked with the perfect combination of fresh dill from our garden + butter.

Panko Breaded Tilapia ^{GF}

+ \$1.00

hand breaded tilapia loins. gluten free breading available upon request.

Baked Tilapia ^{GF}

+ \$1.00

light but filling, baked tilapia loins.

ACCOMPANIMENTS

SALADS

Mixed Greens Salad ^{GF, VG}

romaine & spring mix topped croutons, tomatoes, cucumbers, carrots, bell peppers, red onions + broccoli. 3 dressings included on the side.

Italian House Salad ^{GF, VG}

romaine with roma tomatoes, red onions, black olives, pepperoncini, fresh grated Romano cheese + croutons. tossed with Italian dressing.

Oriental Spring Salad ^{VG, VE}

spring mix topped with mandarin oranges, sliced red onion, strawberries + sprinkled with crunchy oriental topping + almond slivers then tossed in homemade oriental dressing.

Cranberry + Walnut Salad ^{GF, VG}

spring mix topped with dried cranberries, sliced red onion, walnuts + fresh blue cheese crumbles. glazed with our homemade raspberry dressing.

Autumn Pear Salad ^{GF, VG}

spring mix topped with fresh pear, dried cranberries, red onions, candied pecans + feta crumbles. drizzled with homemade maple balsamic dressing.

Romaine + Butter Salad ^{GF, VG}

romaine + butter lettuce with freshly sliced strawberries, toasted pecans + grated monterey jack cheese. tossed with our homemade red wine vinaigrette dressing.

Spinach + Poppyseed Salad

fresh baby spinach topped with sliced mushrooms, red onions + savory bacon crumbles. tossed with sweet homemade poppyseed dressing.

Summer Vegetable Salad ^{GF, VG, VE}

tomato wedges, chunked cucumbers, bell peppers + red onions marinated in our house Italian dressing.

Tortellini + Fettuccini Snow Pea Salad ^{VG}

tortellini + fettuccini with fresh snow peas, broccoli florets, grape tomatoes, sliced mushrooms + black olives tossed in homemade oil + vinegar dressing.

Curried Couscous ^{VG}

couscous salad with diced carrots, parsley, raisins, sliced almonds, red onions + scallions.

Broccoli Salad ^{GF}

crisp broccoli florets in our creamy dressing with savory bacon crumbles, raisins, red onions, + chopped peanuts.

Traditional Potato Salad ^{GF, VG}

traditional creamy potato salad, tender + seasoned to perfection.

Macaroni Salad ^{VG}

everyone's favorite! sweet + creamy with fresh garden vegetables.

Sweet + Creamy Coleslaw ^{GF, VG}

shredded coleslaw mix in our classic homemade sweet + creamy sauce.

FRUITS + VEGETABLES

Baked Apples ^{VG}

sliced apples baked in a sweet cinnamon glaze.

Roasted Vegetables ^{GF, VG, VE}

fresh seasonal vegetables including squash, zucchini, red onion, french style green beans + bell peppers, roasted with olive oil, sea salt + a blend of Italian seasonings.

Autumn Harvest Vegetables ^{GF}

thinly sliced honey crisp apples, sweet potato wedges, shallots, + brussels sprouts, roasted with bacon + a blend of fresh herbs.

Fresh Steamed Broccoli ^{GF, VG}

fresh steamed broccoli florets, lightly seasoned with butter, salt & pepper.

Roasted Asparagus ^{GF, VG, VE}

asparagus stalks roasted with olive oil, sea salt + black pepper.

Honey Glazed Carrots ^{GF, VG, VE}

tender baby carrots sweetened with wildflower honey.

Corn on the Cob ^{GF, VG}

in season corn on the cob, shucked, boiled, and seasoned. served with butter on the side.

Corn Pudding ^{VG}

a creamy southern staple.

Southern Style Green Beans ^{GF}

cooked long & slow until melt in your mouth tender - sweet & savory southern style green beans topped with bacon.

French Green Beans ^{GF, VG, VE}

these are perfect green beans: simple flavors combined into an elegant dish, with lemon + shallots.

Italian Style Green Beans ^{GF, VG}

tender green beans cooked with a delicious combination of bold Italian flavors.

