



at Autumn's we provide delicious, upscale comfort food while priding ourselves on being one of Richmond VA's most affordable, professional caterers.

our custom menus offer fresh ingredients that are hand prepared and can be tailored to meet your exact need and party style.

no matter the function or size, our professionally trained staff will do our best to meet all your needs and make your event an extra special one.

don't see what you're looking for? please let us know. we can custom create a menu just for your event.

full vegetarian, vegan, dairy-free, and gluten-free menus are available. special dietary requests can be honored as well.

Cocktail Party Package

hot hors d'oeuvres

choose four – seafood & beef & prime rib items (in bold) add \$2.75pp per item
addn'l items \$2.50pp (addn'l upcharge may apply)

- bacon-wrapped **scallops or shrimp** (GF)
- grilled **shrimp** skewers (GF) ▪ mini **beef** wellingtons
 - teriyaki **beef or** chicken skewers (GF)
 - bacon-wrapped chicken skewers (GF)
- jerk chicken or coconut curry chicken skewers (GF)
- mini corn waffles stuffed w/ pulled pork & fig (VGO)
- mini chicken & waffles ▪ mini **shrimp** & grits (GF)
 - brisket macaroni & cheese bites (VGO/GFO)
 - bacon & bleu cheese macaroni bites
 - mini **crab or** brisket stuffed corn muffins
- fresh **crab dip** (GF) w/ assorted chips & crackers (GFO)
- spinach & artichoke dip or buffalo chicken dip (GF)
w/ assorted chips & crackers (GFO)
 - pomegranate or marinara glazed meatballs
 - mini vegetable egg rolls or spring rolls
- mini **salmon cakes or crab cakes** w/cocktail sauce
 - buffalo or bbq chicken bites
 - bacon & bleu cheese stuffed mushrooms (GF)
 - vegetarian/vegan stuffed mushrooms (GF/V)
- potato & bacon puffs ▪ spinach & cheese puffs
 - cocktail franks in puff pastry or pretzel roll
 - bacon or puff pastry wrapped asparagus (GFO)
- bacon wrapped stuffed dates or mission figs (GF)
 - roasted marinated mission figs (GF/V)
- peppered pork loin w/ mango tomato salsa (GF)

cold specialties

choose three – seafood & charcuterie items (in bold) add \$2.75pp per item,
gourmet cheese (in bold) add \$1.75pp – addn'l items \$2.25pp (addn'l upcharge may apply)
grazing tables addn'l per person cost & upcharge

- seasonal fruit & berries (GF/V)
- international **gourmet cheese** (GF/VG) & crackers
- caprese skewers (fresh mozzarella & tomato) (GF/VG)
(can be combined w/ cheese platter)
 - gourmet **charcuterie** boards or **grazing table**
(asstd meats, cheeses, dried fruit) (GFO)
- strawberry, tomato & mozzarella w/glaze (GF/VG)
 - pistachio & goat cheese stuffed dates (GF/VG)
- fresh cocktail **shrimp** w/ sauce & lemons (GF)
 - **smoked salmon** crostini
 - olive tapenade & goat cheese crostini
- broccoli, bacon & walnut salad or broccoli slaw (GF)
 - assorted crudité vegetable display (GF/V)
 - gourmet chicken salad w/ croissants
- sliced ham on sweet rolls or sweet potato biscuits
- puff pastry wrapped stuffed dates or mission figs
 - pita bites w/grilled vegetables & hummus (V)
 - creamy italian or greek pasta salad (VG)
- mini puff pastry cups – w/ choice of filling: (VG)
* brie & raspberry * cranberry & walnut * spinach & feta

seasonal items:

