

Special Events Catering Menu



1201 East Cary Street, Richmond, VA 23219
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 Virginia Fields
 Sales and Events
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Pasta Stations

PRICED PER PERSON
 WITH AN OPTIONAL \$40 SERVING FEE

Tortellini Pasta \$8.00

Tossed with Chunky Tomato Marinara Sauce & Pesto.
 or

Penne Pasta \$8.00

Tossed with Vegetables and Alfredo Sauce.

Add Chicken \$1.00 Per Person, Add Shrimp \$2.00 Per Person

Salad Station: \$6.50

Wild Field Greens Served with Shredded Carrots,
 Cherry Tomatoes, and Sliced Cucumbers.

Carving Stations

PRICED PER ITEM WITH A \$40 CARVING FEE

Beef Round Carvery: \$250.00

Certified Angus Top Round of Beef with Rolls and
 Condiments. Serves approximately 75 people.

Turkey Breast Carvery: \$100.00

Served with Rolls and Condiments
 for approximately 50 people.

Beef Tenderloin Carvery: \$225.00

Marinated and Grilled Choice Tenderloin with Rolls and
 Condiments. Serves approximately 25 people.

Cold Table Selections: Priced per tray

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| 1. Assorted Cheese Display | \$75.00 small \$150.00 large |
| 2. Fresh Vegetable Crudite | \$75.00 small \$150.00 large |
| 3. Seasonal Fresh Cut Fruit | \$75.00 small \$150.00 large |

Hors d'oeuvres: Priced per 50 pieces

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| 4. Asparagus & Asiago in Filo | \$115.00 |
| 5. Coconut Shrimp | \$90.00 |
| 6. Crab Rangoon | \$85.00 |
| 7. Dates Wrapped in Bacon | \$100.00 |
| 8. Edamame Hummus with Pita Points and Vegetables | \$45.00 |
| 9. Lemongrass Chicken Dumplings | \$90.00 |
| 10. Mini Beef Wellington | \$120.00 |
| 11. Mini Crab Cakes | \$125.00 |
| 12. Scallops Wrapped in Bacon | \$115.00 |
| 13. Spanakopita | \$65.00 |
| 14. Spinach Artichoke Dip with Flat Bread | \$100.00 |
| 15. Vegetable Springrolls | \$60.00 |
| 16. Virginia Barbecue Bruschetta | \$65.00 |

Hors d'oeuvres: Priced per pound

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| 17. Shrimp Cocktail | \$20.00/lb (15-20 count) |
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Party Sandwich Platters: Priced per 50 pieces

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| 18. Mini Burgers | \$100.00 |
| 19. Roast Beef Biscuits with Horseradish | \$75.00 |
| 20. Smoked Turkey Breast with Cranberry on Croissant | \$75.00 |
| 21. Tarragon Chicken Salad on Croissant | \$75.00 |
| 22. Virginia Ham Biscuits with Dijon | \$75.00 |

Sweet Selections: Priced per 50 Pieces

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| 23. Assorted Dessert Tartlets | \$75.00 |
| 24. Buttercake Bites | \$65.00 |
| 25. Chocolate Covered Strawberries | \$110.00 |
| 26. Walnut Chocolate Chunk Brownie Bites | \$75.00 |
| 27. Assorted French Macarons (36 pieces) | \$100.00 |

CATERING MENU IS FOR USE IN
 THE CLUB AND VICTORIAN LOUNGE ONLY.

ALL DECORATING MUST BE PREAPPROVED AND IN
 COMPLIANCE WITH LOCAL HEALTH & SAFETY CODES.

PLEASE KEEP IN MIND THAT DAIRY & SEAFOOD
 CANNOT BE TAKEN HOME AFTER THE EVENT.

ALL ALCOHOLIC BEVERAGE PACKAGES ARE
 PRICED ON A PER CONSUMPTION BASIS.

Victorian Lounge Occupancy: up to 65 guests Catered \$75 per hour (3 hours max)
 Located on our first floor, with genuine Victorian furniture standing in the glow of a gas fireplace. (Semi-private)
 Private Bar Tender - \$50, Champagne/Wine Service - Priced per Bottle, Cake Service - \$40

The Club Occupancy: 75-275 guests Catered \$500 for 3 hours with a catering minimum of \$1000
 Our exclusive private club has a separate entrance, 2 bars, state-of-the-art sound system, and dance floor. (Private)
 Passed hors d'oeuvres - \$40, DJ Services \$40 per hour, Champagne/Wine Service - Priced per Bottle, Cake Service \$40