



VIRGINIA
AND COMPANY

Corporate Catering Guidelines

Our menus are intended to serve as guides. If there's something you would like that you don't see, our chef can most likely prepare it. Just ask!

We ask for, but do not require, 24 hours notice.

Our service fee of 18% includes delivery, set up and paper and plastic products. Condiments, utensils, plates, cups and ice are included.

You will receive a confirmation estimate (pdf by email) for every order. If you do not receive a confirmation, please call our office before your event.

Our Corporate Catering service does not include a clean-up, since all items are disposable. Our regular customers keep some equipment for pick up next time we have a driver in the area, and we appreciate that!

Virginia & Co. can provide a range of presentation upgrades, including linens, silver chafers, full china service, "green" service, faux china, reflection-ware, and more. Please contact your sales representative for pricing.

Our delivery radius is 20 miles from our catering kitchen. Additional fees apply to deliveries beyond this radius.

There is a \$350 minimum on food and beverage items for each order.

To cancel an order, you must call or email by 5 PM the day before the event. Same-day cancellations are subject to a 50% charge.

Normal hours for delivery are 6 AM. to 4 PM.

After-hours delivery fees start at 4 PM. (\$35, \$15 for each additional hour)

Weekend delivery fee is \$75.

Server/Attendant fees: \$150 for a 2 hour event (includes set up, 2 hour event, and breakdown). If event requires extensive set up, or lasts more than 2 hours, additional server fees will apply.

Cold Entrees

SANDWICH TRAYS

Trays come with one deli side, priced per person.

Signature Tray

Step-up your presentation with chef-created sandwiches on bakery fresh breads. Choose any assortment of our Signature Deli items.

Served with one deli side of your choice
\$12.79/p

Wraps Tray

Choose any assortment of chicken breast and turkey wraps. Served with one deli side of your choice. See following page for wrap options. \$10.49/p

Classic Tray

Classic Boar's Head deli sandwiches with cheese, lettuce and tomato. Served on upscale fresh bakery rolls: French baguette, sundried tomato focaccia, flaky croissant, square ciabatta, pretzel bread and soft potato roll. Served with one deli side of your choice \$10.79/p

Traditional Tray

Boar's Head classic deli sandwiches served on sliced breads: whole wheat, 9-grain, white and rye breads, with lettuce and tomato. Served with one deli side of your choice
\$9.79/p



CLASSIC DELI SELECTIONS

*Virginia & Co. uses Boar's Head Brand meats
and cheeses.*

Oven Roasted Turkey Breast

Black Forest Ham

Top Round Roast Beef

Carlyle's Famous Chicken Salad

Homemade Tuna Salad

Garden Veggie

DELI SIDES

Bagged Gourmet Kettle Chips

Pasta Salad

Southern Potato Salad

Cole Slaw

Broccoli Salad

Greek Orzo

Homemade Chips with Seasoning Salt

Parmesan Rosemary Homemade

Chips + \$1.49

Dijon Apple Kale Salad + \$1.49

Watermelon Lime Salad + \$1.49

Fresh Fruit Salad + \$1.49

Arugula Quinoa Salad + \$1.49

Extra Sides \$2.25 / \$3.25



BOXED LUNCHES

Great for working lunches or grab and go events. Individual lunches with labels and condiments.

Signature Boxed Lunch

Chef-created Signature deli sandwich, kettle chips, your choice of deli side, and a fresh baked cookie \$13.79

Wrap Boxed Lunch

Gourmet wrap, kettle chips, your choice of deli side, and a fresh baked cookie \$11.79

Classic Boxed Lunch

Boar's Head deli sandwich on deluxe bakery bread, kettle chips, your choice of deli side and a fresh baked cookie \$11.79

Traditional Boxed Lunch

Boar's Head deli sandwich on sliced bread, kettle chips and a fresh baked cookie \$8.79

Add cheese +\$.75

Add any deli side cup + \$2

SIGNATURE DELI

Turkey Berry Brie

Fresh roasted turkey breast, brie cheese, cranberry aioli, lettuce and tomato on baguette

Tenderloin with Horsey

Top round roast beef, creamy horseradish spread, alfalfa sprouts and tomato on a potato roll

Berry Chicken Salad

Our famous chicken salad with chopped celery, raisins, lettuce and tomato, served on croissant

Club Sandwich

Traditional club with turkey, ham, bacon, lettuce, tomato and cheese, on 3 slices of classic white or wheat bread

