



## HORS D'OEUVRES

### GRAZING TABLES + TRAYS + BOARDS

artistically displayed or passed | all prices are per serving | labor charged separately

#### CHARCUTERIE + CHEESE

Charcuterie Board	\$6.25
<i>generous servings of cured meats, provolone cheese, olives, marinated artichoke hearts, crackers, baguette slices + mustards/jams. fully customizable + one of a kind.</i>	
Antipasto Kabobs   2 per serving	\$2.65
<i>mini kabobs with layers of cheese tortellini, olives, pepperoni + salami.</i>	
Cantaloupe with Prosciutto   2 per serving GF	\$2.00
<i>chunked cantaloupe with layered prosciutto, sprinkled with black pepper flakes.</i>	
Caprese Kabobs   2 per serving GF, VG	\$2.00
<i>marinated mozzarella, fresh picked basil + a ripened cherry tomato served on a 3 inch skewer.</i>	
Tomato Basil Bruschetta   2 per serving VG	\$2.25
<i>classic bruschetta served on toasted baguettes seasoned with olive oil.</i>	
Simple Cheese Tray VG	\$2.15
<i>a variety of sharp cheddar, smoked gouda, pepper jack + colby jack cheeses - cubed, served with crackers + olives.</i>	
Premium Cheese Board VG	\$4.75
<i>a variety of premium cheeses served with crackers, olives, + garnished with clusters of grapes.</i>	
Almond + Herb Baked Brie VG	\$2.70
<i>brie filled with sliced almonds + fresh herbs, wrapped in pastry, baked to a golden perfection. served with sliced of apples, pears + grapes.</i>	
Raspberry Baked Brie VG	\$2.70
<i>brie filled with raspberry preserves, wrapped in pastry, topped with fresh rosemary + baked to a golden perfection. served with pears + grapes.</i>	
Mini Mac + Cheese Bites   2 per serving VG	\$2.45
<i>a twist on our famous mac + cheese! delectable + bite sized with a crunchy + buttery topping.</i>	

#### VEGETABLE

Classic Vegetable Board GF, VG	\$2.15
<i>fresh cucumbers, carrots, cauliflower, broccoli + bell peppers sliced + served with our classic creamy vegetable dip.</i>	
Mediterranean Vegetable Board VG	\$2.30
<i>fresh Mediterranean style vegetables artistically displayed with olives + pita, served with hummus.</i>	
Miniature Spinach Quiche   2 per serving VG	\$2.20
<i>choose from the following: spinach or cheese.</i>	
Spinach + Swiss Puff Pastry Swirls   2 per serving VG	\$2.25
<i>savory pinwheels baked to perfection.</i>	
Stuffed Baby Red Potatoes   2 per serving GF	\$2.30
<i>twice baked with a delicious + creamy filling containing bacon, cheese, + green onions.</i>	
Cheese Stuffed Mushrooms   2 per serving GF, VG	\$3.00
<i>large portobello mushrooms generously stuffed with a creamy mixture + a blend of Italian seasonings</i>	
Spinach Artichoke Dip GF, VG	\$2.10
<i>served warm with your choice of tortilla chips, crackers, or toasted baguette slices.</i>	

#### FRUIT

Classic Fruit Tray GF, VG, VE	\$2.15
<i>made with a variety of fresh melon, berries + pineapple.</i>	
Berry Kabobs   1 per serving VG, VE, GF	\$2.20
<i>made with fresh strawberries, blackberries, raspberries + blueberries.</i>	
Watermelon Berry Kabobs   1 per serving VG, GF	\$2.75
<i>made with juicy watermelon, ripened blackberries, fresh mozzarella + picked mint from our herb garden. served on a knotted skewer..</i>	

## SEAFOOD

Shrimp + Grit Cakes   2 per serving <i>mini polenta cakes topped with a cheese + shrimp combination. garnished with a butterflied shrimp + fresh parsley sprig.</i>	\$3.45
Seafood Bruschetta   2 per serving GF <i>classic bruschetta with a twist! shrimp + crab added + served on broiled baguettes seasoned with olive oil.</i>	\$3.40
Poached Salmon GF <i>whole salmon, served cold with our homemade cucumber dressing + crackers.</i>	\$4.00
Shrimp Cocktail   4 per serving GF 31-40 ct \$3.30 21-25 ct \$3.95	
Shrimp Wrapped in Bacon   2 per serving GF <i>perfect bitesize pieces of shrimp, wrapped in bacon + marinated in teriyaki sauce, grilled, served warm.</i>	\$2.90
Barbecue Shrimp   3 per serving GF <i>hearty shrimp barbecued + served warm on skewers.</i>	\$3.25
Miniature Crab Cakes   2 per serving <i>delightful + bitesize, drizzled with our homemade remoulade sauce.</i>	\$4.00
Crab Stuffed Mushrooms   2 per serving GF <i>large portobello mushrooms generously stuffed with a creamy crab mixture.</i>	\$3.90
Baked Crab Dip GF <i>the creamiest + cheesiest crab dip! served warm with delicate pastry cups or broiled baguette slices seasoned with olive oil + cracked pepper.</i>	\$3.15

