

CATERING PACKAGES



Helga's Caterers

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Bronze Package

Bar to be set up offering your beverages

Cocktail buffet to be set up offering:

- A fresh fruit and cheese display: an array of imported and domestic cheese and gourmet crackers, garnished with fresh strawberries and grapes
- Crabmeat Charissa: hot crabmeat spread with artichoke hearts and parmesan served with cascading French baguettes
- Crudit  basket of fresh crisp vegetables with herb dip

Dinner buffet to be set up offering:

- Whole poached Norwegian salmon elegantly garnished with lemon scales served with cucumber dill sauce
- Chicken Mojito: grilled breast of chicken topped with a flavorful dressing of olive oil, red and green peppers, and cilantro
- Rice with vegetables
- Tossed garden salad with crisp romaine lettuce, cucumbers, tomatoes, and carrots with two dressing at side
- An elaborate bread display to include a variety of rolls and butter

Dessert:

- (Your) Wedding Cake
- Freshly brewed coffee

Menu \$30.00 per person	\$ 3,000.00
Staff (4) 7-hour time period	\$ 1,180.00
Equipment Rental	\$ 1,580.00
Briar Patch VIP Discount	(300.00)
Total	\$ 5,460.00*

**Pricing is based on 100 guests*

Included in the cost for equipment rentals are china, silver, glassware, linens for the food and guest tables, all necessary serving equipment including silver serving trays, chafing dishes, sternos, and cocktail napkins. Client is responsible for any broken or missing equipment.

Silver Package

Bar to be set up offering your beverages

Hors d'oeuvres to be passed on silver trays:

- Tropical Bruschetta: mango, strawberry and avocado salsa on toasted sweet Hawaiian bread
- Grilled Cajun duck bites with creole dipping sauce
- Steamed shrimp served on a bed of seaweed with cocktail sauce and lemon

Dinner buffet to be set up offering:

- Beef tenderloin roasted to perfection and carved to order, served with horseradish sauce
- Salmon Wellington: filet of salmon wrapped in puff pastry with spinach and baked to perfection, served with cucumber-dill sauce
- Wild and white rice medley with dried cranberries OR redskin mashed potatoes
- A colorful medley of julienne vegetables
- Mixed baby field greens with strawberries, raisins, mandarin oranges and sugar-coated almonds tossed in a honey-popposeed dressing
- An elaborate bread display to include a variety of rolls and butter

Dessert:

- Wedding Cake: a traditional French genoise sponge cake laced with your choice of liqueur and elegantly decorated with buttercream frosting and fresh flowers
- Freshly brewed coffee

Menu \$38.75 per person	\$ 3,875.00
Staff (5) 7-hour time period	\$ 1,475.00
Equipment Rental	\$ 1,570.00
Briar Patch VIP Discount	(387.50)
Total	\$ 6,532.50*

**Pricing is based on 100 guests*

Included in the cost for equipment rentals are china, silver, glassware, linens for the food and guest tables, all necessary serving equipment including silver serving trays, chafing dishes, sternos, and cocktail napkins. Client is responsible for any broken or missing equipment.

Gold Package

Bar to be set up offering your beverages

Hors d'oeuvres to be passed on silver trays:

- Seared tuna canapés served on a crispy fried won-ton with pickled ginger, white radish and wasabi
- Grilled lollipop lamb chops with fresh mint sauce
- Chicken Polynesian with chutney butter
- Miniature red bliss potato baskets filled with sour cream and caviar

Cocktail buffet to be set up offering:

- A fresh fruit and cheese display: an array of imported and domestic cheese and gourmet crackers, garnished with fresh strawberries and grapes
- Ceviche spoons with guacamole, cilantro garnish, and lemon wedge served on a bed of fresh seaweed
- An opulent platter in the Mediterranean tradition to include assorted marinated Spanish olives, hummus, red pepper and artichoke tapenade, Spanish olive tapenade, celery sticks, baby carrots and herb dip with a variety of flat breads and toasted pita chips

Dinner buffet to be set up offering:

- Grilled filet of swordfish marinated in cilantro lime dressing
- Tender beef medallions on a bed of caramelized onions, tomatoes, and arugula, drizzled with a shallot-brandy sauce
- Orzo Florentine with feta cheese
- Roasted vegetable medley of eggplant, zucchini, yellow squash, peppers and mushrooms
- Baby spinach salad with mandarin oranges and sugar-coated almonds tossed in balsamic vinaigrette
- An elaborate bread display to include a variety of rolls and butter

Dessert:

- Wedding Cake: a traditional French genoise sponge cake laced with your choice of liqueur and elegantly decorated with buttercream frosting and fresh flowers
- Freshly brewed coffee

Menu 53.00 per person	\$ 5,300.00
Staff (6) 7-hour time period	\$ 1,770.00
Equipment Rental	\$ 1,610.00
Briar Patch VIP Discount	(530.00)
Total	\$ 8,150.00*

**Pricing is based on 100 guests*

Included in the cost for equipment rentals are china, silver, glassware, linens for the food and guest tables, all necessary serving equipment including silver serving trays, chafing dishes, sternos, and cocktail napkins. Client is responsible for any broken or missing equipment.



