

CUCINA

FINE FOODS AND CATERING

A taste of the Mediterranean in the heart of Richmond

CATERING MENU

Fall has arrived, and we are pleased to offer elegant, affordable and always delicious cuisine for your catered meeting or social event.

BOX LUNCHES

SANDWICHES

ALL SANDWICH BOX LUNCHES ARE SERVED WITH A GENEROUS (8 OZ. PORTION) OF THE CHEF'S CHOICE OF SIDE SALAD AND DESSERT DUO (COMBINATION OF COOKIE, BROWNIE OR CRISPY TREAT). CUTLERY AND CONDIMENTS INCLUDED.

SIDE SALADS INCLUDE ROASTED RED POTATO SALAD WITH DILL, PASTA PRIMAVERA IN BALSAMIC VINAIGRETTE, CURRIED COUS COUS AND WILD RICE PILAF WITH ALMONDS AND APRICOTS

- MESQUITE SMOKED TURKEY WITH SPINACH, ARTICHOKE AND CREAM CHEESE ON CIABATTA
- ROAST BEEF WITH CHEDDAR, LETTUCE AND HERBED MAYONNAISE ON SOURDOUGH
- CHICKEN SALAD WITH RED GRAPES, ALMONDS AND LETTUCE ON CROISSANT
- ROAST CHICKEN BREAST WITH ROMA TOMATOES, FRESH MOZZARELLA AND FRESH BASIL ON CIABATTA
- GRILLED EGGPLANT AND RED PEPPERS WITH GOAT CHEESE ON CIABATTA
- DIJON SHRIMP SALAD WITH ORANGES, GINGER, WATER CHESTNUTS AND LETTUCE ON CROISSANT
- BLACK FOREST HAM AND SWISS WITH LETTUCE ON SOURDOUGH
- VEGETARIAN WRAP – ROASTED RED PEPPER HUMMUS WITH LETTUCE, CUCUMBERS AND SWEET RED PEPPERS

EACH PRICED AT \$ 8.95

SALADS

ALL SALAD BOX LUNCHES ARE SERVED WITH FLATBREADS AND TOASTED PITA CHIPS AND DESSERT COMBINATION. DRESSINGS PACKAGED IN SEPARATE CONTAINERS.

- CLASSIC GREEK SALAD WITH KALAMATA OLIVES, CUCUMBERS, TOMATOES AND FETA
- MIXED GREENS WITH TOMATOES, CUCUMBERS, APPLES AND ALMONDS
- CAESAR SALAD WITH GRILLED CHICKEN AND GARLIC CROUTONS
- DIJON SHRIMP SALAD WITH ORANGES, GINGER AND WATER CHESTNUTS ON BED OF FIELD GREENS
- MEDITERRANEAN MEDLEY
CHICKEN SALAD WITH CURRIED COUS COUS AND WILD RICE PILAF
- CHICKEN SALAD WITH GRAPES AND ALMONDS ON BED OF FIELD GREENS WITH CUCUMBERS AND PLUM TOMATOES

EACH PRICED AT \$ 7.95





PLATTERS

ASSORTED SANDWICHES

A SELECTION OF SANDWICHES SERVED WITH ASSORTED CHIPS (WILL INCLUDE VEGETARIAN CHOICES UNLESS OTHERWISE INSTRUCTED). PLATES, NAPKINS AND FLATWARE INCLUDED

- CHICKEN SALAD WITH RED GRAPES AND ALMONDS
- ROAST CHICKEN BREAST WITH FRESH MOZZARELLA, FRESH BASIL AND ROMA TOMATOES
- GRILLED EGGPLANT AND RED PEPPERS WITH GOAT CHEESE ON CIABATTA
- DIJON SHRIMP SALAD WITH ORANGES, GINGER, WATER CHESTNUTS AND LETTUCE ON CROISSANT
- BLACK FOREST HAM AND SWISS
- VEGETARIAN WRAP WITH CUCUMBER, RED PEPPERS AND HUMMOUS
- ROAST BEEF AND CHEDDAR WITH HERBED MAYONNAISE
- MESQUITE SMOKED TURKEY WITH SPINACH AND ARTICHOKE SPREAD

\$ 7.95/PERSON (MINIMUM 6 GUESTS)

SOUPS

CHOOSE FROM OUR TRIO OF SIGNATURE SOUPS OR REQUEST A SPECIAL SELECTION. SERVED WITH HERBED BISCUITS.

SERVED IN ELECTRIC SOUP TUREEN WITH DISPOSABLE SOUP CUPS AND SPOONS.

