

Elegance to Simplicity Caterers

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Manassas, VA 20110

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Buffet Standard Menu for 6 inch plates

(Choose 4 Hot items & 4 Cold Items)

Specialty Items are not included in Standard Menu

(9 inch Dinner Plates Based per person at higher prices)

Custom Menus available

Based on Custom Menu selections prices may vary

Labor, skirting and linen not included
Food and Beverage Prices are Subject to 6% VA Sales Tax
18% Gratuity will also be added to the invoice
(Deliveries no Gratuity added, Delivery fee applies)
All prices are subject to change
Minimum of five platters
(Deliveries available where permitted)

Oyster Bar 100 Guests



Raw Oysters Fresh Shrimp Fresh Crab Claws
(Cocktail Sauce, Horseradish and Champagne Mignonette
Sauce with sliced Lemons and Hot Sauces)
\$13.50 per person

House Salads

\$8 per person

Caesar Salad

Creamy or Vinaigrette

Romaine, Shaved Parmesan Cheese, Croutons

Signature Caesar Vinaigrette made with fresh lemon juice, Parmesan Cheese & seasonings



Greek Salad

Tomato, English Cucumber, Red Onion, Feta, Black Olives, Romaine



House Salad

Romaine, Spring Mix, Cucumber, Cherry Tomatoes, Red Onion, Croutons



Italian Tortellini Salad

Tri Color Cheese Tortellini, Red Onion, Grape Tomato, Black Olives, Roasted Red Peppers, English Cucumber
Vinaigrette dressing with Crumbled Goat Cheese Garnish



Menu I - Hot Items

Baked Brie & Chutney

Baked Brie, Cranberries, Craisins, Mango, Caramelized Onions, Glazed Pecans & Chutney
Served with Multigrain Crackers

Baked Brie & Blackberry

Baked Brie made with Puff Pastry and fresh Blackberries

Raspberry Mini Phyllo Cups with Baked Brie

Brie, Raspberry Jelly, fresh Raspberries & toasted Almond slices

Three Cheese Baked Macaroni

Sharp Cheddar, Parmesan,
Gruyere Cheese sprinkles of Cayenne & Panko

Mini Chicken Empanadas

Served with Queso Dip

Grilled Quesadillas' Con Pollo

Flour Tortillas, Chicken, Mexican Cheeses,
Red Onions, Diced Tomatoes, Green Chili
Served with fresh Pico De Gallo, Guacamole, Sour Cream & Jalapenos

Chicken Fajitas

Chicken, colorful Bell Peppers, seasonings,
Sweet Onions, Mexican Cheeses
Served with Flour Tortillas, fresh Pico De Gallo, Sour Cream & Guacamole

Signature Chili Lime Chicken

Grilled marinated Chicken, Serrano Chilies,
Mexican Seasonings & slices of Limes

Hoisin Chicken

Boneless Chicken, slices of Ginger, Hoisin sauce, Scallion, seasonings,
Garnished with Lime Wedges & Bell Peppers

General Tao's Grilled Chicken

General Tso's marinated Grilled Chicken sweet and spicy.

Three Style Hot Wing Platter

Bone-in Spicy, BBQ & Lime

Teriyaki Sesame Chicken

Grilled Chicken, Red Onion marinated in Teriyaki with Sesame Seeds

Breaded Chicken fingers

Chicken Fingers & Honey Mustard

Glazed Yakatori Chicken and Pineapple

Yakatori Chicken, chunks of Pineapple grilled

Creole Dirty Rice

Brown Rice, Smoked Turkey Sausage, colorful Bell Peppers,
Sweet Onions, Red Beans & seasonings

Kielbasa & Pierogies

Kielbasa, Bell Peppers, Pierogies made with Onions and seasonings

Smoked BBQ Baked Beans with Bacon

(Upon request no bacon if desired)

