



Blue Ridge Menu

"A More Formal Affair"

Our Blue Ridge Menus were designed to provide a wider menu selection as requested by our clientele. Our corporate and social clients that asked us to cater one event, have continued to invite us back to meet their other catering needs.

Blue Ridge offers formal event presentations, with customized menus at the Willow Tree Room, a stunning banquet facility conveniently located in Gaithersburg, MD. We specialize in a Williamsburg style of cuisine that includes a full line of hors d'oeuvres, grilled and smoked meats, seafood from the Chesapeake Bay, and desserts.

We offer personalized consultation on menus, event planning, location selection, equipment rentals, and overall presentation.

Traditional Menus

The Shenandoah..... \$42.38

Hors D'oeuvres

- ✦ Classic Shrimp Cocktail
- ✦ Stuffed Cremini Mushrooms

Buffet Featuring

- ✦ Grilled New York Strip Steak
- ✦ Roasted Chicken w/ Rosemary
- ✦ Garden Salad w/ Choice of Dressing
- ✦ Broccoli & Carrots w/ Herb Butter
- ✦ Baked Potato w/ Sour Cream & Chives,
- ✦ Assorted Dinner Rolls and Butter

Desserts Include

- ✦ New York Style Cheesecake w/ Strawberry Topping
- ✦ German Chocolate Cake

Blue Ridge Special..... \$46.49

Hors D'oeuvres

- ✦ Fruit and Cheese Display
- ✦ Spanakopita

Buffet Featuring

- ✦ Stuffed Chicken Florentine
- ✦ Slow Roasted Prime Rib
- ✦ Grilled Salmon w/ Asian Sesame Glaze
- ✦ Traditional Caesar Salad
- ✦ Grilled Asparagus
- ✦ Wild Rice Pilaf
- ✦ Assorted Rolls and Butter

Desserts Include

- ✦ Key Lime Pie
- ✦ Three Layer Chocolate Cake

Traditional Holiday Fare.....\$36.31

Hors D'oeuvres

- ✦ Swedish Meatballs
- ✦ Garlic Herb Cheese Ball w/ Toasted Slivered Almonds

Buffet Featuring

- ✦ Honey Glazed Ham
- ✦ Hickory Smoked Turkey
- ✦ Chesapeake Stuffing
- ✦ Sweet Potatoes w/ Brown Sugar and Walnuts
- ✦ Green Beans w/ Almonds
- ✦ Cranberry Salsa
- ✦ Assorted Dinner Rolls and Butter

Desserts Include

- ✦ Fresh Baked Pumpkin and Apple Pie w/ Cinnamon Whipped Cream

The "Little" Italy.....\$41.59

Hors D'oeuvres

- ✦ Prosciutto Melon Balls
- ✦ Fresh Tomato and Buffalo Mozzarella Capresse

Buffet Featuring

- ✦ Stuffed Chicken Saltimboca
- ✦ Veal Parmesan
- ✦ Mesclun Salad w/Basil Viniagrette
- ✦ Roasted Eggplant in Tomato Basil Sauce
- ✦ Garlic Mashed Potatoes
- ✦ Four Cheese Ravioli in Tomato Vodka Sauce
- ✦ Grilled Garlic Bread

Desserts Include

- ✦ Tiramisu
- ✦ Cappuccino Éclair Cake

The Chesapeake.....\$38.74

Hors D'oeuvres

- ✦ Bay Scallops wrapped in Crispy Bacon
- ✦ Vegetable Crudités

Buffet Featuring

- ✦ Chicken Chesapeake
- ✦ Tenderloin of Beef w/Broccoli Bearnaise Sauce
- ✦ Waldorf Salad
- ✦ Steamed Corn w/pimentos and peppers
- ✦ Fried Potato Wedges w/Bay Seasoning
- ✦ Ravioli w/Maine Lobster and Ricotta Cheese
- ✦ Warm Dinner Rolls w/Cornbread and Butter

Desserts Include

- ✦ Apple Crisp a la mode
- ✦ Fresh Fruit Plate



Create Your Own Menu

Platinum Package

Two of the following meat selections are served with your choice of three Hors D'oeuvres, one Side Salad, two Vegetable Selections, one Pasta Selections, and two Desserts

- A. Filet Mignon with Crumbled Blue Cheese
- B. Citrus Marinated Tuna Steaks
- C. Stuffed Chicken Saltimboca
- D. Maryland Lump Crab cakes

Gold Package

Two of the following meat selections are served with your choice of two Hors D'oeuvres, one Side Salad, two Vegetable Selections, one Pasta Selection and one Dessert

- A. Tenderloin of Beef with Broccoli Béarnaise Sauce or Brandy Mushroom Sauce
- B. Slow Roasted Prime Rib of Beef with Au Jus on a Carving Station with Horseradish Sauce
- C. Grilled New York Strip USDA Choice Steak
- D. Stuffed Chicken Florentine on a Carving Station
- E. Grilled Salmon with your choice of Cilantro Butter or Sesame soy Glaze

Silver Package

Two of the following meat selections are served with your choice of two Hors D'oeuvres, one Side Salad, Two Vegetable Selections, one Pasta Selection sand one Dessert

- A. Chicken Parmesan with Tomato Basil
- B. Oven Roasted Breast of Turkey
- C. Tender Sliced Roast Beef or Steamship Round on a Carving Station
- D. Spiral Sliced Honey Glazed Ham on a Carving Station

Sides, Pastas and Desserts

Vegetable Selections

Escalloped Potatoes
Garlic Roasted Potatoes with Rosemary
Whipped Potatoes
Traditional Sweet Potato Casserole
California Vegetable Medley w/ Lemon Butter
Broccoli with Herbs and Butter
Broccoli with Cheese Sauce
Sautéed Squash and Zucchini
Green Beans with Herbs
Grilled Asparagus
Broccoli & Carrots with Herb Butter
Wild Rice Pilaf
Fried Rice w/ Fresh Vegetables

Pasta Selections

Lemon Caper Butter Sauce
Linguini and Clams with White Wine Sauce
Traditional Italian Lasagna with Meat
Grilled Vegetable Lasagna
Beef or Spinach Cannelloni
Ravioli w/ Main Lobster and Ricotta Cheese
Fettuccine Alfredo w/ Cracked Black Peppercorns

Salads

Marinated Tomato and Cucumber Salad
Traditional Caesar Salad with Garlic Crouton and Aged Parmesan
Wilted Hydroponics Spinach Salad with Crumbled Blue Cheese
Fresh Tomato and Buffalo Mozzarella Capresse with Balsamic Reduction and Pesto Oil
Classic Waldorf Astoria Salad
Spring Mix Salad with Bacon Bits, Shredded Cheddar Cheese and Tomatoes with Ranch or House Dressing
Mint Pesto Marinated Roma Tomatoes with Red Onions and Feta Cheese

Desserts

Tiramisu
Apple Crisp
Southern Banana Cream Pudding
Georgia Peach Cobbler
Pacific Coast Blueberry Cobbler
New York Style Cheesecake w/ Toppings
Chocolate Raspberry Cheesecake
Three Layer Chocolate Cake
Southern Pecan Pie
Mocha Mousse Pie
Tropical Smoothie Bar
Ice Cream Sunday Bar
Assorted Tea Cookies
Lime, Raspberry and Orange Sherbet
Fresh Fruit Plate
Key Lime Pie
German Chocolate Cake