- CREAMY CHICKEN WITH WILD RICE
- CURRIED BUTTERNUT SQUASH WITH APPLES
- TUSCAN VEGETABLE

\$ 3.95 / PERSON (MINIMUM 15 GUESTS)

SOUP AND SANDWICH PLATTER

CHOOSE FROM OUR TRIO OF SIGNATURE SOUPS OR REQUEST A SPECIAL SELECTION. PAIRED WITH ASSORTED HALF SANDWICHES.

SANDWICHES SERVED ON DISPOSABLE BLACK PLASTIC TRAYS. SOUP SERVED IN ELECTRIC SOUP TUREEN WITH DISPOSABLE SOUP CUPS, PLATES AND CUTLERY INCLUDED.

\$ 7.95/PERSON (MINIMUM 15 GUESTS)

MEDITERRANEAN KEBABS

MIX AND MATCH AN ARRAY OF MARINATED AND GRILLED CHICKEN, SHRIMP, LAMB AND VEGETARIAN SKEWERS. SERVED ATOP CURRIED VEGETABLE COUS COUS AND A PILAF OF ORZO PASTA AND WILD RICE WITH ALMONDS, APRICOTS AND CUCUMBERS. *PLATES, NAPKINS AND FLATWARE INCLUDED*

\$ 9.95/PERSON (MINIMUM 10 GUESTS)

SALADS

SERVED ON DISPOSABLE BLACK PLASTIC TRAYS WITH CLEAR LIDS. PLATES, NAPKINS AND FLATWARE INCLUDED

CURRIED COUSCOUS WITH CRANBERRIES, CUCUMBERS AND ALMONDS

\$ 1.95/PERSON

WILD RICE AND ORZO PILAF WITH WALNUTS AND DRIED APRICOTS

\$ 1.95/PERSON

TRICOLOR PASTA PRIMAVERA WITH GARDEN VEGETABLES, FETA AND BALSAMIC VINAIGRETTE

\$ 1.75/PERSON

SWEET WHITE CORN WITH VIDALIA ONIONS, RED PEPPERS AND CRUMBLLED BLEU CHEESE

\$ 2.95/PERSON

PENNE WITH PESTO AND SUNDRIED TOMATOES

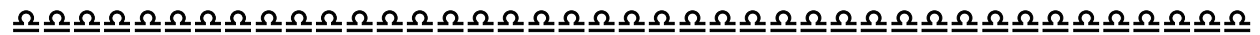
\$ 3.50/PERSON

MIXED GREEN SALAD WITH CUCUMBERS, TOMATOES, SWEET PEPPERS AND CHARDONNAY VINAIGRETTE
\$ 2.75/PERSON

CLASSIC GREEK WITH KALAMATA OLIVES, CUCUMBERS, TOMATOES AND FETA
\$ 2.95/PERSON

MIXED GREENS TOPPED WITH GRILLED CHICKEN, APPLES, RED PEPPERS AND ALMONDS
\$ 4.95/PERSON

CUCINA CHICKEN SALAD W/ALMONDS, GRAPES AND TARRAGON
SERVED ON BED OF MIXED GREENS WITH CUCUMBERS AND ROMA TOMATOES.
\$ 6.95/PERSON



LUNCHEON ENTREES

SERVED IN CHAFING DISHES AND ACCOMPANIED BY ASSORTED BREADS. MINIMUM OF FIFTEEN GUESTS.

PAELLA VALENCIA
THE CLASSIC SAVORY DISH FROM SPAIN. SAFFRON RICE TOSSED WITH GRILLED VEGETABLES, SHRIMP, CHICKEN, SPICY SAUSAGE AND OLIVES.
\$ 8.95/PERSON

CARNIVORE'S PENNE
FOR MEAT LOVERS – BEEF AND SPICY SAUSAGE AND PENNE PASTA IN GARLIC MARINARA SAUCE AND TOPPED WITH PARMESAN.
\$ 7.95/PERSON

EGGPLANT, SPINACH AND MUSHROOM LASAGNE
LAYERED WITH RICOTTA AND MOZZARELLA CHEESES
\$ 7.95/PERSON

SPANISH CHICKEN WITH CINNAMON AND ALMONDS
SERVED ON A BED OF ORZO AND WILD RICE PILAF
\$ 9.95/PERSON

MEDITERRANEAN MEATLOAF WITH LAMB AND PORK SAUSAGE
PAN SEARED AND SERVED WITH SAUTÉED MUSHROOMS IN A DEMIGLACE, HONEY AND CUMIN REDUCTION. SERVED WITH SPINACH GARLIC MASHED POTATOES OR ROASTED ROOT VEGETABLES.
\$ 10.95/PERSON

PENNE WITH THREE CHEESES
TENDER PASTA BAKED IN CREAMY SAUCE OF PARMESAN, CHEDDAR AND SWISS CHEESES.
\$ 7.95/PERSON

PECAN ENCRUSTED PORK TENDERLOIN
MEDALLIONS SERVED WITH PARMESAN POLENTA AND SAUTÉED GARLIC SPINACH.
\$ 10.95 / PERSON

BARBECUE GLAZED SALMON FILLETS
SERVED WITH WILD RICE PILAF AND GRILLED ASPARAGUS.
\$ 12.95 / PERSON

DESSERTS

PICK UP DESSERT PLATTER
ASSORTMENT OF FRESHLY BAKED COOKIES, CAKES, BROWNIES AND CRISPY TREATS.
\$ 1.95/PERSON

ADDITIONAL SPECIALTY CAKES AND PASTRIES AVAILABLE UPON REQUEST.