Smokey Baked BBQ Beans topped with Bacon at a slow temp

Yellow Confetti Rice Salad

Yellow Rice, sweet onions, colorful Bell Peppers & seasonings

Vegetable Egg Roll

Cabbage, Celery, Mushrooms, Carrots, Chestnuts

Three Style Flat Bread Pizzas

Pepperoni, Three Cheese Pesto, Hawaiian Pineapple and Ham

Assorted Petite Quiche

Assortment from traditional Quiche Lorraine, Spinach & Herb Cheese

Barbeque Pulled Beef or Pork

Louisiana Style BBQ

Served with Cold Slaw and rolls

Carolina Pulled Pork

Southern Style Pulled Carolina Pork Tangy flavor

Served with Cold Slaw and rolls

Mini Panini Rubens Sandwiches

Corned Beef, Sauerkraut, Swiss

Cheese & Thousand Island

Mini Panini Monte Cristo Sandwiches

Smoked Turkey, Ham, Swiss Cheese

Served with Raspberry Preserves

Mini Panini Ham & Cheese Sandwiches

Ham & Deluxe Cheese

Mini Margherita Panini

Italian Mozzarella, Roasted Red Tomato Strips,

Olive Oil, Seasonings & fresh Basil

Assorted Sausage Dish

Italian Sausages hot & sweet, Kielbasa, Chorizo

Colorful Bell Pepper Strips & Sweet Onion

Served with Rolls

Italian Stuffed Mushrooms

Blend of hot & sweet Italian sausages, cream cheeses, blend of cheeses & seasonings

Jalapeno Popper Stuffed Mushrooms

Bacon, Chives, Garlic Jalapeno, Cheddar Cheese with a blend of cheeses

Bacon & Cream Cheese Stuffed Mushrooms

Fresh bacon & cream cheese blend, garnished with Sundried Tomato

Spanakopita

Mediterranean taste of Greece with Spinach, Cream Cheese, Feta Cheese and a hint of garlic wrapped in flaky Phyllo

Meatball Station

The Assorted Flavored Meatballs

These mini meatballs are made to order in mild or hot sauce
(Beef Meatball can be substituted for Chicken or Turkey Meatballs upon request only)



Parma Rosa Meatballs

Plum Tomatoes, Olive Oil, Garlic, Pecorino Cheese, Heavy Cream, Cayenne Pepper, Seasonings

Pineapple Sweet & Sour Meatballs

Chunks of fresh Pineapple, Beef Meatballs, Colorful Bell peppers strips in a rich Sweet & Sour sauce
(Beef Meatball can be substituted for Chicken or Turkey Meatballs upon request only)

Swedish Meatballs

Swedish all Beef Meatballs in rich Stroganoff Sauce

Italian Meatballs

Italian Meatballs, Signature Home-style sauce & Mozzarella Cheese

BBQ Meatballs

Tangy sweet BBQ Beef Meatballs
(Beef Meatball can be substituted for Chicken or Turkey Meatballs upon request only)

Jalapeno Meatballs

Fresh Jalapenos, Pork-Beef Meatballs,

Bacon Bourbon Meatballs
Beef, Bacon simmered in Bourbon

Beer BBQ Meatballs
Beef, Bacon simmered in Bourbon

Teriyaki Meatballs
Beef, Marinated in Sherry Wine, fresh garlic, Ginger, Soy Sauce and Seasonings

Menu II - Cold Items

Choose four (4) Cold Items from this section
(Sandwiches and wraps are mini 3-inch)

Turkey Caesar Wrap
Turkey Breast, Romaine, Parmesan Cheese, Caesar Dressing,
Sun Dried Tomatoes & Green Onion

Colorful Wraps
Tortilla Roll-Ups, Smoked Turkey, Honey
Glazed Ham & White American Cheese

**Chicken on Asiago Cheese
Focaccia Bread**
Chicken Breast, Red Onions, Green Leaf, Tomato & Cilantro Mayonnaise Dressing

Mini Chicken Bites
Biscuits, Chicken & Red Pepper Bistro sauce

Mini Cuban Sliders
Ham, Swiss Cheese, Dill Pickle, Dijon Mustard

Turkey Fresco
Smoked Turkey Breast, American White Cheese, Cucumbers, Lettuce, Tomato,
Red Onions, Whole Wheat & Creamy Cucumber Dressing