- watermelon, mint & feta salad (spr/sum) (GF/VG)
- shredded brussel sprout & walnut salad (fall) (GF/VG)
 - country ham sweet rolls w/ honey mustard
(fall/winter)

beverages (choose one)

tropical citrus punch ▪ southern sweet tea ▪ fresh lemonade ▪ raspberry or triple berry lemonade
summer berry tea ▪ assorted soda ▪ coffee & tea station

individual canned sodas \$1 pp extra – bar mixers, garnishes and beverage cooling ice also available for an additional fee

dessert add-on

(addn'l \$2.00 per person per choice)

an assortment of seasonal desserts – (chef's choice) ▪ assorted seasonal whole pies
gourmet cookie assortment ▪ assorted cupcakes (see flavor choices pg 7)

vegan, gluten free and specialty desserts available upon request for an additional cost

\$19.55 per person

catering prices are subject to sales/meal tax & delivery/setup

price includes disposable tableware, utensils, cups & napkins – cloth linens for food/drink tables (guest tables addn'l) – disposable tablecloths provided for deliveries
service staff /bartenders available for \$210 extra per staff member for up to 4.5 hours of service (drop off service available)

Autumn's Custom Catering
CATERING EVENT PLANNING CAFE

804-591-6191 – autumnscc@gmail.com

Buffet Package

available for family-style (addn'l cost & addn'l staffing req'd) - substitutions / additions allowed

cocktail hour

choose two - seafood & charcuterie items (in bold) add \$2.75pp per item - gourmet cheese (in bold) add \$1.75pp
addn'l items \$2.50pp (addn'l upcharge may apply) - items may also be pulled from cocktail package

- seasonal fruit & berries (GF/V) ▪ international **gourmet cheese** & crackers (GF/VG)
- gourmet **charcuterie** boards (asstd meats, cheeses, dried fruit) *also avail as **grazing table** - addn'l cost*(GFO)
 - puff pastry or bacon-wrapped dates or mission figs (GFO/VO) ▪ pistachio & goat cheese stuffed dates (GF)
 - jerk chicken or curry chicken skewers (GF) ▪ fresh **shrimp** cocktail w/ sauce & lemons (GF)
 - gourmet chicken salad w/ croissants ▪ sliced ham on sweet rolls or sweet potato biscuits
creamy italian or greek pasta salad ▪ vegetable crudité platter (GF/V)
 - pomegranate or marinara glazed meatballs ▪ cocktail franks in puff pastry or pretzel roll
▪ bacon or puff pastry wrapped asparagus (GFO)
- fresh **crab dip** (GF), buffalo chicken dip (GF) or spinach dip (GF/V) served w/ assorted crackers & chips (GFO)

dinner buffet - chafing dishes

choose two - seafood items (in bold) add \$2.75pp - prime rib add \$4pp

all selections come with assorted dinner rolls, and choice of two side dishes (pg 4) - additional entrées - add \$3.65pp (addn'l upcharge may apply)
tossed house or spinach salad available upon request for addn'l \$.95pp

grilled citrus-glazed or maple-glazed **salmon** (GF)
seafood or **shrimp** scampi (GF)
southern low country **shrimp** boil (GF)
seafood lasagna
tender sliced **prime rib** w/ rosemary au jus (GF)
tender pulled beef or classic beef stew (GFO)
bbq country style or dry-rubbed pork ribs (GF)
slow-simmered pork roast or pulled pork (GF)
chicken marsala or chicken piccata (boneless) (GF)
curry or jerk chicken (bone-in or boneless) (GF)
grilled chicken w/ garlic cream sauce (boneless) (GF)
grilled chicken w/ spinach cream sauce (boneless) (GF)

herb slow-roasted chicken (bone-in) (GF)
chicken cacciatore (bone-in) (GF)
bbq chicken or oven fried chicken (bone-in) (GFO)
penne alla vodka (VGO)
caprese, spinach or vegetable lasagna (GFO/VO)
vegetable or chicken tortellini alfredo
eggplant lasagna (GF/VO)
baked three meat lasagna
grilled sausage & peppers
sliced roasted turkey breast *seasonal* (GF)
glazed citrus spiral ham *seasonal* (GF)

