



MOSAIC
catering + events

rva seasonal offerings

Hors d'œuvres

Turkey-Cranberry Meatballs

with *bourbon-cider glaze* \$11.99/lb

Moroccan Baby Lamb Chops

with *pomegranate molasses* • \$29.99/doz

Devised Ham & Pimento Cheese Sliders

on *mini Parker House rolls* \$19.99/doz

Cranberry-Brie Phyllo Tarts

with *orange zest* • \$19.99/doz

Mini Parmesan-Rosemary Biscuits

with *sliced roasted turkey & cranberry*

Mostarda \$20.99/doz

Soups & Breads

Traditional Ground Beef Chili

served with sour cream, green onions, and cheddar (serves 6)

• \$23.99/2 qt serving

Vegetarian Chili

with *lentils, chickpeas, butternut squash, and mushrooms* (serves 6)

•• \$23.99/2 qt serving

Traditional Brunswick Stew

with *shredded chicken, corn, lima beans, and tomatoes*

(serves 6) • \$20.99/2 qt serving

Tomato Basil Soup

(serves 6) •• \$15.99/2 qt

Cornbread Squares

with *creamed corn, bell peppers, and onions* • \$8.99/doz

Herb-Cheddar or Tuscan

(*sun dried tomato, olive, and Italian herbs*) Biscuits • \$8.99/doz

Dinner Rolls

with *whipped butter* • \$9.99/doz

Entrées

Cider Brined Turkey

with *herb pan gravy* • \$14.99/lb

Grilled Pork Tenderloin

with *apples, caramelized onions, and cherries* • \$14.99/lb

Beef Tenderloin Platter

with *arugula, roma tomatoes, horseradish-bistro sauce, and baguette*

market price

Sides

Harissa & Maple Roasted Carrots

•• \$8.99/lb

Sautéed Collards

with *country ham* • 8.99/lb

Brandied Cranberry Sauce

•• \$9.99/pt

Scalloped Potatoes

•• Half pan \$20.99 (serves 4-6); Whole pan \$34.99 (serves 8-10)

Baked Duchess Potatoes

•• Half pan \$20.99 (serves 4-6); Whole pan \$34.99 (serves 8-10)

Traditional Stuffing

with *sage, fennel, and apples*

Half pan \$20.99 (serves 4-6); Whole pan \$34.99 (serves 8-10)

Sweet Potato Casserole

with *gingersnap and oatmeal crust* • Half pan \$20.99 (serves 4-6); Whole pan \$34.99 (serves 8-10)

Casseroles

in disposable pans, fully cooked.

Chicken N' Biscuits Casserole

roasted pulled chicken, peas, celery, onions, potatoes, carrots, and fresh herbs topped with a baked buttermilk biscuit crust \$39.99

Green Bean Casserole

with *crispy onions* • \$34.99

Shepherd's Pie

ground lamb baked with peas, carrots, onions, rosemary, thyme, and topped with mashed potatoes • \$49.99

Salads

Orecchiette Pasta Salad

goat cheese, dried cranberries, spiced pepitas, arugula, and butternut squash with fig vinaigrette • \$7.99/lb

Arugula Salad

with *roasted golden beets, pistachios, cherries, and grain mustard vinaigrette* •• \$11.99/lb

Wheat Berry Salad

with *fresh herbs, dried cherries, toasted pecans, feta and honey-balsamic vinaigrette* • \$8.99/lb

Boxed Lunches

Individually labeled & packed in attractive boxes with utensils.

Turkey Pastrami Sandwich

with *Russian dressing, Swiss cheese, and slaw on rye* \$10.99

Roasted Turkey Sandwich

with *cranberry sauce, white cheddar, lettuce, and Dijon mayo on sourdough* \$10.99

Arugula Salad

with *roasted golden beets, pistachios, cherries, and grain mustard vinaigrette* •• \$10.99

Desserts

Reservoir Bourbon Bread Pudding

(serves 8-10) • \$39.99

Cheesecake Bars

with *snickerdoodle cookie crust* • \$24.99/doz

Pumpkin Spice Cannoli Dip

with *cinnamon-sugar spiced pita chips* • \$9.99/pt

Cranberry-Peach Cobbler

(serves 8-10) • \$29.99

Brunch

Signature Sticky Buns

with *toasted pecans and toffee maple glaze* (serves 8) • \$29.99

Biscuits N' Gravy

featuring *Sausage Craft's* ground sage sausage gravy, topped with a buttermilk biscuit crust (serves 8) \$39.99

Corned Beef Hash

with *house made corned beef, grilled potatoes, and onions* (serves 8) • \$39.99

Turkey Dinner Package

on upscale disposable containers, ready to heat and serve.

Disposable plates/utensils available upon request.

Oven Roasted Turkey, Herb Pan Gravy,

Dinner Rolls with whipped butter, Scalloped Potatoes, Green Bean Casserole, Traditional Stuffing, and Cranberry-Peach Cobbler

Regular \$84.99 (serves 4)

Large \$149.99 (serves 8)

Available October 2017 – March 2018. To place your order, call (804) 525-2190, or contact us directly via email at info@mosaiccateringevents.com.

● VEGETARIAN ● GLUTEN-FREE
ASK ABOUT OUR VEGAN OPTIONS