Italian Po-Boy

Boar's Head salami, prosciutto, Italian ham, swiss cheese, lettuce and tomato, on baguette

Pesto Grilled Chicken

Grilled chicken breast, pesto spread, provolone cheese, lettuce and tomato, on soft potato roll

Caprese VEG

Fresh buffalo mozzarella, fresh basil, sliced tomato and a balsamic glaze, on baguette

Royal Honey Ham

Honey glazed ham, cheddar cheese, sliced granny smith apple, and honey mustard on pretzel bread

WRAPS & SOUPS

Make Any Wrap GF With A Lettuce Wrap

Caesar Chicken

Grilled chicken breast, romaine lettuce, parmesan cheese, Caesar dipping sauce

Buffalo Chicken

Fried chicken breast tossed in buffalo sauce, cheddar cheese, lettuce and tomato, buffalo dipping sauce

Southwest Chicken

Grilled chicken breast, black beans, Spanish rice, cheddar cheese, roasted corn, poblano peppers, and salsa dipping sauce

Berry Chicken Salad

Dried cranberries, leaf lettuce, provolone cheese

Thai Chicken

Grilled chicken breast, cabbage, cilantro, spiral carrots, crispy oriental noodles, sesame dipping sauce

Turkey Club

Roasted turkey breast, bacon, lettuce, tomato, cheddar cheese, ranch dipping sauce

Roasted Veggie Wrap VEG

Quinoa, roasted portobellas, zucchini, squash, red peppers, and lettuce, tomato, shredded carrots, balsamic dipping sauce

Greek Veggie Wrap VEG

Hummus, romaine lettuce, tomato, banana peppers, black olives, cucumber, feta cheese, Greek dipping sauce

Soups \$6.49 Minimum of 25 per order

Tomato Bisque VEG

Broccoli Cheddar GF, VEG

French Onion

Seasonal Option

SALADS

*Prices shown are for individual entree salads
Order any as a bulk side salad without chicken for \$3.99*

Grilled Chicken Salad GF

Grilled chicken, romaine OR kale, carrots, tomatoes, cucumber, zucchini, squash, shredded cheese
\$11.79

Tossed Salad

Grilled chicken, romaine, red onion, cucumber, cherry tomato, crouton, shredded cheddar cheese
\$11.79

Caesar Salad

Grilled chicken, romaine or kale, croutons, parmesan cheese \$10.79

Bleu Walnut Spring Salad GF

Grilled chicken, spring mix, bleu cheese crumble, candied walnuts, dried cranberries \$11.95

Traditional Greek Salad GF

Grilled chicken, romaine, cherry tomatoes, black olives, banana peppers, cucumbers, feta cheese
\$12.99

Southern Fried Salad

Fried chicken breast, romaine, cherry tomatoes, black olives, boiled egg, bacon crumble, shredded
cheese \$12.99

Mandarin Almond Salad

Grilled chicken, spring mix, sliced almonds, mandarin oranges, cucumbers, scallions, crispy noodles
\$12.99

Summer Spinach Salad GF

Grilled chicken, spinach, fresh strawberries, blueberries and raspberries, sliced almonds, cucumbers,
and goat cheese \$12.99

Apple Arugula Praline

Grilled chicken, arugula, goat cheese, granny smith apple, and candied walnuts \$12.99

Kale Me Nuts

Kale, quinoa, raisins, carrots, cucumbers, sunflower seeds, almonds, cashews \$12.99

Substitute salmon or shrimp on any salad +\$4

Make any salad vegetarian -\$2

Executive Salad Bar GF

Full build-your-own Salad Bar with spring mix lettuce, romaine lettuce, grilled chicken breast strips, carrots, cucumber, tomatoes, bacon crumble, shredded cheese, chopped egg, black olives, croutons, assorted dressings, crackers \$17.29

Salad Bar Proteins:

Diced Ham & Turkey \$2.29

Chicken Salad & Tuna Salad \$2.29

Flank Steak \$4.99

Grilled Salmon \$5.99

Grilled Shrimp Skewers \$4.99

OUT TO IMPRESS

Salad & Sandwich Duo

A tray of assorted Signature Sandwiches and Wraps, and a Bleu Walnut Spring Salad with grilled chicken. Served with one deli side of your choice \$16.79

Mini Sandwich Tray

Go light with an assortment of our Classic Deli Sandwiches made on mini bakery buns, 2pp. Served with chips and one deli side of your choice \$13.79

VIP Build-Your-Own

A beautiful platter of Boar's Head deli meats and cheeses, lettuce, tomatoes, chicken salad, tuna salad, assorted bakery breads. Served with chips and one deli side. \$14.49

Sandwich, Salad, Soup Trio

A tray of assorted half Classic Deli Sandwiches, a loaded tossed salad, and soup of your choice. \$15.79

Hot Entrees

Each entrée comes with two side dishes of your choice unless otherwise noted. Served buffet style with rolls and butter. Priced per person. Minimum of 25 people per entree.