## POULTRY

Fresh Baked Mini Puff Pastries   2 per serving <i>our homemade chicken salad, made the old fashioned way – stuffed in made from scratch puff pastries.</i>	\$2.45
Chicken Wings, Bone In   2 per serving <i>choose from the following: buffalo, barbecue or crispy. served in a biodegradable tasting cup with our homemade buttermilk ranch dressing.</i>	\$3.15
Buffalo Chicken Dip GF <i>a true crowd pleaser – creamy, cheesy, with just the right amount of spice. served with scoop chips + fresh celery.</i>	\$2.35
Grilled Chicken Wrapped in Bacon   2 per serving GF. <i>perfect bitesize pieces of chicken, wrapped in bacon + marinated in teriyaki sauce, grilled, served warm.</i>	\$2.25

## MEXICAN INSPIRED

Grilled Quesadillas   2 per serving <i>choose from the following: bacon, chicken, or beef. served warm with salsa, sour cream + garnished with fresh cilantro.</i>	\$3.00
Fresh Jalapeño Poppers   2 per serving GF <i>fresh jalapenos stuffed with a creamy cheese mixture, wrapped with bacon + sprinkled with brown sugar. baked + broiled until crispy candied.</i>	\$2.30

## BEEF

Tenderloin of Beef <i>sliced thinly + served warm with a variety of rolls + our homemade horseradish cream + grainy mustard.</i>	\$14.95
Sirloin of Beef <i>sliced thinly + served warm with a variety of rolls + our homemade horseradish cream + grainy mustard.</i>	\$11.50
Sliced Roast Beef <i>served with swiss cheese on small croissants, served warm or cold.</i>	\$9.75
Mini Prime Ribs   2 per serving <i>thinly sliced prime rib, caramelized onions + Havarti cheese atop a broiled baguette slices, seasoned with olive oil + black pepper.</i>	\$4.15
Texas Beef Brisket Sliders   2 per serving <i>texas style beef brisket served on a slider bun with our creamy coleslaw.</i>	\$3.75
Bleu Cheese Biscuits + Roast Beef   2 per serving <i>homemade bleu cheese biscuits served warm with sliced roast beef + our horseradish cream.</i>	\$3.00
Mini Reubens   2 per serving <i>rye bread topped with corn beef, sauerkraut + swiss cheese. drizzled with russian dressing + served warm on a tray.</i>	\$2.85
Classic Pigs n' a Blanket   2 per serving <i>all beef cocktail wieners wrapped in a buttery croissant, sprinkled with poppy seed + fresh herbs. baked to a golden finish. served warm with grainy mustard.</i>	\$1.95
Meatballs   4 per serving barbecue \$2.85 bourbon \$3.10	

## PORK

Bacon Wrapped Dates   2 per serving GF <i>fresh dates stuffed generously with bleu cheese crumbles, wrapped in bacon + served warm.</i>	\$2.40
Sausage Balls   2 per serving <i>the perfect amount of spice!</i>	\$2.10
Roasted Pork Medallions   2 per serving <i>served with sliced french bread baguettes + served with our homemade mustard sauce.</i>	\$2.25
Poppyseed + Swiss Ham Rolls   2 per serving <i>soft hawaiian rolls filled with western ham + swiss, baked with a buttery + savory poppyseed topping.</i>	\$2.15
Country Ham Biscuits   2 per serving <i>your choice of either homemade buttermilk biscuits or sweet potato biscuits, filled with country ham.</i>	\$2.65
Sausage Stuffed Mushrooms   2 per serving <i>large portobello mushrooms generously stuffed with a savory sausage mixture.</i>	\$3.30

## SERVICE MENU

Pick Up Only	\$0.00
<i>your order is prepared + picked up by customer at our headquarter location of 831 Rockfish Road   Waynesboro, Virginia. Use of hotbox included.</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 24 hours after event end time.</i>	
Drop Off Only   15 Mile Radius	\$85.00
<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	\$125.00
<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	\$24.50
<i>set up, serving + clean up included. breakdown of event space charged per hour.</i>	
Full Service Bartender   Hourly Rate	\$28.00
<i>set up, serving + clean up of bar included. trained, full bar or beer + wine only.</i>	

\*\* the number of servers used at your event is based on the number of guests + type of service that is required.\*\*

## 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.

we do require a minimum order of 50 servings for all items on our hors d'oeuvres menu.

if there is something specific you would like for us to make for your event + 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.

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