Six Star Events

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Dear Briar Patch Brides & Grooms,

Thank you very much for your consideration of Six Star Events for your upcoming wedding festivities at Briar Patch Bed & Breakfast Inn. I've created a few packages for your review. Six Star is very versed in the below reception styles; however, we also love plating and serving for a more formal feel, and we LOVE family-style service. I can give you any additional pricing that may be involved in either of these other options if you feel you would like to consider them.

We also can pre-plate your salads at the table if you like. I would provide salad plates & forks for this addition, and the additional cost would be \$2.00 per person.

Thank you again for taking the time to look over our packages, and I look forward to speaking with you in the future to put your special touches into these delicious menus!

Very Fondly...Kim

Package Pricing is based on 100 Guests and includes food, china, 3 glasses per person with recyclable plastic backup, any color linens, dinner napkins, buffet & service equipment.

Taxes, service charges, table & chair setup & gratuity are not included in package pricing.

Bronze Packages (4 Menu Selections)

Bronze Menu #1:

Stationary Hors d'oeuvres & Buffet Reception

Stationary Hors d'oeuvres:

Vegetable Crudit  with Dips
Soft Cheeses & Carr's Crackers
Bruschetta with Black Bean Salsa

Buffet:

Chicken Breast with Locally Roasted Tomatoes, Baby Bellas & White Wine Fresh Herb Cream Sauce
Yukon Gold Mashed Potatoes with Sweet Cream Butter & Cracked Pepper
Fresh Green Beans with Lime Cilantro Dressing

Baby Spinach with Navel Orange and Goat Cheese Salad with White Balsamic Vinaigrette
Dinner Rolls & Butter

Coffee Station

\$58 per person

Bronze Menu #2:

Comfort Food Buffet

Spiral Sliced Ham with Mustard Sauce
Roasted Turkey Breast with Herb Mayonnaise
Creamy Scallop Potatoes
Honey Glazed Carrots
Baby Peas with Butter Sauce
Dinner Rolls & Butter

Dessert

Chocolate Raspberry Brownies

Coffee Station

\$38 per person

Bronze Menu #3:

BBQ Reception

Stationary Hors d'oeuvres:

Selection of Cheese & Fresh Fruits
Vegetable Basket with Dip

Buffet:

Roasted Pork BBQ with Sauces
Black Bean Salad with Oregano, Sweet Red Pepper and Lemon Garlic Dressing
Vegetable Pasta Salad
Romaine Salad with Cucumber, Grape Tomatoes & White Balsamic Dressing
Corn Muffins

\$35 per person

Bronze Menu #4:

Stationary Hors d'oeuvres & Buffet Reception

Stationary Hors d'oeuvres:

Selection of Cheese & Crackers
Vegetable Basket with Dip

Buffet:

Roasted Pork Tenderloin with Herbs & Cracked Pepper
Mashed Potatoes with Sweet Cream Butter, Kosher Salt & Cracked Pepper
Green Beans with Lemon Zest
Mixed Green Salad with White Balsamic Dressing
Dinner Rolls & Butter

OR

Asian Chicken with Snow Peas, Water Chestnuts & Lemon, Lime & Orange Zest
Couscous with Fresh Arugula, Scallions & Pine Nuts
Fresh Green Beans with Dill Dijon Dressing
Mixed Green Salad with Lemon Dressing

\$38 per person

Silver Packages (Two Menu Selections)

Silver Menu #1:

Passed Hors d'oeuvres:

Bruschetta with Tomatoes & Fresh Basil
Belgian Endive with Spiced Pimento Cheddar and Sweet Peppers
Sweet & Tangy Meatballs

Buffet:

Grilled Chicken Breast with Orange Cilantro Sauce
Honey and Chipotle Grilled Flank Steak
Wild Rice Salad
Fresh Beans with Balsamic Vinaigrette
Dinner Rolls & Butter

Coffee Station

\$60 per person

Silver Menu #2:

Passed Hors d' oeuvres:

English Cucumbers & Avocado Cream Tea Sandwiches
Belgian Endive with Spiced Cheddar & Sweet Red Pepper
Roquefort Grapes

Buffet:

Grilled Lime Garlic Shrimp
Asian Chicken with Snow Peas and Water Chestnuts
Couscous Salad
Fresh Green Beans and Toasted Pine Nuts Salad
Mixed Field Greens with Raspberry Vinaigrette
Dinner Rolls & Butter

Coffee Station

\$75 per person

Gold Packages (Two Menu Selections)

Gold Menu #1:

Hors d' oeuvres & Buffet Dinner Reception

Passed Hors d'oeuvres:

Mini Jumbo Lump Crab Cakes with Remoulade Sauce
Parsnip Pancakes with Brie and Sautéed Apples

Stationary Hors d'oeuvres:

Selection of Cheese and Fresh Fruits with Crackers

Buffet:

Olive Oil and Garlic Marinated Roasted Beef Tenderloin with Horseradish Sauce
Chicken Marbella
Whole Poached Salmon with Cucumber Scales and Lemon Capers Sauce
Basmati Rice with Parmesan Cheese, Scallion, Parsley and Freshly Cracked Pepper
Fresh Asparagus with Edible Flowers and Balsamic Vinaigrette
Mixed Field Greens with Caesar Dressing
Assorted Hearty Dinner Rolls with Butter Roses

Coffee Station

\$90 per person

Gold Menu #2:

International Stations Reception

Passed Hors d'oeuvres:

Baby Jumbo Lump Crab Cakes with Remoulade

Vegetable Sushi with Sweet Red Pepper, Scallions, Pickled Ginger, Wasabi & Soy Sesame Dipping Sauce

Figs Stuffed with Herbed Farm-Raised Goat Cheese

Stationary Hors d'oeuvres:

Selection of Cheese & Fresh Fruits with Crackers

Vegetable Aioli Platter with Herb Mayonnaise

French Station:

Beef Burgundy

Chicken Coq au Vin

Roasted Red Pepper Soup with Lump Crab Meat

Crepes Made to Order with the following fillings:

Sauce Veloute & Sautéed Mushrooms

Spinach & Farm-Raised Goat Cheese

Greek Station:

Whole Poached Salmon with Cucumber Scales & Lemon Dill Sauce

Spiced Olive & Rice Salad

Fresh Green Beans with Toasted Pine Nuts & Goat Cheese

Greek Salad

Italian Station:

Wild Mushroom & Sweet Italian Sausage Lasagna with Fresh Herbs & Cream Sauce

Penne with Puttanesca

Caesar Salad

Homemade Garlic Poppyseed Bread

Dessert Station & Coffee:

Grand Marnier Brownies

Baby Coconut Cream Pies

Tequila Key Lime Tartlets

\$115 per person



Smokin Willy

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Smokin Willy offers full-service catering and has been satisfying customers for over 25 years. When it comes to quality, the word compromise is not in our vocabulary. Give us a call and experience the service and cuisine of our team of professionals. The packages below showcase some of what we offer, but please visit us online to see complete lists of all that is available.

Bronze Package

Passed Hors D'oeuvres

Shrimp Brochette
Tomato mozzarella skewers
Corn tamale bites

Dinner Buffet

BBQ mesquite chicken
Smoked brisket
Grilled vegetable medley
Garlic mashed potatoes
Corn bread

Included Service

Coffee service
Champagne toast
Dessert service included (Dessert provided by others)
Bartending service (all beverages / Alcohol / Mixers, provided by others)
Rentals:
Water glass
Champagne glass
High ball glass
Wine glass
Dinner plate / Fork / Knife
Dessert plate / Fork
Linen napkins and tablecloths
All needed equipment for buffet or plated-style dinner service

Pricing is based on 150 people. Pricing includes all needed staff.

\$68.00 per person

Silver Package

Passed Hors D'oeuvres

Pan-fried crab cakes
Tomato mozzarella skewers
Shrimp cocktail

Dinner Buffet

Herb grilled chicken
Bistro filet
BBQ shrimp skewers
Grilled vegetable medley
Garlic mashed potatoes
Cornbread

Included Service

Coffee service
Champagne toast
Dessert service included (Dessert provided by others)
Bartending service (all beverages / Alcohol / Mixers, provided by others)
Rentals:
Water glass
Champagne glass
High ball glass
Wine glass
Dinner plate / Fork / Knife
Dessert plate / Fork
Linen napkins and tablecloths
All needed equipment for buffet or plated-style dinner service

Pricing is based on 150 people. Pricing includes all needed staff.

\$77.00 per person

Gold Package

Passed Hors D'oeuvres

Pan-fried crab cakes
Tomato mozzarella skewers
Bacon-wrapped scallops

Dinner Buffet

Filet Mignon
Broiled salmon
Herb grilled chicken
Grilled vegetable medley
Garlic mashed potatoes
Cornbread

Included Service

Coffee service
Champagne toast
Dessert service included (Dessert provided by others)
Bartending service (all beverages / Alcohol / Mixers, provided by others)
Rentals
Water glass
Champagne glass
High ball glass
Wine glass
Dinner plate / Fork / Knife
Dessert plate / Fork
Linen napkins and tablecloths
All needed equipment for buffet or plated-style dinner service

Pricing is based on 150 people. Pricing includes all needed staff.

\$89.00 per person