CHICKEN

Signature Marinade Chicken

Grilled chicken breast marinated in soy, honey, red onion, garlic and olive oil \$13.99

Lemon Rosemary Chicken GF

Roasted chicken breast with fresh herbs and citrus \$13.99

Spinach Artichoke Chicken GF

Roasted chicken breast with artichoke mushroom sauce over a bed of fresh spinach \$14.99

Summertime Chicken GF

Roasted bone-in chicken with citrus and fresh herbs \$13.99

Chicken Pot Pie

Diced chicken breast with garden veggies and a rich gravy in a flaky crust \$13.49

Balsamic Roasted Chicken GF

Roasted chicken breast marinated in balsamic vinegar, olive oil and garlic, and topped with caramelized onions \$14.99

Cilantro Lime Roasted Chicken GF

Roasted chicken breast marinated in lime juice, cilantro, olive oil and garlic \$14.99

California Chicken GF

Roasted chicken breast, artichoke hearts, sundried tomatoes, caramelized onions and mushrooms in a light lemon cream sauce \$15.99

Wild Mushroom Chicken Marsala GF

Chicken breast sautéed with Marsala wine sauce and a blend of wild mushrooms \$15.99

Mediterranean Chicken GF

Roasted chicken breast with caramelized onions, roasted cherry tomatoes, artichoke hearts, Kalamata olives and capers \$15.99

BEEF

Kalbi Steak

Thin sliced steak in Asian marinade with sesame and scallions \$16.99

Yankee Pot Roast

Tender sliced roast with rich brown gravy, potatoes and carrots \$16.99

Bistro Meatloaf

Just like mom used to make, except we use grass fed beef! With caramelized onions and gravy
\$14.99

*48 hour advanced notice required

FISH

Lemon Dill Salmon GF

Fresh salmon filet with fresh lemon and fresh dill garnish \$16.99

Teriyaki Salmon

Fresh salmon filet with a teriyaki marinade and scallion garnish \$16.99

Shrimp Stuffed Poblanos

Gulf shrimp, saffron rice, jack cheese \$16.99

Grilled Shrimp Skewer GF

Skewered grilled prawns with lemon butter \$16.99

Lemon Caper Grouper GF

Flaky, mild white fish sautéed in lemon butter with caper cream sauce \$18.99

PORK

Grilled Apple Pork Chop GF

Grilled bone-in pork chop finished with fresh apples and cinnamon \$15.99

Honey Dijon Baked Ham

Baked with grainy Dijon mustard and brown sugar \$13.49

Herb Crusted Pork Tenderloin

Tender roasted pork with fresh seasonal herbs \$17.99

Pork Carnitas Enchiladas

Cheese enchilada topped with slow roasted pork, fresh pico and jack cheese \$15.99

Buttered Fresh Corn Kernels

PASTA

Served with Caesar or tossed salad and garlic bread. GF pasta available.

Parmesan Crusted Chicken

Chicken breast dusted with parmesan, herbs and bread crumbs and baked golden brown. Served over angel hair pasta tossed with fresh basil, tomatoes, light garlic and onions \$15.99

Farmers Market Veggie Pasta with Grilled Chicken

Fresh cut seasonal vegetables sautéed in light olive oil, salt and pepper, with grilled chicken \$13.99

Grilled Chicken Manicotti

Three-cheese manicotti finished with grilled chicken and marinara \$14.99

Italian Grill

Pesto grilled chicken with fresh bruschetta topping over pesto penne. \$15.99

Traditional Meat Lasagna

Seasoned beef with 4 cheeses and marinara sauce \$14.99

Vegetarian White Lasagna

Garden vegetables in a white sauce, rich and delicious \$14.99

Baked Ziti

Baked ziti noodles loaded with seasoned beef, ricotta and mozzarella cheese \$13.99

VEGETARIAN

Wild Mushroom Ravioli with cream sauce \$12.99

Portobella Florentine GF

Large portobella mushroom stuffed with wild rice, fresh spinach, and mozzarella cheese \$12.99