beverages (choose one)

tropical citrus punch ▪ fresh lemonade ▪ summer berry tea ▪ sparkling spiced lemonade
southern sweet tea ▪ assorted soda ▪ raspberry lemonade ▪ coffee & tea
individual canned sodas \$1 pp extra - bar mixers, garnishes and beverage cooling ice also available for an additional fee

dessert add-on

(addn'l \$2.00 per person per choice)

an assortment of seasonal desserts - (**chef's choice**) ▪ assorted seasonal whole pies
gourmet cookie assortment ▪ assorted cupcakes (see flavor choices pg 7)
vegan, gluten free and specialty desserts available upon request for an additional cost

\$24.60 per person

catering prices are subject to sales/meal tax & delivery/setup

price includes disposable tableware, utensils, cups & napkins - black or ivory linens for buffet/cocktail food & drink tables (guest tables addn'l)
service staff /bartenders available for \$210 extra per staff member for up to 4.5 hours of service (drop off service available)

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Sides/Vegetables

choose any two side or vegetable dishes for the buffet package • additional items add \$2pp per item

side dishes

baked three cheese macaroni (GFO/VG)
creamy herb, garlic or ranch mashed potatoes (GF/VG)
oven roasted red potatoes (GF/V) or garlic parmesan roasted potatoes (GF/VG)
cinnamon baked sweet potatoes or sweet potato casserole (GF/VG)
vegetable rice pilaf or wild rice pilaf (GF/V)
west indian rice and beans (GF/V)
spicy jollof rice (with or without meat) (GF/VGO)
smoked red beans served w/ rice (GF/V)
seasoned yellow, brown or spanish rice (GF/V)
garlic cous cous (V) or quinoa (GF/VG)
pasta w/ marinara (GFO/VG)

vegetables

roasted vegetable blend (GF/V)
whole steamed green beans (GF/V)
green bean almondine or sesame ginger green beans (GF/V)
brown sugar-glazed carrots (GF/V)
corn on the cob or seasoned cut corn (GF/V)
fresh seasoned broccolini (GF/V) (seasonal - summer/fall)
fresh red pepper roasted asparagus (GF/V) (seasonal - fall/winter)
maple bacon (GF) or roasted brussel sprouts (GF/V) (seasonal - fall/winter)

included asstd dinner rolls can be replaced with any of the following:

cornbread or cornbread muffins
buttered biscuits
sliced buttered baguettes
pretzel bread sticks *(add \$.50pp)
gluten free rolls or bread *(add \$.75pp)

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Plated Service Package

table service or family-style ▪ includes all items listed below - substitutions or additions are allowed

cocktail hour

stationary -

assorted seasonal fruit w/ international cheese & crackers display (GFO/VG)

passed hors d'oeuvres - (GFO/VGO)

teriyaki chicken skewers ▪ cocktail franks in puff pastry ▪ mini spring rolls ▪ brie & raspberry phyllo cups

dinner service

salad - (choose one) (GFO/VG)

spinach - fresh baby spinach w/ crumbled goat cheese, mandarins, & fresh berries

caesar - fresh crisp romaine w/ asiago cheese & house-made croutons

house - mixed baby greens w/ cucumbers, grape tomatoes & baby carrots

served with assorted bread basket

entree choices -

(sample menu - choose 3 entrees, 2 sides, 1 vegetable from buffet package - includes 1 seafood option, all beef options additional)

(sample menu - choose 3 entrees, 2 sides, 1 vegetable from buffet package - includes 1 seafood option, beef option additional)

grilled atlantic salmon or beef tenderloin (GF)

herb slow-roasted chicken (GF)

eggplant rollatini (GF/VO)

jasmine scented saffron rice (GF/VG)

whole oven roasted potatoes (GF/V)

grilled seasonal vegetables (GF/V)

dessert & beverages

dessert table -

seasonal assortment of fresh fruit, mini tarts, cookies, cupcakes, brownies, dessert shooters/parfaits

chocolate dessert fountain and plated desserts also available for an additional cost

choose one -

tropical citrus punch ▪ southern sweet tea ▪ lemonade ▪ raspberry lemonade

summer berry tea ▪ sparkling pink lemonade ▪ assorted coke products ▪ coffee & tea