Mini Turkey Bites
Chunks of Turkey Breast on Mini Biscuits & Cranberry Sauce

Chicken Taco Mexican Pinwheel
Shredded Roasted Chicken, Cream Cheese, Diced Tomatoes and Green Chili
Seasoned with Mexican Herbs and Spices

Smoked Salmon Platter
Bed of Greens, Dill Cream Cheese, Capers,
Red Onions, Eggs, Cucumber, fresh Dill, Lemon wedges
Sliced Baguette



Vegetarian Mini Sandwich Bites

Mixed greens, Tomato, Mozzarella cheese on a Baguette drizzled with vinaigrette

Cold Meat Platter

Smoked Ham, Salami, Turkey or Chicken Breast and Rolls
(Pickle Wedges, Black Olives & Pepperoncini)

Deluxe Cheese Platter Trio

Assortment cubed Cheddar, Pepper Jack & Jack Cheese
Served with Grapes & Multigrain Crackers

Fresh Fruit Platter

Watermelon, Cantaloupe, Honey Dew
Assorted Berries, Grapes, Pineapple

Signature Mango Salsa & Chips

Assorted Tortilla Chips with Signature Salsa
Mango Pico De Gallo



Vegetable Platter

Cucumber, Yellow Squash, Radishes, Baby Carrots,
Colorful Bell Peppers, Cauliflower, Broccoli, & Zucchini

Crudités and White Bean Hummus

Asparagus, Carrot Sticks, Assorted Bell Peppers & Broccoli

Three Pepper Veggies

Trio of Dips Blue Cheese, Ranch & Red Pepper Hummus
Baby Mini Carrots, Colorful Bell Pepper Strips, Cucumber and Broccoli Florets

Signature Coleslaw

Super Slaw made tangy rich

Penne with Tomato & Mozzarella Balls

Tossed with Balsamic and Baby Spinach

Crudités Platter & Roasted Garlic Aioli

Baby Carrots, Broccoli, Cauliflower Florets, Asparagus, Green Beans,
Fingerlings, Colorful Bell Peppers & Cherry Tomato

Tex-Mex Layered Dip

Refried Beans, Sour Cream, Guacamole, Mexican Cheeses, Sweet Onions, salsa,
Green Chiles, Black & Green Olives Served with Tortilla Chips

Mexican Taco Wraps

Fresh Chicken, Mexican Seasoning, Cream Cheese, Sour Cream,
Cilantro, Garlic Green Onions, Green Chiles

Mediterranean Layered Dip

Roasted Garlic Hummus, Roasted Sweet Red Peppers, Baby Spinach, Basil,
Crumbled Feta, Greek Olives, Chopped Mint & Red Onion
Served with Pita Chips

Caribbean Dip

Cream Cheese, Black Beans, Colorful Bell Peppers,
Chopped Mango, Cilantro, Jalapeno Chiles served with Lime Flavored Chips

Spinach Dip Bread Bowl

Spinach, Cream Cheese with a blend of seasonings
With Sliced Baguettes

Tomato and Mozzarella Platter

Fresh Mozzarella, Tomatoes and fresh Basil drizzled with
Olive Oil-Balsamic-Herb dressing

Grilled Veggie Platter

Colorful Bell Peppers, Asparagus, Eggplant, Yellow Squash & Zucchini



Artichoke Crostini

Seasoned Artichoke Hearts, blended cheeses
Baked on slices of toasted Baguette

Specialty Items

Trio Cheese, White & Red Grapes & Strawberries

\$6.50 per serving



International Cheese Platter

Imported and Domestic Cheese
Dried Apricots, Herbed Goat Cheese, Mini Brie with Blackberry Jam,
Peppered Salami, Genoa,
Greek Olives, Stuffed Mini Peppers, White & Red Grapes
Baguette Slices and Asiago slices
\$11.50 Priced per serving

Cocktail Shrimp

Large Shrimp, Lemon slices and Horseradish-Cocktail Sauce
\$8.50 Priced per serving
(21-25 counts)
(Ice Bowl not included)



Louisiana style Jambalaya

Shrimp, Sausage, Rice, Bell Peppers, Celery, Leeks and Sweet Onion
\$10 Priced per serving

