



COUNTRY CUPBOARD CATERING

## DINNER

sweet + unsweetened tea included | labor charged separately

|                                      |         |
|--------------------------------------|---------|
| one entrée + three accompaniments    | \$19.50 |
| two entrées + three accompaniments   | \$21.50 |
| three entrées + three accompaniments | \$23.50 |

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### MAIN COURSE

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#### POULTRY

##### Herb Baked Chicken <sup>GF</sup>

*tender chicken breast marinated overnight in lemon + 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 <sup>GF</sup>

*chicken breast marinated in our homemade Italian marinade.*

##### Catalina Chicken

*juicy chicken in a Catalina apricot marinade.*

##### Southern Buttermilk Chicken

*tender chicken breast soaked in buttermilk overnight + baked to southern perfection!*

#### SEAFOOD

##### Baked Salmon with Lemon Butter <sup>GF</sup>

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

+ \$2.50

##### Baked Salmon with Dill Butter <sup>GF</sup>

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

+ \$2.50

##### Panko Breaded Tilapia <sup>GF</sup>

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

+ \$1.00

##### Classic Lasagna <sup>VG</sup>

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

##### Lasagna Verde <sup>VG</sup>

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

##### Fettuccini Alfredo <sup>VG</sup>

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

chicken

+ \$1.00

shrimp

+ \$1.50

#### BEEF

##### Texas Style Beef Brisket

*smokey flavors, served sliced with brioche buns.*

+ \$1.75

##### Slow Roasted Beef Brisket in Wine Sauce <sup>GF</sup>

*roasted long + slow, marinated in our homemade wine sauce + herbs from our garden.*

+ \$2.00

##### Roast Beef | NY Sirloin <sup>GF</sup>

*served sliced, 6 oz portions.*

+ \$3.25

##### Roast Beef | Filet <sup>GF</sup>

*served sliced, 6 oz portions.*

+ \$4.25

##### French Beef Tips

*tender beef, baked with sweet onions + sliced mushrooms in a delicious gravy.*

+ \$1.50

#### PORK

##### Slow Roasted Pulled Pork Barbecue

*choose from the following: homemade sweet sauce or NC Style, served with a brioche bun.*

##### Mandarin Pork

*tender pork tenderloin with unique oriental flavors.*

##### Cranberry Pork

*flavored with a catalina marinade + whole cranberries.*

##### Pork Tenderloin + Creamy Mushroom Sauce

*tender pork served with a homemade cream based sauce with fresh sliced baby bellas.*

#### PASTA

##### Penne + Dill Roasted Potatoes <sup>VE, VG</sup>

*vegan friendly and delicious!*

##### Pasta Pomodoro <sup>VG</sup>

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

##### Four Cheese Baked Ziti <sup>VG</sup>

*ziti noodles baked with select cheese + homemade marinara.*

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## ACCOMPANIMENTS

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### 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.*

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## ACCOMPANIMENTS

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### VEGETABLES

#### 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, + seasoned. served with butter on the side.*

#### French Green Beans GF, VG, VE

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

#### 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.*

### STARCHES

#### 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.*

#### 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.*

#### Loaded 'Smashed' Potatoes GF

*red potatoes smashed to mashed potato texture with crisp bacon, green onions + cheddar.*

#### Homemade Baked Macaroni + Cheese VG

*the. best. macaroni + cheese. EVER.*

#### Scalloped Potatoes GF, VG

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

#### 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 + lime garnishes.*

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A LA CARTE

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BAKERY

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| <p>Homemade Yeast Dinner Rolls <sup>VG</sup><br/><i>homemade yeast dinner rolls from the local Miller's Bake Shoppe.</i></p>   | \$0.75 |
| <p>Brioche Dinner Rolls <sup>VG</sup><br/><i>soft brioche dinner rolls.</i></p>  | \$0.80 |
| <p>Rustic Bread Baskets   serves 6-8 <sup>VG</sup><br/><i>a generous serving of rustic baked breads including ciabatta, baguette + honey wheat loaves, sliced + served with real butter.</i></p> | \$8.00 |
| <p>Garlic Bread <sup>VG</sup><br/><i>Italian bread baked with our homemade italian seasoned garlic butter, served warm.</i></p>  | \$0.85 |
| <p>French Baguette + Olive Oil Dipping Plate   serves 6-8 <sup>VG</sup><br/><i>fresh french baguettes sliced + served with seasoned olive oil for dipping.</i></p>                               | \$8.00 |
| <p>Gluten Free Dinner Rolls <sup>GF, VG</sup><br/><i>Udi's guaranteed gluten free.</i></p>   | \$0.85 |

DESSERT

|  |        |
|--|--------|
| <p>Cheesecake + Topping<br/><i>creamy cheesecake with a graham crust, topped with your choice of strawberries, cherries, blueberries, or peaches.</i></p>  | \$3.25 |
| <p>Cobbler + Vanilla Ice Cream<br/><i>your choice of either peach, apple, summer berry, or peach berry cobbler, served with creamy vanilla ice cream.</i></p>  | \$2.50 |
| <p>Mini Dessert Tarts   3 per serving<br/><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></p> | \$3.25 |
| <p>Chocolate Covered Strawberries   2 per serving<br/><i>fresh strawberries carefully dipped in dark chocolate + artistically drizzled with white chocolate.</i></p>   | \$3.00 |

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BEVERAGES + BAR

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NON-ALCOHOLIC

|   |        |  |        |
|---|--------|--|--------|
| <p>Sweet + Unsweetened Tea<br/><i>served with sweeteners, sugar + stirrers.</i></p>   | incl.  | <p>Fresh Lemonade<br/><i>sweet, cold + refreshing.</i></p>   | \$0.75 |
| <p>Hot Tea Bar <sup>GF, VG</sup><br/><i>variety of premium teabags served with hot water, cream + sweeteners.</i></p>                         | \$0.75 | <p>Canned Soft Drinks<br/><i>coca-cola, diet coke, pepsi, diet pepsi, mt. dew, diet mt. dew, dr. pepper, diet dr. pepper, ginger ale</i></p> | \$1.00 |
| <p>Regular or Decaf Coffee Bar<br/><i>premium roast coffee, served with a variety of flavored creamers, sugar, sweeteners + stirrers.</i></p> | \$0.75 | <p>Punch<br/><i>choose from Banana Crunch Punch or Sweet Cranberry Party Punch.</i></p>  | \$0.75 |

## 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 and a minimum order of 100 on dinner menu packages.

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.