

CATERING BY CATURRA



EXPRESS CATERING

With the ability to create a custom catering menu Caturra offers a catering solution to meet the needs of your private, social or corporate event. Caturra is able to assist you in planning and coordinating every detail of your next party. We pride ourselves on the ability to meet any budget. From menus and beverages to décor and entertainment we work with you to meet every expectation.

BREAKFAST & BRUNCH

EGG SCRAMBLES

A savory take on a classic southern-style breakfast staple.

- Asparagus, roasted butternut squash, caramelized onion, goat cheese
- Braised beef short rib, blue cheese, caramelized onion, and portabella mushroom.
- Chicken, broccoli, cheddar cheese, and potato

Serves up to 10: \$30 Serves up to 17: \$50

CATURRA MESS

Home-fry potato hash with ham, tomatoes, onions, Cheddar cheese, scrambled eggs, topped with Hollandaise sauce.

Serves up to 10: \$35 Serves up to 17: \$45

CHICKEN BISCUIT SANDWICH

Fried chicken breast on house-made buttermilk biscuit with sausage gravy, and hot sauce.

Serves up to 10: \$60 Serves up to 17: \$105

BREAKFAST SANDWICHES

Choice of bacon, ham, or sausage.

Choice of cheddar, provolone, or Swiss.

On a bun, ciabatta, cracked wheat, or croissant.

Choice of fried, scrambled eggs

Serves up to 10: \$60 Serves up to 17: \$105

BISCUITS & GRAVY

House-made buttermilk biscuits topped with sausage gravy.

Serves up to 10: \$30 Serves up to 17: \$45

BLACKBERRY GOAT CHEESE PANCAKES

House-made buttermilk pancakes with blackberry preserves and goat cheese swirled in.

Serves up to 10: \$30 Serves up to 17: \$45

FRENCH TOAST PLATTER

Challah topped with spiced whipped cream and orange marmalade.

Serves up to 10: \$30 Serves up to 17: \$45

SMOKED SALMON PLATTER

Smoked salmon, creamed cheese, capers, red onion and an assortment of bagels.

Serves up to 10: \$85 Serves up to 15: \$130

FRITATTA

A savory take on a classic Spanish breakfast staple.

Steak, potato, scallion, and farmers cheese Chicken, roasted tomato, spinach, and manchego cheese Arugula, artichokes, roasted red pepper, caramelized onion, goat cheese.

Serves up to 10: \$50 Serves up to 17: \$85

ASSORTED QUICHE

A savory take on the Quiche Lorraine, served with bacon, onion and Swiss cheese. Served cold or hot.

- Caramelized onion, brie and balsamic glaze
- Potato, oregano and bacon and cheddar
- Prosciutto, broccoli and Swiss
- Tomato arugula and mozzarella

Serves up to 10: \$30 Serves up to 17: \$45

SMOKED SALMON PLATTER

Smoked salmon, creamed cheese, capers, red onion and an assortment bagels.

Serves up to 10: \$85 Serves up to 15: \$130

BREAKFAST & BRUNCH SIDES

APPLEWOOD SMOKED BACON

Serves up to 10: \$40 Serves up to 15: \$60

CATURRA POTATOES

Serves up to 10: \$20 Serves up to 15: \$30

CORN BREAD

Serves up to 10: \$20 Serves up to 15: \$30

BUTTERMILK BISCUITS

Serves up to 10: \$22 Serves up to 15: \$30

HOUSE-MADE SPICY SAUSAGE

Serves up to 10: \$40 Serves up to 15: \$60

WHITE CHEDDAR GRITS

Serves up to 10: \$20 Serves up to 15: \$30

BREAKFAST & BRUNCH SIDES

APPLEWOOD SMOKED BACON

Serves up to 10: \$40 Serves up to 15: \$60

CATURRA POTATOES

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CORN BREAD

Serves up to 10: \$20 Serves up to 15: \$30

BUTTERMILK BISCUITS

Serves up to 10: \$22 Serves up to 15: \$30

HOUSE-MADE SPICY SAUSAGE

Serves up to 10: \$40 Serves up to 15: \$60

WHITE CHEDDAR GRITS

Serves up to 10: \$20 Serves up to 15: \$30

SIGNATURE BOXED SALADS

All Signature Boxed Salads come with artisan bread and cookie.

ARUGULA GOAT | II

Arugula, fresh blueberries, pecans, goat cheese with red wine vinaigrette dressing.

