

catering menu



breakfast



à la carte

medley of fresh fruit & seasonal berries | 6.00 per person

yogurt parfait with granola & seasonal berries | 7.00 per person

breakfast pastries or fruit danish | 30.00 per dozen

Caramel Apple Danish, Cherry Cheesecake, Pain Au Chocolate (Minimum 2 Dozen Per Flavor)

butterscotch scones | 30.00 per dozen

breakfast muffins | 24.00 per dozen

Cranberry Orange, Banana Walnut, Blueberry (Minimum 1 Dozen Per Flavor)

petite croissants | 30.00 per dozen

assorted bagels with cream cheese | 24.00 per dozen

homemade buttermilk biscuits | 24.00 per dozen

country sausage gravy and biscuits | 35.00 per dozen

orange or grapefruit juice | 24.00 per gallon

individual oj, cranberry or apple juice | 3.00 each

freshly brewed regular & decaf coffee | 28.00 per gallon

breakfast buffets

box continental | 12.50 per person

- Bottle of Orange Juice or Lemonade
- Medley of Fresh Fruit & Seasonal Berries
- Chef's Plain Yogurt
- Petite Croissant with Butter & Fruit Preserves

market continental | 14.00 per person

- Fresh Petite Croissants & Blueberry Muffins
- Sweet Butter & Fruit Preserves
- Chef's Plain Yogurt & Granola
- Medley of Fresh Fruit & Seasonal Berries

new york style | 15.00 per person

- Assorted Bagels
- Plain Cream Cheese
- Sliced Smoked Salmon
- Sliced Tomatoes & Shaved Onions
- Chopped Eggs & Fresh Capers

omelet station | 15.00 per person

(+75.00 chef fee)

- Made-to-Order Omelets
- Diced Ham, Bacon & Sausage Crumbles
- Mushrooms, Onions, Bell Peppers & Tomatoes
- Provolone, Cheddar or Swiss Cheeses

full american | 23.00 per person

- Fresh Petite Croissants & Blueberry Muffins
- Sweet Butter & Fruit Preserves
- Medley of Fresh Fruit & Seasonal Berries
- Scrambled Eggs
- Breakfast Potatoes with Caramelized Onions
- Applewood Smoked Bacon & Homemade Sausage

brunch



brunch buffet

brunch | 55.00 per person

- Applewood Smoked Bacon & Homemade Sausage
- Crispy Breakfast Potatoes with Caramelized Onions
- Quiche: Mushroom, Leek, Goat Cheese or Bacon, Gruyere, Chive
- Classic Caesar Salad with Shaved Parmesan Garlic Croutons, Creamy Caesar Dressing
- Citrus Brined Breast of Chicken or Balsamic Marinated Flank Steak
- Sliced Ham with Honey Orange Glaze
- Cinnamon Vanilla French Toast with Toasted Pecans & Maple Syrup
- Greek Yogurt & Granola
- Fresh Seasonal Fruit & Berries
- Regular & Decaf Coffee

add ons

omelet station | 10.00 per person

Made to Order Omelets, Assorted Toppings, Cheeses

mimosa bar | 18.00 per person

Chilled Prosecco, Fresh Orange Juice, Assorted Fresh Fruit Purées

lunch



lunch salads

chicken caesar salad | 14.00 per person

Crisp Romaine Hearts, Shaved Parmesan, Garlic Croutons, Grilled Chicken Breast, Caesar Dressing

farm fresh salad | 7.00 per person

Arugula, Goat Cheese, Blueberries, Candied Walnuts, Apple Cider Vinaigrette

hearty greek salad | 7.00 per person

Romaine Lettuce, Feta Cheese, Kalamata Olives, Pepperoncini, Vine-Ripe Tomatoes, Red Onions, Oregano-Lemon Vinaigrette

lunch entrées

assorted sandwich trays | 14.00 per person

- Virginia Gent: Bourbon-Pecan Chicken Salad, Applewood Smoked Bacon, Multigrain Bread
- Go Green: Fresh Cucumber, Greens, Roasted Tomatoes, Spinach Tortilla, Creamy Hummus
- The John Mosby: Ham and Swiss Cheese, Arugula and Dijonnaise on Ciabatta
- The Rachel: Turkey Breast, Swiss Cheese, and Commonwealth Slaw on Marble Rye Bread
- Commonwealth Coleslaw or Potato Salad

