

**Debra's Catering – 3444 Glendale Road, Galax VA 24333**  
**276-236-5015 or Cell: 276-233-7389.**  
**eVA Vendor**

**APPETIZER MENU – Per 25 servings (Call for Pricing)**

Baked Brie w/Toasted Walnuts and Red Pear  
Warm Crab Dip  
Layered Shrimp Spread Platter  
Large Cocktail Shrimp w/Sauce (26-30 count)  
Cream of Asparagus Soup – Sipping Cups  
Warm Spinach Dip w/Baguette Slices  
Prosciutto Drizzled w/Olive Oil and Cracked Pepper  
Spinach Stuffed Mushrooms  
Vegetable Trays w/Dip  
Sweet & Spicy Meatballs  
BBQ Cocktail Wieners  
Tortilla Chips w/Salsa, Guacamole & Sour Cream  
Mini Twice Baked Potatoes  
Cheese Stuffed Jalapeno Poppers  
Assorted Fancy Nuts  
Homemade Cheeseball  
Fine Cheese Tray for Slicing  
Cheese Cubes w/assorted crackers  
Deli Meat Tray Served w/Assorted Breads and Spreads  
Sweet Potato Biscuits w/Country Ham  
Honey Ham on Yeast Rolls w/Dijonnaise  
Mini Tomato Sandwich w/Basil Mayo  
Roast Beef on Yeast Roll w/Horseradish Butter  
Cucumber Sandwiches  
Chicken Salad on Croissants  
Ham and Swiss on Croissants  
Mini Turkey & Spinach Wraps w/Roasted Red Pepper Mayo  
Fruit Trays w/Dip  
Chocolate Dipped Strawberries  
Apple Slices w/Homemade Caramel Sauce  
Assorted Confections

**FULL BREAKFAST BUFFET..... \$10.00**

**Traditional Breakfast Items:**

Eggs: Scrambled or Boiled  
Sausage, Ham, Bacon  
Biscuits  
Gravy  
Fresh Fruit  
Juice, Coffee & Milk

**BOXED LUNCHES**..... **\$8.50/person**  
Features a sandwich, salad, chips, dessert, tea/lemonade

**Sandwich Options:** Ham & Cheese, Turkey Breast, Roast Beef, Chicken Salad,  
Pastrami, Club

**Breads:** Whole Wheat, White, Rye, Pumpnickel, Seven Grain, Sourdough, Bagels,  
Sub Buns, Yeast Rolls, Croissants, Tortilla (for wraps)

**Hot:** Chopped Pork BBQ, Lean Hamburgers, All Beef Hotdogs, Grilled Chicken, Parmesan  
Chicken, Pork Loin, Crab Cake

**Cheese:** American, Swiss, Provolone, Colby, Muenster

**Condiments:** Mayo, Mustard, Roasted Red Pepper Mayo, Dijonnaise, Horseradish Butter

**LUNCH AND DINNER BUFFET**

**1 Entrée, 2 sides, 1 salad, rolls, 2 dessert, coffee, Sweet & Un-sweet Tea.... \$10.00/person**  
**2 Entrees..... \$12.00/person**

**Entrees:** Parmesan Crusted Chicken Breast, Creamy Chicken and Stuffing Bake, Chicken  
Cordon Blue Bake, Creamy Chicken Enchiladas, Sliced Turkey Breast, Beef Burgundy, Sliced  
Roast Beef w/Gravy, Sirloin Tips w/Mushroom Sauce, Marinated Beef Filet w/Horseradish Butter  
(Add \$8.00), Meatloaf Wellington w/Fresh Mushroom Sauce, Spiral Sliced Honey Glazed Ham,  
Marinated Pork Steaks, Herb Crusted Pork Loin, Pecan Crusted Salmon w/Caperberry Tartar  
Sauce (Add \$3.00), Homemade Lump Crab Cakes (Add \$5.00), Butter and Garlic Sautéed  
Shrimp (Add \$2.00), Broiled Flounder w/Lemon & Dill (Add \$2.00), Four Cheese Lasagna  
w/Meat, Ricotta & Spinach Stuffed Manicotti (vegetarian), Vegetable Lasagna w/White Sauce  
(vegetarian), Grilled Meats Upon Request