HONEY CRISP APPLE | II

Arugula, frisee, candied walnuts, apples with spiced-cider vinaigrette.

GARDEN SALAD | 8

Mixed greens, seasonal vegetables, house-made croutons with a balsamic dressing.

GRILLED CHICKEN CAESAR | 12

Grilled chicken breast, baby kale, house-made croutons and parmesan cheese with Caesar dressing.

GRILLED STEAK SALAD | 15

Grilled steak, local hydroponic lettuces, shaved radishes, olives, pickled onions and feta crumbles with roasted tomato vinaigrette.

KALE CAESAR | II

Tuscan kale, charred red onions, capers, shaved parmesan cheese, croutons with Caesar dressing.

RASPBERRY WALNUT | II

Local hydroponic lettuces, toasted walnuts, dried cranberries, crumbled gorgonzola with raspberry vinaigrette dressing.

GRAIN BOWLS

BARLEY | 8

Barley, orange segments, roasted apples, and goat cheese, with a lemon vinaigrette.

FARRO | 9

Farro, granny smith apples, orange-ginger pickled carrots, red onion, and black-eye peas, with a simple basil dressing.

QUINOA | II

Quinoa, mixed greens, tomatoes, cucumber, bell peppers, onion, chick peas and black beans, with truffle lemon vinaigrette.

BOXED ARTISAN SANDWICHES

All boxed sandwiches come with salt and pepper kettle chips and a cookie. Substitute fruit or a garden salad for \$1.50. Sandwiches available as a wrap.

CATURRA CLUB | 10

Ham, turkey, bacon, cheddar, lettuce, tomato and house-made olive oil mayonnaise.

CATURRA EGG SALAD | 8

House-made egg salad, lettuce, tomato and mayonnaise.

CURRIED CHICKEN SALAD | 9

House made curried chicken salad, lettuce, tomato and mayo.

ROASTED TURKEY & CHEDDAR | 9.5

Roasted turkey, cheddar, lettuce, tomato, mayo, and pear chili chutney.

ROASTED CHICKEN GRINDER | 9

Sliced roasted chicken breast, provolone, lettuce, tomato and onion with mayonnaise, oil and vinegar.

ROASTED TOMATO & MOZZARELLA | 8

With basil pesto and spinach.

ROASTED TURKEY APPLE BRIE | 9.5

Turkey, brie, lettuce, green apples.

SMOKEHOUSE BLT | 8.5

Applewood smoked bacon, arugula, tomato, and house made olive oil mayonnaise.

TURKEY BLT | 8

Smoked turkey, Applewood smoked bacon, lettuce, and tomato.

LUNCHEON PLATTERS

Serves up to 10: \$85 Serves up to 12: \$100
Serves up to 15: \$120

SALAD COMBO PLATTER

Choose two artisan salads. Includes fresh baguettes,

with dressing on the side.

SIGNATURE SALAD PLATTER

Choose three salads. Includes fresh baguettes, with dressing on the side.

Or one premium salad plus two artisan salads. (+15)

Premium salads: Chicken Caesar, Chopped Italian, Shrimp Avocado, and Turkey Cobb.

BISTRO SANDWICH SELECT PLATTER

Selection up to four varieties.

DELI PLATTER

Selection of meats: ham, roast beef, and turkey; two cheeses, lettuce, tomato, condiments: spicy aioli, stone ground mustard, mayo; with cracked wheat bread and marble rye.

PANINI PLATTER

Select up to three varieties: Crispy Cheese, Garden, Grilled Portobello, Pastrami Reuben, Roast Beef, or Tuscan. (+15)

APPETIZERS & SMALL PLATES

CHEESE & CHARCUTERIE

Assortment of cheeses, meats, assorted olives, and pickled vegetables.

Serves up to 10: \$30 Serves up to 17: \$48

APPLEWOOD BACON-WRAPPED SCALLOPS

Sea scallops wrapped in crispy apple-wood smoked bacon.

Serves up to 10: \$40 Serves up to 17: \$60

BREADS & SPREADS

Mediterranean inspired, fresh-made dips, spreads, tapenades, and served with bread or fresh vegetables.

Serves up to 10: \$20 Serves up to 17: \$35

CAPRESE SKEWERS

Cherry tomato, marinated mozzarella, and basil.

Serves up to 10: \$30 Serves up to 17: \$45

CHEESE PUFFS

Danish blue cheese with blackberries, and honey.

Serves up to 10: \$25 Serves up to 17: \$38

CHICKEN SKEWERS

Served with a spinach walnut pesto.