on the go box lunch | 16.00 per person

- Turkey & Swiss on Marble Rye Bread, Sliced Ham & Provolone on Multigrain Bread or Vegetarian Sandwich in a Spinach Tortilla
- Fruit, Potato Chips, Cookie or Brownie, Bottled Water & Disposable Cutlery

market deli buffet | 31.00 per person

- Seasonal Field Greens with Balsamic Vinaigrette
- Sliced Smoked Turkey Breast, Rare Roast Beef, Maple-Cured Ham
- Sliced Cheddar, Provolone Cheese, Swiss Cheese,
- Lettuce Leaves, Sliced Tomatoes, Red Onions, Mayonnaise, Mustard, Assorted Breads
- Potato Salad, Pasta Salad, Seasonal Fruit Salad
- Market's Chocolate Chip Cookies & Double Chocolate Brownies

sides

coleslaw, potato salad, pasta salad, or fruit salad

s: 32.00 | m: 40.00 | l: 48.00

s: 6-8 people | m: 8-10 people | l: 10-12 people

sweets

chocolate chip cookies, walnut chocolate chip cookies, oatmeal cranberry cookies, double chocolate brownies | 24.00 per dozen

hors d'oeuvres



hot hors d'oeuvres

24.00 per dozen

signature macaroni & cheese bites miniature

chicken cordon bleu

spanakopita

swedish meatballs

Madeira Cream Sauce

italian meatballs

Homemade Basil Marinara

assorted quiche bites

30.00 per dozen

asparagus

Asiago Cheese, Wrapped in Phyllo

miniature "dirty bird" biscuits

Homemade Buttermilk Biscuits, Market Chicken Tender Bites, Sausage Gravy

crispy spring rolls

Thai Sweet Chili Sauce

stuffed mushrooms

Artichoke, Parmesan Cheese

chicken satay

Spicy Thai Peanut Sauce

"devils on horseback" bacon-wrapped prunes

Stuffed with Marcona Almonds

pork potsticker

Tamarind Ponzu Dipping Sauce

36.00 per dozen

miniature potato latke

Dill Crème Fraîche, Smoked Salmon

miniature quail wellington mini

brie

Raspberry en Croute

stuffed mushrooms

Stuffed with Lump Crabmeat

mini lump crab cakes

Caper Rémoulade

seared sea scallops

Wrapped in Applewood Smoked Bacon

risotto fritters

Garlic Chive Crème Fraîche

mini rosemary lamb chops

Pomegranate Mint Glaze

cold hors d'oeuvres

24.00 per dozen

deviled eggs

Topped with Lump Crabmeat, Chives

mini blts

Smoked Bacon, Tomatoes, Mache Lettuce

pistachio-grape & gorgonzola or goat cheese truffles

30.00 per dozen

grilled zucchini cups

Roasted Red Pepper Hummus

antipasto skewer

Kalamata Olives, Charcuterie, Fresh Mozzarella, Artichoke

watermelon skewer

Feta Cheese, Mint, Balsamic Drizzle

flank steak roulade

Goat Cheese, Arugula

fresh mozzarella & grape tomatoes

Brushed with Basil Pesto on Bamboo Skewer

asparagus tips

Wrapped in Prosciutto Di-Parma

36.00 per dozen

brie & mascarpone stuffed strawberries

Balsamic Drizzle

chilled carolina shrimp

Cocktail Sauce, Lemon

seared rare ahi-tuna

Daikon, Pickled Ginger, Scallions, Crisp Wonton Tuille

homemade buttermilk biscuits

Virginia Ham, Chives & Honey Chile Butter

stations



display stations

fresh vegetable crudité display | 6.00 per person

Fresh Seasonal Vegetables, Buttermilk Ranch Dip

seasonal fresh fruit display | 6.00 per person

Sliced Seasonal Fresh Fruits, Melons, Seasonal Berries, Vanilla Yogurt

southwestern display | 6.50 per person

Lightly Salted Tortilla Chips, Fresh Guacamole, Pico de Gallo, Black Bean Dip

assorted cheese display | 7.00 per person

Selection of Domestic and Imported Cheeses, Gourmet Crackers, Fruit

mediterranean display | 7.00 per person

Grilled Zucchini, Summer Squash, Roasted Red Peppers, Eggplant, Extra Virgin Olive Oil Drizzle, Hummus, Cilantro Tzatziki Sauce, Toasted Garlic Pita Points