\$44.00 per person

catering prices are subject to sales/meal tax & delivery/setup

price includes china tableware (see below), black or ivory linens for bar/stationary cocktail tables (guest tables addn'l)

(tableware: choice of china pattern for salad, and dinner, silverware, all-purpose glass, 1 bar glass & coordinating cloth napkin addn'l)
(additional table linens, runners, barware and specialty dish/silverware patterns are extra)

service staff / bartenders for \$240 extra per staff member for up to 5 hours of service (required) (addn'l hours may be required)
full room or ceremony setup/breakdown available for a flat fee ** trash removal also available

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Catering Specialties

specialty items are available for an additional fee - prime rib add \$3pp per item

carving station

\$4.5 extra pp/ per item

tender **prime rib** w/ horseradish au jus (GF)
whole roasted chicken w/ mushroom pan gravy (GF)
sliced pork tenderloin w/ apple rosemary sauce (GF)
brown sugar glazed spiral ham *fall/winter* (GF)
slow-roasted turkey (whole or breast) *fall/winter* (GF)

pasta station

\$3.5 extra pp/ per item

penne alla vodka (GFO/VO)
orecchiette w/ grilled sausage & broccolini
gnocchi w/ carbonara or puttanesca sauce
tortellini or penne alfredo (w/ spinach or chicken) (VG)
rigatoni bolognese or al forno (VGO)

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## mashed potato **or** macaroni & cheese bar

\$3 extra pp

choice of garlic mashed, creamy butter mashed or baked three cheese macaroni - with all the favorite toppings (cheese, gravy, sour cream, bacon, chives) (chili or carne asada available - addn'l cost)

\*sweet potato or baked potatoes also available\*

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ice cream sundae bar

\$3 extra pp

vanilla and chocolate housemade ice cream served in cups or cones w/ all the favorite toppings

dessert waffle bar

\$3 extra pp

freshly prepared belgium waffles topped with a variety of sweet toppings (fruit, cream, nuts, syrup)
(mini waffles also available)

popcorn bar

\$3 extra pp

pre-flavored gourmet with a variety of assorted toppings (fresh-popped corn popcorns also available)

hot chocolate station

\$2 extra pp

two flavors of brewed hot chocolate served w/ asstd toppings (marshmallows, sprinkles, whipped cream, peppermint)

call us today, we would be happy to customize your affair

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Dessert Options

assorted seasonal desserts will include a variety of cupcakes, cookies, brownies, shooters or parfaits
(chef's choice)

choose flavors from ONE dessert category

choose two flavors - guest count 50 or less / choose three flavors - guest count 50-100 / choose up to four flavors - guest count over 100

cupcake flavors

- apple caramel
- apple spice
- confetti
- carrot
- cherry
- double chocolate
- lemon w/ lemon curd
- oreo
- peanut butter
- red velvet
- s'mores
- strawberry
- vanilla caramel

additional desserts offered:

- brownies
- cannoli shooters
- cookies (regular **or** decadent available)

Parfaits: (some can be made GF)

- mango
- peach
- cherry
- banana pudding
- cookies & cream
- lemon curd / peach curd
- chocolate raspberry

specialty cupcake flavors

addn'l cost - \$.50 per item

- cap'n crunch
- cheesecake filled vanilla
- chocolate caramel crunch
- cinnamon red hots
- cinnamon roll
- cinnamon toast crunch
- cocoa puffs
- fruity pebbles
- glazed popcorn
- mini pop tart
- neapolitan
- trix

whole pie flavors

- apple / caramel apple
- blueberry
- cheesecake (can be made GF)
- chocolate chess
- peach spice
- pumpkin
- sweet potato

vegan, gluten free and specialty desserts available upon request for an additional cost