Serves up to 10: \$30 Serves up to 17: \$48

DUCK LETTUCE WRAPS

Searched duck breast with mango salsa in Bibb lettuce.

Serves up to 10: \$35 Serves up to 17: \$55

MINI CRAB CAKES

With Chipotle tartar aioli.

Serves up to 10: \$30 Serves up to 17: \$40

ROASTED EGGPLANT DIP

Served with bread.

Serves up to 10: \$25 Serves up to 17: \$38

SPINACH ARTICHOKE DIP

Served with tortilla chips or house-made flatbread.

Serves up to 10: \$20 Serves up to 17: \$30

YELLOW FIN TUNA

Served with lemon and Kalamata olive.

Serves up to 10: \$30 Serves up to 17: \$48

VEGETABLES

BACON GLAZED BRUSSELS SPROUTS

Serves up to 10: \$30 Serves up to 17: \$45

BUTTER ROASTED PATTY PAN SQUASH

Serves up to 10: \$40 Serves up to 17: \$60

CHILLED ASPARAGUS

Serves up to 10: \$35 Serves up to 17: \$52.5

FIRE-ROASTED BROCCOLINI

Serves up to 10: \$30 Serves up to 17: \$45

HARVEST VEGETABLE HASH

Serves up to 10: \$35 Serves up to 17: \$45.0

ROASTED BEET & CARROT MELANGE

Serves up to 10: \$30 Serves up to 17: \$45

SAUTÉED GREEN BEANS WITH SUNFLOWER SEEDS

Serves up to 10: \$30 Serves up to 17: \$45

STARCH

ASSORTED ARTISAN BREADS

Serves up to 10: \$30 Serves up to 17: \$45

CAVATAPI & CHEESE

Serves up to 10: \$25 Serves up to 17: \$40

HERB-ROASTED FINGERLING POTATOES

Serves up to 10: \$30 Serves up to 17: \$45

MASHED SWEET POTATOES

Serves up to 10: \$25 Serves up to 15: \$40

PARMESAN RISOTTO

Serves up to 10: \$30 Serves up to 17: \$45

PASTA

Choice of ettuccini, Cavatappi, or Rigatoni
Choice of red, white, olive oil and garlic sauces
Serves up to 10: \$30 Serves up to 17: \$45

POTATO GNOCCHI

Choice of sweet potato or regular
Serves up to 10: \$25 Serves up to 17: \$40

ROASTED GARLIC MASHED POTATOES

Serves up to 10: \$25 Serves up to 17: \$40

ROASTED CAULIFLOWER WITH SUNFLOWER SEEDS

Serves up to 10: \$30 Serves up to 17: \$45

SWEET POTATO AND GOAT CHEESE GRATIN

Serves up to 10: \$30 Serves up to 17: \$45

WILD RICE PILAF

Wild rice, scallion, walnut, red onion, dried cherries

ENTREES

AIRLINE CHICKEN SALTIMBOCCA

Airline chicken breast with prosciutto and sage, pan
fried served with a sherry butter sauce
Serves up to 10: \$50 Serves up to 15: \$75

BRAISED CHICKEN & MUSHROOMS

Serves up to 10: \$50 Serves up to 15: \$75

BOURBON-GLAZED GRILLED SALMON

Serves up to 10: \$70 Serves up to 15: \$105

CHICKEN COQ AU VIN

Confit chicken leg and thigh with red wine braised
breast and jus
Serves up to 10: \$50 Serves up to 15: \$75

FETTUCCINE PUTTANESCA

Serves up to 10: \$40 Serves up to 15: \$60

FETTUCCINE WITH SHORT RIB RAGOUT

Serves up to 10: \$40 Serves up to 15: \$60

GRILLED FLAT IRON STEAK WITH WILD MUSHROOM DEMI-GLACE

Serves up to 10: \$60 Serves up to 15: \$90

GRILLED LAMB CHOPS

Served with fresh garbanzo beans, crispy portobello
mushrooms, grilled leeks and mint gremolata
Serves up to 10: \$70 Serves up to 15: \$105

GRILLED LEMON & OREGANO SALMON

Serves up to 10: \$70 Serves up to 15: \$105

GRILLED NY STRIP STEAK

Served with VA peanut romesco
Serves up to 10: \$80 Serves up to 15: \$120

GRILLED PORK CHOP

Milk brined pork chop grilled and served with caramel-
ized onions, apple mustard and pan sauce