northeastern display | 8.00 per person

Smoked Salmon Garnished, Fresh Capers, Chopped Eggs, Red Onions, Cucumber, Lemon, Pumpernickel Bread

spinach & artichoke dip | 8.00 per person

Sliced Baguette

chESApeake crab dip | 9.00 per person

Sliced Baguette

plated dinners



meat entrée selections

chicken marsala | 22.00 per person

Grilled Chicken Breast, Mushroom Marsala Demi- Glace, Jasmine Rice, Roasted Vegetable Medley

blackened chicken breast | 23.00 per person

Cajun Rubbed Chicken Breast, Cilantro-Lime Cream Sauce, Sautéed Broccoli, Garlic Mashed Yukon Potatoes

mediterranean chicken roulade | 25.00 per person

Artichoke, Basil, Kalamata Olive, Tomato, Feta Cheese Stuffed Chicken, Wild Rice, Braised Kale

braised short rib | 25.00 per person

Pan Demi-Glace, Caramelized Onions, Garlic Mashed Yukon Potatoes, Roasted Brussel Sprouts

grilled flat iron steak | 26.00 per person

Whiskey-Brown Sugar & Balsamic Glaze, Roasted Red-Bliss Potatoes, Sautéed Green Beans, Cremini Mushrooms, Shallots

herb-crusted rack of lamb | 31.00 per person

Balsamic Fig Glaze, Crisp Goat Cheese Polenta Cake, Garlic Roasted Brussel Sprouts

choice 6oz. filet mignon | 34.00 per person

Gorgonzola Butter, Rosemary Roasted Fingerling Potatoes, Sautéed Broccoli

pan seared breast of duck | 28.00 per person

Chinese Five-Spice, Honey, Jasmine Rice, Sautéed Baby Bok Choy

roasted cornish hen | 28.00 per person

Apricot-Rosemary Glaze, Wild Rice Pilaf, Grilled Asparagus

seafood entrée selections

grilled salmon fillet | 25.00 per person

Three-Tomato Fennel Salad, Lemon Basil Vinaigrette, Red Quinoa, Sugar Snap Peas

blackened mahi-mahi | 26.00 per person

Spicy Thai Salsa, Sautéed Baby Bok Choy, Lemongrass-Infused Jasmine Rice

6 oz. jumbo lump chesapeake crab cake 30.00 per person

Signature Caper Rémoulade Sauce, Grilled Asparagus, Roasted Fingerling Potatoes

vegetarian entrée selections

stuffed heirloom tomato | 20.00 per person

Southwestern Quinoa, Grilled Tofu, Poblano Peppers, Pepitas, Grilled Corn, Black Bean Purée, Ancho Agave Glazed Sweet Potatoes

spicy tofu pasta | 20.00 per person

Asian-Style Rotini Pasta, Broccoli, Tofu

fall vegetable ratatouille | 20.00 per person

Crisp Polenta Cake, Raw Almond Ricotta, Pea Shoot Salad

salads

baby field greens | 7.00 per person

Goat Cheese, Dried Cranberries, Candied Walnuts, Homemade Balsamic Vinaigrette

caprese salad | 7.00 per person

Buffalo Mozzarella, Heirloom Tomatoes, Opal Basil, Cracked Black Pepper, Aged Balsamic Drizzle

arugula & shaved fennel salad | 7.00 per person

Preserved Peaches, Honey Lemon Dressing

classic caesar salad | 7.00 per person

Romaine Hearts, Shaved Parmigiano-Reggiano, Garlic Croutons, Creamy Caesar Dressing

buffet dinners



buffet dinners

country barbecue | 34.00 per person

- Arugula & Frisée Salad with Candied Pecans & White Balsamic Vinaigrette
- Homemade Potato Salad
- Commonwealth Coleslaw
- "Slow & Low" Pulled Pork with Crispy Fried Onions
- Oven-Roasted Chicken Quarters with Signature BBQ Sauce
- Garlic Green Beans
- Assorted Bread Rolls & Sweet Butter

autumn harvest | 38.00 per person

- Buffalo Mozzarella, Heirloom Tomatoes, Opal Basil, Cracked Black Peppers & Aged Balsamic Drizzle
- Sautéed Breast of Chicken with Marsala Mushroom Demi-Glace
- Braised Beef Short Ribs with Raisins, Pan Demi-Glace & Caramelized Onions
- Roast Corn & Autumn Vegetable Succotash
- Garlic Mashed Yukon Potatoes
- Assorted Bread Rolls & Sweet Butter