**Vegetables:** Red Skin Mashed Potatoes, Cheesy Scalloped Potatoes, Baby Roasted Red  
Potatoes, Baby Parmesan Coated Potatoes, Baked Potatoes w/Sour Cream & Butter, Twice  
Baked Potatoes, Seasoned Green Beans, Sautéed Mixed Asian Vegetables w/Sauce, Buttered  
Baby Green Peas, Brown Sugar Cinnamon Baked Apples, Spinach & Rice Bake, Maple Glazed  
Baby Carrots, Mini Corn on the Cob, Buttered Corn, Cinnamon Topped Apple Sauce, Baked  
Sweet Potatoes, Pecan Streusel Topped Sweet Potato Soufflé, Sautéed Yellow Squash,  
Steamed Broccoli – Cheese Sauce optional; Cracker Topped Broccoli Casserole, Stuffing Balls  
w/Gravy, Baked Beans, Fruited Wild Rice Blend

**Salads:** Fresh Garden Salad, Red Lettuce w/Fresh Pear and Walnut Salad  
Broccoli/Cauliflower/Tomato Salad w/Creamy Dill Dressing, Asian Broccoli & Noodle w/Sweet-  
Sour Sauce, Mediterranean Melody, Tri-Color Pasta w/Pepperoni & Black Olives, Black Bean and  
Corn Salad w/Tomato Chutney, Macaroni Salad, Old Fashioned Potato Salad, Garlic Roasted  
Potato Salad, Layered Green Pea Salad

**Dressings:** Ranch, Thousand Island, Catalina, French, Greek Vignette, Creamy Italian, Fat Free  
upon request. **Homemade Dressings:** Blue Cheese, Poppy Seed.

**Soups:** Vegetable Soup, Cheeseburger Soup, Clam Chowder, Corn Chowder, Potato Soup,  
Chicken Noodle, Chili Beans

**Desserts:** Old Fashioned Pound Cake, German Chocolate Cake, Chocolate Bavarian Tort, Butter Cake w/Pineapple Filing, Strawberry Pound Cake, Strawberry Short Cake, Fresh Apple-Walnut Layer Cake w/Cream Cheese Frosting, Carrot Cake, Rum Cake, Red Velvet Cake, Italian Cream Cake, Moist Chocolate Layer Cake w/Sour Cream Fudge Icing, Cobbler: Peach/Berry/Apple a-la-mode Optional, Frosted Bourbon Brownies, Peanut Butter Fudge, Mocha Truffles, Butterscotch Cashew Gems, Key Lime Tarts, White Texas Cake Squares, Cream Puffs, Lemon Bars, Brownie Squares, Banana Pudding

**Pies:** Banana Cream, Fresh Strawberry Cheesecake Pie, Fresh Peach Cheesecake Pie, Pecan Pie, Homemade Chocolate Pie, Homemade Lemon Meringue Pie, Pumpkin Pie, Sweet Potato Pie, Coconut Cream Pie, Black Walnut Brownie Pie

**Cheesecakes:** Chocolate Chip, Tropical, Dreamsicle, Chocolate Mousse, Key Lime, New York Style topped w/Cherry or Blueberry, Strawberry Ribbon, Caramel Walnut

**Ice Cream Desserts:** Butter Pecan Layer Ice Cream Cake, Fresh Fruit w/Sherbet, Homemade Hot Fudge Cake, Blondie's, Sundaes

**HOMEMADE, DECORATED CAKES FOR WEDDINGS, BIRTHDAYS, RETIREMENTS, AND ANNIVERSARIES ARE AVAILABLE.**

**An additional service charge (determined by caterer) + 12.3% local & state tax will be added to catering costs.**