GRILLED TUNA

Grilled tuna steak with lemon and white wine reduc-
tions, capers, basil chip, and beurre blanc
Serves up to 10: \$70 Serves up to 15: \$105

HERB-ROASTED AIRLINE CHICKEN WITH ARTICHOKE

Serves up to 10: \$50 Serves up to 15: \$75

RIGATONI WITH MUSHROOM & PEPPER CREAM SAUCE

Serves up to 10: \$40 Serves up to 15: \$60

SAUSAGE & RIGATONI

Serves up to 10: \$40 Serves up to 15: \$60

DESSERTS

ASSORTED COOKIES

Serves up to 10: \$20 Serves up to 17: \$34

BROWNIES

Serves up to 10: \$30 Serves up to 17: \$100

CANDY BAR

Serves up to 10: \$45 Serves up to 17: \$77

CHEESE PUFFS

Danish blue cheese with blackberries, and honey.
Serves up to 10: \$25 Serves up to 17: \$38

CHOCOLATE COVERED BERRIES

Serves up to 10: \$20 Serves up to 15: \$30

CARAMEL APPLE LAVENDER CREME BRULEE

Serves up to 10: \$30 Serves up to 17: \$45

MINI TARTS

Serves up to 10: \$25 Serves up to 17: \$37.50

STRAWBERRY ROSEMARY MOLASSES BREAD PUDDING

Serves up to 10: \$30 Serves up to 15: \$45

DIPS, SPREADS & TAPENADES BY THE POUND

**EGGPLANT
HERBED GOAT CHEESE
HUMMUS
OLIVE TAPENADE
PIMENTO CHEESE
RED PEPPER HUMMUS
SPINACH ARTICHOKE
SUNDRIED TOMATO PESTO**

DELI SALADS BY THE POUND

**BARLEY SALAD | 12
CURRIED CHICKEN SALAD | 10
EGG SALAD | 8
FARRO SALAD | 12
HOUSE-MADE COLE SLAW | 9
MOM'S PASTA SALAD | 8
POTATO SALAD | 8
ROB'S SOUTHWESTERN SALSA | 10
SEASONAL FRUIT SALAD | 10
TARRAGON TUNA SALAD | 12
QUIONA SALAD | 12**

SALADS BY THE POUND

ARUGULA GOAT | 12
Arugula, fresh blueberries, pecans, goat cheese with red wine vinaigrette dressing.

HONEY CRISP APPLE | 12
Arugula, frisee, candied walnuts, apples with spiced-cider vinaigrette.

KALE CAESAR | 12
Tuscan kale, charred red onions, capers, shaved parmesan cheese, croutons and caesar dressing.

RASPBERRY WALNUT | 12
Local hydroponic lettuces, toasted walnuts, dried cranberries, crumbled gorgonzola with raspberry vinaigrette dressing.

POLICIES

MENU ITEMS & INGREDIENTS

Though we always try to adhere to our published menu item descriptions, our focus on local and seasonally available foods occasionally requires a substitution of like-kind ingredients.

SPECIAL REQUESTS & ALLERGIES

Caturra is happy to accommodate any dietary needs and restrictions. However we are not a certified nut free and gluten free facility.

Don't see what you're looking for! If you have any questions, please call the store to discuss your needs and we'll do our best to meet them.

HOW TO ORDER

Please visit our website to order express catering online at cafecaturra.com/catering, email us directly at info@cafecaturra.com or visit your nearest Caturra location.

Email boxes and voicemails are checked every morning by 9:30am. Orders are not final until you receive a confirmation phone call.

ORDERING GUIDELINES

To ensure availability and secure delivery times, 48 hours' notice is requested for all orders. Of course, we will always try to accommodate your last minute needs so please contact your local Caturra with any questions. Thank you for your cooperation.

CANCELLATION FEES

Orders canceled within 24 hours of event, must pay 50% of your total.

DEPOSITS & PAYMENTS

Payment in full is due prior to delivery.

DELIVERIES

Delivery is available with appropriate notice for a small fee based on distance. Additional charge may apply for deliveries outside the metro area or on major holidays and weekends. Delivery charges will be added to your invoice. Minimum \$75.

OUR LOCATIONS

CHARLOTTESVILLE | 434.202.2051
1327 West Main Street, Charlottesville, VA 22903
MIDLOTHIAN | 804.378.4955
13830 Village Place Drive, Midlothian, VA 23114
RICHMOND | 804.285.0690
5811 Grove Avenue, Richmond, VA 23226