the piedmont | 46.00 per person

- Classic Caesar Salad with Romaine Hearts & Shaved Parmigiano Reggiano, Garlic Croutons & Creamy Caesar Dressing
- Grilled Salmon Fillets
- Balsamic-Grilled Flank Steak
- Roasted Fingerling Potatoes
- Grilled Asparagus
- Assorted Bread Rolls & Sweet Butter

the equestrian | 60.00 per person

- Salad of Baby Field Greens with Candied Walnuts, Dried Cranberries, Goat Cheese & Homemade Balsamic Vinaigrette
- Haricots Verts with caramelized onions and sautéed mushrooms
- Roasted Fingerling Potatoes with Crispy Pancetta & Scallions
- Buttermilk & Sage Brined Turkey Breast with Piedmont Maple Cider Mustard Glaze
- Thyme & Garlic Rubbed Choice Beef Tenderloin with Horseradish Aioli
- Assorted Bread Rolls & Sweet Butter

desserts



bars & specialty items

minimum of 2 dozen per order/selection

18.00 per dozen

kentucky derby bars

Pecans, Chocolate Chunks, Kentucky Bourbon

lemon fantasy bars

Lemon Cream, Fresh Berries

s'mores bars

Vanilla Bean Blondie, Dark Chocolate, Graham,
Toasted Marshmallow

24.00 per dozen

french macaroons

Chocolate, Coffee, Vanilla, Raspberry, Pistachio, Lemon

pistachio pave petite fours

Pistachio Sponge Cake, Italian Buttercream, Dark Chocolate
Truffle Ganache

fresh berry frangipane tartlets

Baked Almond Frangipane, Fresh Berries, Apricot,
Toasted Coconut

36.00 per dozen

mini tiramisu tulip cups

Chocolate Cups, Espresso Soaked Ladyfinger Sponge Cake,
Marsala Mascarpone Mousse

individual & full- size items

minimum of 6 small per order

brownie excess bomb | s: 6.00 | l: 38.00

Bittersweet Excess Crème, Brownie Chunks,
Chocolate Curls

mixed berry frangipane tart | s: 6.00 | l: 38.00

Baked Almond Frangipane, Fresh Berries, Apricot,
Toasted Coconut

lemon thyme meringue tart | s: 6.00 | l: 38.00

Thyme Infused Lemon Curd, Fresh Blueberries,
Toasted Meringue

rustic apple crostata | s: 4.00 | l: 24.00

Spiced Apples, Brown Sugar Streusel

peanut butter cup tart | s: 5.00 | l: 32.00

Bittersweet Excess Crème, Peanut Butter Custard,
Salted Peanuts

roasted peach upside down cake

s: 5.00 | l: 32.00

Sweet Cornbread Cake, Raspberries, Basil Cream

mocha opera torte | s: 6.00 | l: 38.00

Espresso Almond Sponge Cake, Mocha Buttercream,
Truffle Ganache

brown sugar mascarpone cheesecake

s: 7.00 | l: 44.00

Gingersnap Crust, Chantilly Cream, Candied Citrus

platter

salamander's signature cookie & brownie platters | 2.00 per person

Chocolate Chunk Cookies, Chocolate Walnut Cookies, Swedish Oatmeal Cookies, Cranberry Cookies,
Double Chocolate Brownie Bites

cake flavors



all about the flavors

vanilla on vanilla

Vanilla Bean Sponge Cake, Vanilla Buttercream

tiramisu

Vanilla Bean Sponge Cake, Espresso, Marsala Mascarpone Mousse

mimosa

Citrus Zest Sponge Cake, Prosecco, Grand Marnier Whipped Cream, Fresh Raspberries