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Services & Amenities

included:

customized menu for your event prepared by professional chefs
delivery, set-up & breakdown of catering items
white acrylic plates & silver-look utensils, clear plastic cups, and white paper goods
choice of black or ivory linens for buffet tables & cocktail hour (limited white available)

Event Services

Items available for a varied additional cost

professional service staff, bartenders, and bar service
event coordinators to assist with planning for your event, or day of services
customized tableware, place settings, table cards or menus
room design, setup, and breakdown
specialty rental items: china, table linens, tables, chairs, tents, specialty dishware, chargers, glassware, etc.

let us know if you have any unique request, we can help you find rare items

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Alcohol Purchasing Recommendations

When purchasing beer, wine or liquor for your event, we recommend the below amount per person. This will ensure enough alcohol to last (approx. 4-5 hours) without guest over consumption or over-buying.

- 2 Glasses of wine (1- 750ml bottle serves approx. 6 people)
- 2 Beers (bottles are preferred over cans or keg)
- 2 Ounces Liquor
- 1 ½ Ounce of any additional mixers (margarita, sangria, etc.)

Please do not purchase variety packs or assorted seasonal packs, as we will have to open more than needed to get to 1 or 2 specific flavors for your guests. Kegs are also **not** recommended for large parties, or outdoor events during the summer. Specialty flavor mini kegs (1/4 or 1/8) are fine for smaller events, but may require additional bar staff.

When purchasing bulk cases, it is preferred that the case pack be 24-36, so that again, we will not need to open more than needed.

If purchasing at Total Wine or Sam's Club/Costco, please keep in mind all unopened cases of beer and bottles of wine can be returned as long as the labels/boxes are intact. We will only open as needed.

If purchasing ahead of time (months or more) please be aware of storage & seasonal changes to the temperature of beer & wine. Please keep room temperature or cooler, but do not refrigerate until closer to your event.

When transporting, do not store in a vehicle or garage overnight as VA weather can and does change quickly. If beer is allowed to heat up before being cooled down again, it will change the taste, as well as require additional ice to cool down.

If your event is in the summer months and you choose to pre-ice your beer and wine, please stack the beer in the cooler, then place ice on top. This will ensure that the maximum amount of space is used. Also, be mindful of how much is being iced down at once, so you are not left with a cooler full of beer that will need to be emptied at the end of the night. Also, chill wine bottles, do not place directly in the ice as this may remove the labels and make the bottles unreturnable.

Please let us know if you have any other questions regarding your bar & bar service, we will be happy to help!

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Bar Mixer Packages

the basics

Soda: Coke, Diet Coke, Sprite & Ginger Ale

Juice: Cranberry & Orange

Garnishes: Lemons & Limes

\$3.25 per person

the works (best for full bars or signature drinks)

Soda: Coke, Diet Coke, Sprite, Ginger Ale, Tonic & Club

Juices: Cranberry, Orange, Lime Juice

Garnishes: Lemons, Limes, Oranges

Syrups: Grenadine, Simple Syrup

\$5.50 per person

additional items as needed

Grapefruit Juice / Apple Juice / Pineapple Juice (add .25 pp)

Tomato Juice / Bloody Mary Mix

Sour Mix / Margarita Mix

Cream of Coconut

Milk / Half & Half / Heavy Cream (add .25 pp)

Angostura Bitters / Hot Sauce

Mint, Rosemary, Pineapple, Cherries

(additional items available upon request for an additional cost)

\$.60 per item / per person

cooling ice for beer/wine — includes up to 3 coolers (clean drinking ice - no charge)

\$.65 per person

Bar service includes 10oz. clear plastic cups, napkins, stir sticks, ice bucket, scoops, & necessary bar tools

****addn'l bar glasses & bar items available upon request****

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