Soy Glazed Green Beans ^{GF, VG, VE}

fresh French style beans sautéed with gluten free soy sauce, fresh garlic, almond slivers + sesame seeds.

Balsamic Roasted Brussels Sprouts ^{GF, VG, VE}

roasted brussels halved, seasoned with olive oil, sea salt + balsamic vinegar.

Zucchini Parmesan ^{GF, VG}

fresh zucchini layered with cheese + tomato sauce.

Succotash ^{GF, VG}

creamy sweet corn + lima beans.

STARCHES

Baked Potatoes ^{GF, VG}

classic russet potatoes baked + seasoned with olive oil + sea salt. served whole with butter + sour cream on the side.

Loaded Baked Potatoes ^{GF, VG}

classic baked potatoes with additional toppings served on the side: shredded cheddar, bacon crumbles + fresh scallions.

Roasted Red Potatoes ^{GF, VG}

red potatoes quartered + roasted with butter, salt + pepper.

Baked Sweet Potatoes ^{GF, VG}

large sweet potatoes baked until tender, served with cinnamon butter on the side.

Garlic Parmesan Roasted Sweet Potatoes ^{GF, VG}

tender + extra flavorful, sweet potato slices roasted with garlic + herbs + sprinkled with parmesan cheese.

Creamy Mashed Potatoes ^{GF, VG}

creamy mashed potatoes with butter, garnished with parsley.

Scalloped Potatoes ^{GF, VG}

homemade scalloped potatoes in our creamy + cheesy sauce – seasoned to perfection.

Hash Brown Casserole ^{VG}

shredded potatoes baked in a creamy, cheesy sauce with a crispy golden topping.

Homemade Baked Macaroni + Cheese ^{VG}

the. best. macaroni + cheese. EVER.

Barbecue Baked Beans ^{GF}

classic barbecue baked beans with bacon + bell peppers.

Orzo with Mushrooms + Spinach ^{GF, VG, VE}

tender orzo with freshly sautéed spinach, mushrooms + garlic.

Cilantro Lime Rice ^{GF, VG, VE}

white rice with fresh cilantro and lime garnishes.

Brown Rice ^{GF, VG, VE}

tender brown rice, lightly seasoned.

Black Beans ^{GF, VG, VE}

traditional black beans.

Southern Cornbread Dressing

classic stuffing with a sweet, southern twist!

A LA CARTE

BAKERY

Homemade Yeast Dinner Rolls ^{VG} <i>homemade yeast dinner rolls from the local Miller's Bake Shoppe.</i>	\$0.50
Brioche Dinner Rolls ^{VG} <i>soft brioche dinner rolls.</i>	\$0.55
Rustic Bread Baskets serves 6-8 ^{VG} <i>a generous serving of rustic baked breads including ciabatta, baguette + honey wheat loaves, sliced + served with real butter.</i>	\$5.75
Sliced Sourdough ^{VG} <i>sourdough loaves, sliced.</i>	\$0.55
French Baguette + Olive Oil Dipping Plate serves 6-8 ^{VG} <i>fresh french baguettes sliced + served with seasoned olive oil for dipping.</i>	\$6.75
Garlic Bread ^{VG} <i>Italian bread baked with our homemade italian seasoned garlic butter, served warm.</i>	\$0.55
Gluten Free Dinner Rolls ^{GF, VG} <i>Udi's guaranteed gluten free.</i>	\$0.75

DESSERT

Cheesecake + Topping <i>creamy cheesecake with a graham crust, topped with your choice of strawberries, cherries, blueberries, or peaches.</i>	\$2.00
Fresh Baked Pie + Cool Whip <i>choose from apple, peach, blueberry, or cherry.</i>	\$1.50
Double Layered Cake <i>freshly baked from Miller's Bakeshoppe in Stuarts Draft, Virginia – choose from chocolate, hummingbird, red velvet, carrot nut or german chocolate.</i>	\$2.00
Cobbler + Vanilla Ice Cream <i>your choice of either peach, apple, summer berry, or peach berry cobbler, served with creamy vanilla ice cream.</i>	\$2.25
Fruit Crisp + Vanilla Ice Cream <i>your choice of peach or apple, topped with a crunchy oat + granola crisp. served warm with freshly scooped vanilla ice cream.</i>	\$2.25
Mini Dessert Tarts 3 per serving <i>delicate + decadent! flavors available: key lime with graham crumbs + a blueberry, lemon, double chocolate garnished with a ripened raspberry, peanut butter cup, coconut topped with toasted coconut shavings, or pecan.</i>	\$1.75
Chocolate Covered Strawberries 2 per serving <i>fresh strawberries carefully dipped in dark chocolate + artistically drizzled with white chocolate.</i>	\$2.75

