

# CATERING PACKAGES



SINCE 1981

**Helga's Caterers**

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Helga's Caterers is a family-owned, award-winning, full-service catering company, serving the D.M.V. for over 40 years. Below is a small sampling of menus designed especially for the Briar Patch. We are happy to custom design your dream menu based on your tastes and special needs. Check us out online at [www.helgascatering.com](http://www.helgascatering.com) for many more menu selections with pricing to choose from.

Thank you for considering Helga's for your special day! We look forward to the opportunity to help make your visions come to life!

Best Wishes,

Michael Evans  
President  
[info@helgascatering.com](mailto:info@helgascatering.com)

## **Bronze Package**

Bar to be set up offering (your) beverages

### **Cocktail buffet to be set up offering:**

- A fresh fruit and cheese display with 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
- Crudité basket of fresh crisp vegetables with herb dip

### **Dinner buffet to be set up offering:**

- Whole poached salmon elegantly garnished with lemon scales and 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 options at side
- An elaborate bread display to include a variety of rolls and butter

## Dessert

- (Your) Wedding Cake
- Freshly brewed coffee

Menu \$35.00 per person	\$ 4,000.00
Staff (4) 7-hour time period	\$ 1,625.00
Equipment Rental	\$ 1,980.00
Briar Patch VIP Discount	( 400.00)
<b>Total</b>	<b><u>\$ 7,205.00*</u></b>

*\*Pricing is based on 100 guests*

Included in the cost for equipment rentals are china, silver, glassware for the bar, linens for the food and guest tables, and 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, strawberries and avocado served on Hawaiian toast points with cilantro
- Grilled Cajun duck bites with Creole sauce
- Steamed shrimp served on a bed of fresh seaweed with cocktail sauce and lemon

### Dinner buffet to be set up offering:

- Beef tenderloin roasted to perfection and served with horseradish sauce (or bearnaise)
- Salmon Wellington: Salmon Wellington: filet of salmon wrapped in puff pastry with spinach and baked to perfection, served with cucumber-dill sauce
- White and wild rice medley with dried cranberries
- A colorful medley of julienne vegetables
- Mixed baby field greens with strawberries, raisins, mandarin oranges and sugarcoated almonds tossed in a honey-poppyseed dressing
- An elaborate bread display to include a variety of rolls and butter

## Dessert

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

Menu \$43.75 per person	\$ 4,875.00
Staff (5) 7-hour time period	\$ 1,950.00
Equipment Rental	\$ 1,970.00
Briar Patch VIP Discount	( 487.50)
<b>Total</b>	<b><u>\$8,307.50*</u></b>

*\*Pricing is based on 100 guests*

Included in the cost for equipment rentals are china, silver, glassware for the bar, linens for the food and guest tables, and 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 canapes served on a crispy fried wonton with pickled ginger, wasabi and white radish
- Grilled lollipop lamb chops with mango mint salsa
- Chicken Polynesian with chutney butter
- Red bliss potato baskets filled with sour cream and topped with caviar

### **Cocktail buffet to be set up to include:**

- A fresh fruit and cheese display with 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 shallot-brandy sauce
- Orzo Florentine with feta cheese
- Roasted vegetable medley to include 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 wedding cake laced with your choice of liqueur and elegantly decorated with butter cream frosting and fresh flowers
- Freshly brewed coffee

Menu \$59.00 per person	\$ 6,400.00
Staff (6) 7-hour time period	\$ 2,275.00
Equipment Rental	\$ 2,320.00
Briar Patch VIP Discount	( 640.00)
<b>Total</b>	<b><u>\$ 10,355.00*</u></b>

*\*Pricing is based on 100 guests*

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

# REHEARSAL DINNER SPECIALS

## **OPTION I (\$35.00/person)**

Bar to be set up offering (your) beverages

Buffet to be set up to include:

- Pork barbecue with Kaiser rolls
- Cole slaw
- Baked beans
- Tortellini caprese pasta salad with fresh mozzarella, tomatoes and basil
- Cornbread with butter

Dessert:

- A variety of miniature cake squares including raspberry mousse cake, dark chocolate truffle cake, and carrot cake

## **OPTION II (\$40.00/person)**

Bar to be set up offering (your) beverages

Chef grilling to order:

- Carne Asada: Tender strips of beef marinated with jalapeno chile peppers, cumin, cilantro and fresh lime juice
- Grilled breast of chicken

Buffet to be set up to include:

- Chicken Mojito: Grilled breast of chicken topped with a flavorful dressing of olive oil, red and green peppers, and cilantro
- Black bean salad with peppers, corn and cilantro
- Rice with vegetables
- Green bean salad with radish, tomatoes and red onion, tossed with fresh cilantro in lemon dressing
- An elaborate bread display with a variety of rolls and butter

Dessert:

- Flan

## **OPTION III (\$45.00/person)**

Bar to be set up offering (your) beverages

Chef grilling to order:

- Petit steaks with sub rolls
- Baby back ribs

Buffet to be set up to include:

- Homemade potato salad
- Macaroni salad
- Baked beans
- Fresh fruit salad with melons, pineapples, strawberries and grapes

Dessert:

- Homemade cookies

# MARKET93

## PROVISIONS

### Market 93 Provisions

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### Weddings are what we do.

Our journey started on East Market Street, 1993, in Leesburg Virginia. Restaurants and Catering are what we do, all that we know goes into Market 93, with our exclusive focus on all things wedding. Rehearsals, brunch celebrations, and of course the main event. With the highest attention to detail, our well-trained staff flawlessly executes every aspect of the event. We are a full-service catering company, capable of fulfilling all your event needs.

Buffet sample wedding menus for 100 people.

### Traditional Fare

#### Entrees

- Bistro filet
- BBQ mesquite chicken breast

#### Sides

- Corn bread
- Garlic mashed potatoes.
- Grilled vegetable medley

#### Passed Hors d'oeuvres

- Marinated steak skewers
- Smoked gouda and sausage stuffed mushrooms
- Shrimp brochette

#### Rentals

- Catering equipment package
- Dinner napkins
- Table clothes
- Champagne flutes
- Beverage glasses
- Wine glasses
- Dinner plates
- Cake plates
- Dessert forks
- Dinner forks
- Dinner knives
- Cocktail bar and reception bar

#### Staff

- Attendants – 7 people.
- Bartender – Full bar – 2 people

Inclusive pricing \$99.00 per person. Includes champagne toast, and cake cutting services. Sample menus include most common costs, please contact us for a personalized quote.

# Elegance

## Entrees

- Bistro filet
- Garlic butter chicken

## Sides

- First course dinner salad
- Garlic mashed potatoes.
- Dinner rolls with whipped butter
- String beans & carrots

## Passed Hors d'oeuvres

- Marinated steak skewers
- Smoked gouda and sausage stuffed mushrooms
- Shrimp brochette

## Rentals

- Catering equipment package
- Dinner napkins
- Table clothes
- Champagne flutes
- Beverage glasses
- Wine glasses
- Dinner plates
- Cake plates
- Salad plates
- Dessert forks
- Dinner forks
- Dinner knives
- Cocktail bar and reception bar

## Staff

- Attendants – 7 people
- Bartender – Full bar – 2 people

Inclusive pricing \$112.00 per person. Includes champagne toast, and cake cutting services. Sample menus include most common costs, please contact us for a personalized quote.

# Black Tie Affair

## Entrees

- Sliced tenderloin
- Crab Cakes

## Sides

- Plated mix green salad, with raspberry walnut, and cilantro lime dressings.
- Roasted asparagus
- Garlic mashed potatoes.
- Dinner rolls with whipped butter

## Passed Hors d'oeuvres

- Fresh tomato and mozzarella skewers
- Pan fried crab cakes
- Bacon wrapped scallops.

## Rentals

- Catering equipment package
- Dinner napkins
- Table clothes
- Champagne flutes
- Beverage glasses
- Wine glasses
- Dinner plates
- Cake plates
- Salad plates
- Dessert forks
- Dinner forks
- Salad forks
- Dinner knives

## Staff

- Attendants - 7 people.
- Bartender – beer and wine only – 2 people

Inclusive pricing \$128.00 per person. Includes champagne toast, and cake cutting services. Sample menus include most common costs, please contact us for a personalized quote.

# Six Star Events

## Six Star Events

Kim James  
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[www.sixstareventsllc.com](http://www.sixstareventsllc.com)

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 Caper 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**