California Penne

Artichoke hearts, sundried tomatoes, caramelized onions and mushrooms in a light lemon cream sauce \$12.99

Quinoa Stuffed Portobella V, GF

Large portobella stuffed roasted corn, peppers, and quinoa \$12.99

Stuffed Bell Pepper V, GF

Saffron rice, tomatoes, onions, grilled corn, black beans \$12.99

Grilled Veggie Grit Stack V, GF

Grilled squash, zucchini, mushroom, red bell pepper, with fresh arugula and balsamic glaze over a seasoned grit cake \$13.99

Sweet Thai Chili Tofu Stir Fry V

Seasonal fresh chopped vegetables, firm tofu and sweet Thai chili sauce \$13.99

THEMED LUNCHEONS

These lunches come with a bit more, providing your guests with two entrée options

Southern Sunday

Fried chicken and tender Yankee Pot Roast. Served with mashed potatoes, green beans, a garden salad and corn bread muffins \$19.49

Pan Asian

Choose TWO: Kalbi Steak & Broccoli stir fry, Sesame Orange Chicken, and Sweet Thai Chili Tofu stir fry. Served with Asian veggies, fried rice, mini spring rolls, sweet & sour and soy sauce \$18.99

La Fiesta Fajita

Build your own Chicken fajitas and beef tacos. Served with Spanish rice, black or refried beans, tri-colored tortilla chips, salsa, sour cream, lettuce, tomatoes and cheese \$15.99

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Substitute steak for ground beef + \$3.99

Add guac or queso +\$2.49

Virginia & Co. Barbecue

Choose TWO: Chopped BBQ pork, diced BBQ chicken breast, and bone-in BBQ chicken quarters. With BBQ sauce and buns, baked beans, potato salad and Cole slaw \$15.99

Choose TWO: Any of your favorite Virginia & Co. pasta dishes, served with a tossed or Caesar salad and garlic bread \$18.99

Mediterranean Grill

Mediterranean chicken breast and grilled flank steak, served with roasted red skin potatoes, and a traditional Greek salad, hummus and pita chips \$19.99

Gourmet Grill

Roasted Herb Crusted Pork Loin and Balsamic Grilled Chicken, served with wild rice, sautéed kale, and a blue walnut salad \$19.99

Baja Bowl

Build-your-own southwest bowl with Cilantro Lime Grilled Chicken, chopped romaine, saffron rice, black beans, fresh cilantro, salsa, guacamole, shredded jack cheese, sour cream, diced jalapeño, and lime wedges. Served with tortilla chips. \$14.99 Add Fajita Steak \$4.99 / Add Grilled Portobellos \$3.99

Side Options

Mixed Greens (Turnip, Mustard & Collard) Braised in Red Wine
Roasted Kale
Broccoli Rice Casserole
Corn Soufflé
Squash Casserole
Roasted Beet Salad with Avocados, Pickled Red Onions and Preserved Lemons
Roasted Butternut Squash
Fattoush Salad
Red Cabbage Slaw
Tabuouleh
Roasted Mixed Vegetables
Parmesan, Sun Dried Tomato and Basil Basmati Rice
Cannellini Bean and Broccoli Pasta Salad
Turmeric and Honey Roasted Carrots
Collard Greens Braised in Red Wine
Rosemary Roasted New Potatoes
Garlic Parmesan Mashed Potatoes
Smoked Gouda Macaroni & Cheese
Grilled Asparagus
Roasted Mixed Vegetables Cauliflower, Squash, Zucchini and Red Pepper Ribbons
Potato Gratin
Crisp Green Beans
Sun Dried Tomato and Pesto Penne Pasta
Jollof Rice
Quick Braised Kale with Apple Cider and Red Onions
Sautéed Haricot Vert with Shallot and Red Pepper Julienne
Baked Tomato Provençal
Steamed Broccoli
Steamed Cauliflower
Sautéed Baby Vegetables
Sautéed Shallot and Spinach
Braised Collard Greens
Creamed Spinach
Roasted Acorn Squash, Kale and Cranberry
Orange Glazed Carrots
Butternut Squash, Bitter Green, Nuts, Raisin and Cranberries.
Sautéed Boccolini with Shallot and Sliced Garlic
Buttered Fresh Corn Kernels

***Ask about our seasonal veggie of the month.**



Be sure to follow us on social media to stay up to date with all of my new product releases! @virginiaandconc on Instagram and @virginiaandcomp on Facebook