Chili Lemon Jumbo Shrimp

Marinated in a Honey Chili Sauce and Skewered
\$8.50 Priced per serving

Louisiana-Style Shrimp Gumbo

Fresh Hearty Gumbo made with Shrimp served with a side of White Rice
\$7.50 Priced per serving

Jamaican Shrimp

Zesty Jerk Shrimp, Lime Juice, Jalapeno Peppers, Honey,
Caribbean Jerk Seasoning, Mango, Red Onions
Garnished with Limes
\$7.75 Priced per serving



Artichoke Lobster Dip

Artichoke, Spinach and Lobster in a Creamy Three Cheese Seafood Dip
Served with Zesty Cilantro Sauce and Tortilla Chips
\$7.50 Priced per serving

Lobster and Crab Stuffed Portabella Mushrooms

Broiled Lobster and Crab Seasoned and stuffed in Portabella Mushrooms
\$7.50 Priced per serving

Lobster Macaroni & Cheese

Fresh Lobster, Three Cheese blend and Seasonings
Topped with Panko
\$6.50 Priced per serving

Mini Crab Cakes (2)

Crab Cake bites
\$4.50 Priced per serving

Fresh Crab Mornay

Crab Meat blended in a Rich Sherry Sauce
\$6.75 Priced per serving

Sliced Beef Tenderloin Platter

Roasted Fingerlings, Sliced Red Onion, Roasted Red Peppers
Horseradish Cream Sauce
\$12.75 Priced per serving

Asparagus, Ham and Phyllo Wraps

Asparagus Spears, Serrano Ham wrapped in Phyllo
Served with a Dijon Mustard sauce
\$7.50 Priced per serving

Jordan's Blackened Beef Brisket or BBQ Brisket

A Tender Beef Brisket seasoned and sliced
\$10.50 Priced per serving

Petite Mini Beef Wellington

Flakey Crust with a savory Mushroom-Shallot mixture
(Minimum order 50 pcs)
\$4.50 Priced per serving

Mini French Dip Sandwiches

Shaved Beef in Au Jus Rolls

Mustard-Horseradish Sauce

\$10.75 Priced per serving

Texas Rub Kabobs

Skewered Kabobs made with 16 types of Herbs,

Chucks of Sweet Onions

Colorful Bell Peppers

\$9.75 Priced per serving



Cheese & Charcuterie Board

Aged Cheddar, Smoked Gouda, Creamy Brie, Goat Cheese,
Sliced Banquettes, Flat Bread, Bread Sticks, Whole Grain Mustard, Olive Oil,
Soppressata, Prosciutto, Genoa Salami, Fig Jam, White & Red Grapes,
Assorted Olives, Dried Apricots, Garlic & Red Pepper Hummus

\$16.75 Priced per serving



Antipasta Buffet Board

Cubed assorted cheese, Grilled Asparagus, Roasted Peppers, Marinated Mozzarella Balls, Marinated Artichoke Hearts,
Grilled Portabella Mini Mushrooms, Greek Olives, Ham, Turkey, Trio Hummus with pita slices, Flat Bread, Asiago Slices



\$16.75 Priced per serving

(Size of display may vary based on number of guests)

Choice of Soups



Sausage & Lentils

Broccoli & Cheddar

Butternut Squash

Served with Choice of

Corn Bread & Honey Butter

Fresh Asiago Breads

French Rolls



Seasonal Bisque Available

Carving Station

A Chef will be present to carve on site
One selection per carving station
\$140.00 Chef/ Station



Baskets of Rolls, Bread Sticks, Flat Breads
Garlic Butter, Butter, Herb Butter
Mixed Garlic Fingerlings & Asparagus
Condiments based on meat selections

Prime Rib
\$12



Baked Turkey Breast
\$11



Apricot Baked Ham
\$14.50



Herb Crusted Leg of Lamb
\$12.50



Beverages

\$110.00 for 55-Cup Punch Bowl or Coffee Urns

With menu selection

\$130.00 Priced Ala Carte

\$3.00 Sodas

(Other beverages as priced)

