
Each of the following can be served on a returnable wooden board or a disposable tray.
small serves up to 15 | large serves up to 30

platters

A Dip in the Mediterranean

Dive into the sunny flavors of our roasted tomato & basil pesto spread, hummus with fresh herbs, Greek goddess dip and smoked salmon spread served with fresh vegetable crudite, and assorted crackers.
large \$65

Sweet Praline Mustard Glaze Platter

Always the talk of a party! Sweet praline mustard glaze over our old-fashioned cream cheese served with English wheat crackers and caramelized walnuts.
large \$50

Fresh Fruit Platter

Our freshest seasonal fruits artfully arranged and served with yogurt honey dipping sauce.
small \$50 | large \$100

cheese and charcuterie boards

Fresh Fruit & Cheese Board

This light and elegant selection of our ripest cheeses and freshest fruits suits cocktail hour or dessert. Served with English wheat crackers and crostini.
small \$80 | large \$160

The Crowd Pleaser

Our most requested cheeses and cured meats; this selection is sure to please even the most diverse crowd. Served with crostini, toasted nuts and dried fruits.
small \$100 | large \$200

Feast Local

Treat your guests to Virginia's finest foods: award-winning cheeses, traditional country ham, sweet peach chutney, homemade crostini, Virginia peanuts and decadent dark chocolates.
small \$110 | large \$220

Feast Favorites Cheese Board

Let our cheese mongers show you their stuff. This is your chance to try some of our most unique and delicious cheeses. Served with artisanal cured meats, marcona almonds and tart cherries, crackers and crostini.
small \$125 | large \$250

Custom Board

Having an intimate gathering? Choose your own adventure and include all your favorites! Custom boards start at \$50.

feast!

caterin g m e n u

from working lunches to cocktail hour

SANDWICHES · SALADS · PLATTERS · CHEESE BOARDS · DRINKS · DESSERTS

TO PLACE YOUR ORDER

call (434) 244-7800 Monday-Saturday between 10am and 6pm.

PLEASE NOTE

A minimum of 36 hours notice and a valid credit card number is required for all orders. Payment is due at order completion. 24 hours notice is required for all cancellations to avoid being charged in full. Orders of \$200 or more require a 50% deposit at time of order.

DELIVERY

is available for a fee. Please allow 48 hours notice.

sandwiches

Prepared on freshly baked baguette from Albemarle Baking Co. using premium ingredients.

Sandwich - wrapped in white paper.

Lunch Bag - a brown bag with a sandwich, locally-made potato chips, a homemade cookie and Virginia spring water

Sandwich Platter - built on a whole baguette, then sliced into six pieces for easy eating and sharing. Plan for two pieces per person.

The Caprese

Marinated fresh mozzarella, fresh basil, roasted tomato spread.

Sandwich \$7 | Lunch Bag \$12 | Platter \$24

Hummus and Feta

House-made hummus, feta, greek olives, cucumbers, roasted red peppers, spinach, balsamic.

Sandwich \$7 | Lunch Bag \$12 | Platter \$24

The Local

Local Caromont chevre, roasted tomato spread, olive & artichoke tapenade, local arugula.

Sandwich \$8 | Lunch Bag \$13 | Platter \$28

Turkey and Provolone

Roasted turkey, provolone, mayo/mustard, romaine lettuce.

Sandwich \$7 | Lunch Bag \$12 | Platter \$24

Turkey, Brie and Cranberry

Roasted turkey, cranberry-walnut relish, French brie, mayo/mustard.

Sandwich \$8 | Lunch Bag \$13 | Platter \$28

Polyface Chicken Salad

Local Polyface chicken salad, aged gouda, romaine lettuce..

Sandwich \$8 | Lunch Bag \$13 | Platter \$28

Roast Beef and Provolone

All-natural roast beef, provolone, spicy mayo, romaine lettuce.

Sandwich \$8 | Lunch Bag \$13 | Platter \$28

The Italian

Trio of Italian deli meats, provolone, olive relish, mayo/mustard, romaine lettuce.

Sandwich \$8 | Lunch Bag \$13 | Platter \$28

Prosciutto and Mozzarella

Prosciutto di Parma, marinated fresh mozzarella, basil and roasted tomato spread.

Sandwich \$9 | Lunch Bag \$14 | Platter \$30

Rosemary Ham and Goat Cheese

Italian rosemary ham, goat cheese, local spicy plum chutney, arugula.

Sandwich \$9 | Lunch Bag \$14 | Platter \$30

salads

Priced by the pound: in general, one pound of mixed greens or spinach will serve 12 people; one pound of the other salads will serve 4 people.

Mixed Green Salad

Mixed greens with dried fruits and toasted nuts. Choice of classic balsamic, sweet moscatel or champagne dijon vinaigrette. \$18 lb.

Baby Spinach Salad

Baby spinach with dried fruits and toasted nuts. Choice of classic balsamic, sweet moscatel or champagne dijon vinaigrette. \$12 lb.

Fruit Salad

A refreshing mix of seasonal fruit with honey and citrus juice. \$10 lb.

White Bean Salad

Cannelini beans marinated in lemon dressing with fresh herbs, vegetables and capers. \$9 lb.

Pasta Salad

Italian pasta tossed with fresh mozzarella, seasonal vegetables, local herbs, olive oil and vinegar. \$9 lb.

potato chips

Locally-made Potato Chips (lightly salted)

sm \$1.50 ea. | lg \$3.50 ea.

dessert

Fresh Fruit Platter

Our freshest seasonal fruits served with yogurt honey dipping sauce.
sm. (serves up to 15) \$50 | lg. (serves up to 30) large \$100

Assorted Homemade Cookies

Freshly baked oatmeal chocolate chip and molasses sugar cookies. \$20 doz.

Bite-size Brownies

Twenty freshly baked fudgy brownies with pecans. \$12

Locally-made Dark Chocolate Peanut Butter Balls \$16 doz.

drinks

Virginia Spring Water - \$1 each

San Pellegrino Sparkling Water - \$2 each

Assorted Sodas - \$1 each

Sparkling Fruit Juices - \$2 each

Bottles and cases of wine and beer available on request.

extras

Place settings include two paper plates, napkin and utensils - \$1 each

Serving set includes a large plastic fork and spoon - \$1 each