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CATERING MENU

HORS D'OEUVRES AND RECEPTION FARE

MEDITERRANEAN SAMPLER

BOUNTIFUL PLATTERS OF ANTIPASTI OF CURED MEATS, VEGETABLES AND OLIVES WITH FLATBREADS AND FOCACCIA, ACCOMPANIED BY BABA GHANOUJ, TAPENADE OF GREEN AND BLACK OLIVES WITH SUNDRIED TOMATOES AND HUMMOUS OF RED PEPPERS AND ROASTED GARLIC.

\$ 5.00 / PERSON (MINIMUM 10 GUESTS)

EMPANADILLAS DE CARNE

SAVORY MINIATURE PIES STUFFED WITH MINCED RED PEPPERS, CURRIED BEEF AND POTATOES

\$ 1.25 EACH (MINIMUM TWO DOZEN)

SPANAKOPITA, FALAFEL AND DOLMADES

A TRIO OF CLASSICS: SAVORY SPINACH IN PHYLLO TRIANGLES, CHICKPEA. FRITTERS AND GREEK STUFFED GRAPE LEAVES.

\$ 1.25 EACH (MINIMUM TWO DOZEN – ANY COMBINATION)

SKEWERS OF GARLIC SHRIMP AND KALAMATA OLIVES

SERVED ON A BED OF WILD RICE PILAF

\$ 2.50 EACH (MINIMUM TWO DOZEN)

FRESH BASIL AND MOZZARELLA CRUNCH CANAPÉS

CRISP GARLIC CROSTINI TOPPED WITH FRESH MOZZARELLA, FRESH BASIL AND ROMA TOMATOES.

\$ 1.50 EACH

SMOKED SALMON ON KALAMATA CROSTINI

TOPPED WITH CAPERS AND CHOPPED RED ONION.

\$ 2.50 / EACH

MOROCCAN CHICKEN SKEWERS

MARINATED IN CUMIN AND GINGER AND LIGHTLY GRILLED. SERVED WITH YOGURT HONEY DIPPING SAUCE.

\$ 1.50 EACH (MINIMUM TWO DOZEN)

MINIATURE PUFF PASTRY BITES

WRAPPED AROUND A VARIETY OF FILLINGS INCLUDING SPINACH AND ARTICHOKE, MUSHROOM DUXELLE, CURRIED CHICKEN SALAD, OR SHRIMP DIJON.

\$ 1.25 EACH (MINIMUM TWO DOZEN)

CRAB AND SWEET CORN CAKES

DELICATE BLEND OF CRABMEAT, WHITE CORN AND SWEET RED PEPPERS

SERVED ON CROUTONS WITH A REMOULADE SAUCE.

\$ 2.00 EACH (MINIMUM TWO DOZEN)

PETITE CROISSANT SANDWICHES

TUCKED WITH CHOICE OF ROAST CHICKEN WITH BASIL AND TOMATO, SMOKED TURKEY AND BRIE, CUCUMBERS, RED PEPPERS AND HUMMUS.

\$ 2.00 EACH (MINIMUM TWO DOZEN)

SPINACH, ARTICHOKE AND PARMESAN DIP
SERVED WITH GARLIC CROSTINI AND VEGETABLE CRUDITE.
\$ 2.95/PERSON (MINIMUM 10 GUESTS)

CHARDONNAY POACHED SALMON
SERVED CHILLED WITH CAPERS, CUCUMBERS AND SAUCE OF YOGURT, CUCUMBER, LEMON AND DILL.
\$ 7.95/PERSON (MINIMUM 10)

BEEF TENDERLOIN PLATTER
THINLY SLICED HERBED RARE BEEF SERVED WITH TRIO OF HORSERADISH, DIJON MUSTARD AND
HERBED MAYONNAISE AND PARMESAN GARLIC CROSTINI.
MARKET PRICED

SHRIMP DIJON SKEWERS
SAUTÉED IN GARLIC, WHITE WINE AND DIJON MUSTARD.
\$ 1.95 EACH (MINIMUM TWO DOZEN)