BEVERAGES + BAR

NON-ALCOHOLIC

Sweet + Unsweetened Tea <i>served with sweeteners, sugar + stirrers.</i>	incl.	Fresh Lemonade <i>sweet, cold + refreshing.</i>	\$0.50
Hot Tea Bar ^{GF, VG} <i>variety of premium teabags served with hot water, cream & sweeteners.</i>	\$0.75	Canned Soft Drinks <i>coca-cola, diet coke, pepsi, diet pepsi, mt. dew, diet mt. dew, dr. pepper, diet dr. pepper, ginger ale</i>	\$0.50
Regular or Decaf Coffee Bar <i>premium roast coffee, served with a variety of flavored creamers, sugar, sweeteners + stirrers.</i>	\$0.75	Punch <i>choose from Banana Crunch Punch or Sweet Cranberry Party Punch.</i>	\$0.60

ALCOHOLIC

Classic Mimosa <i>champagne + orange juice, garnished with an orange wedge.</i>	Bloody Mary <i>classic bloody mary, garnished with a lime, olives + a celery stalk.</i>
Sea Breeze <i>vodka, cranberry + grapefruit, garnished with lime.</i>	Margarita on the Rocks <i>classic lime or peach, served with a salted rim.</i>
Mojito <i>refreshing + with a hint of mint!</i>	Old Fashioned <i>whiskey's favorite drink, garnished with orange + cherry.</i>

SERVICE MENU

Pick Up Only	\$0.00
<i>your order is prepared and picked up by customer at our headquarter location of 831 Rockfish Road Waynesboro, Virginia</i>	
Pick Up with Equipment	\$50.00
<i>your order is prepared & equipment rentals are provided. all items are picked up by customer at our headquarter location of 831 Rockfish Road Waynesboro, Virginia. all equipment rentals are returned by customer in clean condition to headquarter location no later than 16 hours after event end time.</i>	
Drop Off Only 15 Mile Radius	\$75.00
<i>your order is delivered to the desired location with instruction. if equipment is rented, customer is responsible for clean up of equipment. equipment pick up by Country Cupboard Catering included. pick up time must be predetermined. locations exceeding 15 mile radius subject to additional fees.</i>	
Drop Off with Equipment & Set up 15 Mile Radius	\$100.00
<i>your order is delivered to the desired location with full equipment set up, customer responsible for clean up of equipment. equipment pick up by Country Cupboard Catering included. pick up time must be predetermined. locations exceeding 15 mile radius subject to additional fees.</i>	
Full Service Server Hourly Rate	\$19.50
<i>set up, serving & clean up included. breakdown of event space not included.</i>	
Full Service Bartender Hourly Rate	\$24.50
<i>set up, serving & clean up of bar included. trained, full bar or beer & wine only.</i>	
<i>** the number of servers used at your event is based on the number of guests and type of service that is required **</i>	

OTHER INFORMATION

we currently do not offer tastings but are happy to provide a full list of ingredients for any item listed on our menu.

if there is something specific you would like for us to make for your event and we currently do not offer it on our menu, we are more than willing to find a recipe for the specified dish or make one of your family favorites.

allergens & intolerances: we work carefully to eliminate cross contamination of any allergens/ intolerances. if you have specific requests to make a dish gluten or dairy free, please include them at the time of menu selection.

credit cards are accepted with a processing fee of 2.75% if swiped & 3.75% if manually entered.

please also note: we do not provide or hold an VA ABC license at any time for any event and this will be customer responsibility.