<p style="text-align: center;">Signature Punch</p> <p>Autumn color punch made with tangy orange, ginger ale, white grape juice</p>	<p style="text-align: center;">Tangerine Punch</p> <p>Tangerine, Cherry and Pink Grapefruit juice</p>	<p style="text-align: center;">Cooling Citrus Cider Punch</p> <p>Sparkling Cider and lemonade, garnish freshly sliced lemon</p>	<p style="text-align: center;">Iced Coffee Urn or Hot</p> <p>Regular or Decafs Urns Creamer and sugars</p>
<p style="text-align: center;">Assorted Fruit Juices</p> <p>Per person Served in a craft bottles Cranberry, Orange, White Grape or Apple</p>	<p style="text-align: center;">Raspberry Sweet Tea</p> <p>Raspberry Tea Whole Raspberries, and Limes</p>	<p style="text-align: center;">Sparkling Mint Lemonade</p> <p>Fresh squeezed lemon juice, simple syrup, garnish mint leafs and sliced strawberries</p>	<p style="text-align: center;">Hot Tea</p> <p>Assorted Teas Honey, Sugars, Lemon Slices</p> <p style="text-align: center;">Stash Herbal Teas</p> <p>Herbals Price per person</p>
<p style="text-align: center;">Pepsi or Coke Products</p> <p>Per person</p>	<p style="text-align: center;">Tropical Mango Punch</p> <p>Mango, Pineapple and Nectar juice Sliced Oranges</p>	<p style="text-align: center;">Old Fashion Lemonade</p> <p>Fresh squeezed lemon, Simple syrup, garnish lemon slices</p>	<p style="text-align: center;">Iced Tea</p> <p>Sweet or Unsweetened Lemon wedges</p>
<p style="text-align: center;">Southern Tea</p> <p>Fresh made tea with orange Juice, mint leafs and fresh squeezed lemon juice</p>	<p style="text-align: center;">Sparkling Raspberry Limeade</p> <p>Raspberries, Lime slices Made with Club Soda and sugar</p>	<p style="text-align: center;">Pink Punch</p> <p>Lemonade, Cranberry, orange juice, Ginger Ale Garnish with raspberries and lemon slices</p>	<p style="text-align: center;">Iced Green Tea</p> <p>Freshly made green tea Made with fresh Ginger slices, Mint leaves and lime slices Sweet or Unsweetened</p>

Specialty Beverages

\$95.00 for 55-Cup Punch Bowl or Coffee Urns

With menu selection

\$110.00 Priced Ala Carte

<p style="text-align: center;">Hot Spiced Cranberry Cider</p> <p>Apple & Cranberry Cider, Cinnamon Sticks, slices of Lemons</p>	<p style="text-align: center;">Old Virginia Wassail Cider</p> <p>Apple Cider, Orange and Pineapple Juice and Cinnamon Sticks</p>	<p style="text-align: center;">Hot Apple Cider</p> <p>Apple Cider, Maple Syrup, Cinnamon Sticks, Cloves, Orange and Lemon Peel</p>	<p style="text-align: center;">Jack Daniel's Eggnog</p> <p style="text-align: center;">\$110.00 per 55 cups</p> <p style="text-align: center;">Or</p> <p style="text-align: center;">Traditional Eggnog</p> <p style="text-align: center;">(non- alcoholic) Topped with Nutmeg</p>
<p style="text-align: center;">Golden Margarita Wine Cocktail</p> <p>Served on ice with a Lime wedge garnish</p> <p style="text-align: center;">\$6.00 per serving</p>	<p style="text-align: center;">Apothic Red Wine</p> <p>Aromas of Nutmeg, Vanilla, Black Cherry and dark Chocolate. fruit flavor like Black Cherry and Plum</p> <p style="text-align: center;">\$6.00 per serving</p>	<p style="text-align: center;">Blackstone Wine Merlot</p> <p>Aromas of Blackberry, Plum and Raspberry</p> <p style="text-align: center;">\$6.00 per serving</p>	<p style="text-align: center;">For more information ask for our different bar packages with prices</p> <p style="text-align: center;">\$0.00 per serving</p>