MINI MEDITERRANEAN KEBOBS
MIX AND MATCH AN ARRAY OF CHICKEN, LAMB AND VEGETARIAN SKEWERS, MARINATED AND GRILLED.
SERVED ON PLATTERS OF COUS COUS, ORZO PASTA AND WILD RICE PILAF WITH NUTS AND DRIED
APRICOTS.
\$ 6.95/PERSON (MINIMUM 10 GUESTS)

PECAN ENCRUSTED PORK TENDERLOINS
SKEWERED AND SERVED WITH A HONEY CUMIN DIPPING SAUCE.
\$ 1.95 EACH (MINIMUM TWO DOZEN)

BOURBON BAKED SWEET POTATO PUFFS
SWEET AND SAVORY.
\$ 1.50 EACH (MINIMUM TWO DOZEN)

SHRIMP ETOUFFE IN PUFF PASTRY
NEW ORLEANS CLASSIC SERVED IN MINIATURE PASTRY SHELLS.
\$ 1.50 EACH (MINIMUM TWO DOZEN)

TENDERLOIN ON TOAST
MINIATURE OPEN-FACED SANDWICHES OF RARE BEEF WITH HORSERADISH MAYONNAISE.
\$ 1.95 EACH (MINIMUM OF TWO DOZEN)

SMOKED OYSTERS ON SAVORY CRACKERS
WITH A TANGY REMOULADE SAUCE.
\$ 1.75 EACH (MINIMUM OF TWO DOZEN)

ADDITIONAL MENU CHOICES ARE AVAILABLE.



DINNER ENTREES

ALL ENTREES ARE ACCOMPANIED BY ASSORTED BREADS. SALADS AVAILABLE AT ADDITIONAL CHARGE.

PAELLA VALENCIA
THE CLASSIC SPANISH DISH OF SAFFRON RICE WITH SHRIMP, SAUSAGE, CHICKEN AND VEGETABLES
\$ 12.95/PERSON (MINIMUM 10)

GRILLED KEBOBS
MIX AND MATCH AN ARRAY OF MARINATED AND GRILLED CHICKEN, LAMB AND VEGETARIAN SKEWERS.
SERVED ATOP CURRIED VEGETABLE COUS COUS AND A PILAF OF ORZO PASTA AND WILD RICE WITH
NUTS AND DRIED APRICOTS, CUCUMBERS AND TOMATOES.
\$ 12.95/PERSON (MINIMUM 10)

SPANISH CHICKEN WITH CINNAMON AND ALMONDS

**SERVED ON A BED OF ORZO AND WILD RICE PILAF
\$ 9.95/PERSON (MINIMUM 10)**

**CARNIVORE'S PENNE
FOR MEAT LOVERS – BEEF AND SPICY SAUSAGE AND PENNE PASTA IN GARLIC MARINARA SAUCE AND
TOPPED WITH PARMESAN.
\$ 10.95/PERSON (MINIMUM 10)**

**EGGPLANT, SPINACH AND MUSHROOM LASAGNE
LAYERED WITH RICOTTA AND MOZZARELLA CHEESES
\$ 8.95/PERSON (MINIMUM 10)**

**PENNE WITH THREE CHEESES
TENDER PASTA BAKED IN CREAMY SAUCE OF PARMESAN, CHEDDAR AND SWISS CHEESES.
\$ 8.95/PERSON**

**MEDITERRANEAN MEATLOAF WITH LAMB AND PORK SAUSAGE
PAN SEARED AND SERVED WITH SAUTÉED MUSHROOMS IN A DEMIGLACE, HONEY AND CUMIN
REDUCTION. SERVED WITH SPINACH GARLIC MASHED POTATOES OR ROASTED ROOT VEGETABLES.
\$ 12.95/PERSON (MINIMUM 10)**

**PECAN ENCRUSTED PORK TENDERLOIN
MEDALLIONS SERVED WITH PARMESAN POLENTA AND SAUTÉED GARLIC SPINACH.
\$ 12.95 / PERSON (MINIMUM 10)**

**BARBECUE GLAZED SALMON FILLETS
SERVED WITH WILD RICE PILAF AND GRILLED ASPARAGUS.
\$ 15.95 / PERSON (MINIMUM 10)**

**SHRIMP ETOUFFE
THE CLASSIC NEW ORLEANS DISH SERVED WITH DIRTY RICE AND A RATATOUILLE OF TOMATOES AND
PEPPERS.
\$ 14.95 / PERSON**

***WE ARE CONTINUALLY EXPANDING OUR OFFERINGS AND WELCOME THE OPPORTUNITY
TO CREATE SPECIFIC DISHES UPON REQUEST. PLEASE CALL US TO CUSTOMIZE A
MENU FOR YOUR SPECIAL EVENT.***

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CUCINARICHMOND.COM

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