strawberries & cream

Vanilla Bean Sponge Cake, Fresh Sliced Strawberries, White Chocolate Crème

lemon zest

Vanilla Bean Sponge Cake, Fresh Raspberries, Zesty Lemon Curd

tres leches

Vanilla Bean Sponge Cake, "Three Milks" Soaked, Whipped Cream, Fresh Berries

carrots & oranges

Carrot Spice Cake, Orange Cream Cheese Buttercream

spanish almond

Rich Almond Cake, Vanilla Buttercream, Raspberry Preserves

apple pie à la mode

Apple Spice Cake, Vanilla Crème Filling, Oatmeal Streusel

caramel apple

Apple Spice Cake, Cinnamon Buttercream, Sea Salt Caramel

red velvet

Red Velvet Cake, Cream Cheese Buttercream

pumpkin chip

Chocolate Chip Pumpkin Spice Cake, Ginger Crème

all about the chocolate

chocolate on chocolate

Devil's Food Cake, Dark Chocolate Buttercream

double chocolate cookies 'n' cream

Devil's Food Cake, Sandwich Cookie Buttercream, Dark Chocolate Mousse

caramel mochaccino

Devil's Food Cake, Mocha Buttercream, Sea Salt Caramel

mint chocolate chip

Devil's Food Cake, Crème de Menthe Buttercream, Mini Chocolate Chips

reaves' nutella® cup

Devil's Food Cake, Nutella® (Chocolate-Hazelnut) Crème, Dark Chocolate Pearls

espresso lover

Chocolate Sponge Cake, Espresso Crème

boston cream

Vanilla Bean Sponge Cake, Chocolate Ganache, Vanilla Crème

cakes



pricing

buttercream frosting with simple design

6" round cake | 30.00

Serves 6-8 People

8" round cake | 48.00

Serves 12-16 People

10" round cake | 72.00

Serves 18-24 People

12" round cake | 95.00

Serves 28-36 People

14" round cake | 125.00

Serves 40-50 People

16" round cake | 160.00

Serves 60-75 People

half sheet cake | 160.00

Serves 60-75 People

rolled fondant frosting with simple design

6" round cake | 42.00

Serves 6-8 People

8" round cake | 65.00

Serves 12-16 People

10" round cake | 90.00

Serves 18-24 People

12" round cake | 120.00

Serves 28-36 People

14" round cake | 165.00

Serves 40-50 People

16" round cake | 220.00

Serves 60-75 People

half sheet cake | 220.00

Serves 60-75 People

specialty cakes

fondant 2d sculpted cakes | 11.00+ per serving

Minimum of 25 Servings

fondant 3d sculpted cakes | 13.00+ per serving

Minimum of 30 Servings

tiered wedding cakes | 7.25+ per serving

tiered specialty themes | 9.00+ per serving

traditional cupcakes

2.50 per cupcake

chocolate espresso with chocolate frosting

devil's food with chocolate frosting

vanilla with vanilla bean frosting

marble with chocolate & vanilla swirl frosting

red velvet with cream cheese frosting

carrot with cream cheese frosting

apple spice with vanilla bean frosting

signature cupcakes

3.50 per cupcake

strawberries & cream

Vanilla with Vanilla Custard Filling, Fresh Strawberries, Vanilla Bean Frosting

caramel apple

Apple with Vanilla Bean Frosting, Baked Oatmeal Streusel, Sea Salt Caramel

root beer float

Vanilla with Vanilla Crème Frosting, Root Beer Frosting

chocolate brownie sundae

Chocolate with Chocolate Frosting, Brownie Chunks, Chocolate Ganache Drizzle

oreo

Chocolate with Oreo Cookie Frosting, Mini Oreo Cookie

s'mores

Chocolate-Graham Cracker Crust with Dark Chocolate, Buttercream Frosting, Chocolate Ganache Drizzle, Homemade Toasted Marshmallow

beverages



beers

beer by the bottle or case

domestic 5.00/bottle

Yuengling Lager, Yuengling Light, Sierra Nevada Pale Ale

Imported 6.00/bottle

Stella Artois, Heineken, Newcastle Brown Ale

wines

house wines by the bottle or case

contempo 15/bottle

Cabernet Sauvignon, Malbec, Pinot Noir, Chardonnay, Pinot Grigio, Prosecco

We work with various Virginia wineries to provide you with the most locally sourced products. Ask our Catering Sales Manager if you would like to include selective wines from local wineries. If you have a favorite beer or wine that you would like to include for your event, please let us know and we will do our best to accommodate your request. Beer and wine pricing is dependent on beer/wine selection, and the style of bar service needed.

non-alcoholic

fresh orange or grapefruit juice | 24.00 per gallon

fresh country lemonade or freshly-brewed iced tea | 24.00 per gallon

freshly brewed regular or decaf coffee | 28.00 per gallon

assorted organic 'mighty leaf' hot teas | 2.00 each

individual oj, cranberry or apple juice | 3.00 each

20 oz. soft drinks (coke, diet coke, sprite) or bottled water | 3.00 each