



Virginia Gold Cup
Saturday, May 2nd, 2026

APPETIZERS & DISPLAYS

MENU ITEMS SERVE 10

APPETIZERS

CHICKEN TENDERS | \$38

With Honey Mustard

CHIMICHURRI CHICKEN SKEWER (GF,RT) | \$23

Chimichurri Chicken, Baby Heirloom Tomato And Fontina Cheese

KOREAN BBQ DUMPLING | \$25

Short Rib, Scallions, Sweet And Spicy Sauce And Kimchi Mayo

PETITE FILET SLIDER (RT) | \$38

Bistro Filet, Arugula And Horseradish Aioli On Housemade Focaccia

COUNTRY HAM BISCUIT (RT) | \$30

Pimento Cheese On A Pepper Jack Biscuit

MINI SIGNATURE CRAB CAKES | \$30

Smoked Onion Remoulade

DEVILED EGGS (GF,RT,V) | \$20

Mayonnaise, Chive And Paprika

SPICY HONEY BBQ CHICKEN WINGS (GF) | \$30 PER DOZEN

Served With Carrot Sticks, Celery Sticks And Ranch Dressing

SHRIMP COCKTAIL (GF,RT) | \$60

Jumbo Shrimp with Horseradish Cocktail Sauce And Lemon Wedges

DISPLAYS & PLATTERS

BUFFALO CHICKEN DIP (GF) | \$40

Buffalo Chicken Bleu Cheese Dip With Celery, Carrots And Tortilla Chips

CHEESE & CHARCUTERIE DISPLAY (RT) | \$88

Olli Fennel Salami, Prosciutto, Capicola, Havarti, Brie, Sharp Cheddar, Mixed Olives, Cornichons, Spicy Dill Mustard Sauce, Everything Rye Crackers And Crostini

ANTIPASTO DISPLAY (RT) | \$88

Prosciutto, Genoa Salami, Fresh Mozzarella, Plum Tomatoes, Mixed Olives, Olive Tapenade, Crackers And Focaccia Flats

TRIO OF BRUSCHETTA (RT,V) | \$72

Artichoke, Tomato, and Mozzarella Broccoli, Pine Nut, and Green Olive Grilled Portobello, Cipollini, and Basil With Grilled Ficelle Crostini

HUMMUS & PITA CHIPS (RT,VG) | \$40

Traditional Chickpea Hummus Topped With Olive Oil With Homemade Pita Crisps

FRUIT SALAD (GF, RT,VG) | \$40

Berries, Cantaloupe, Grapes, Honeydew, Orange And Pineapple

VEGETABLE CRUDITE PLATTER (GF,RT,V) | \$45

Broccoli, Carrots, Celery, Cucumber, Grape Tomatoes, Bell Peppers And Radish With Chipotle Ranch And Sauce Verte

EMAIL: ECULLEN@RSVPCATERING.COM | PHONE: 571-722-1243

GF - GLUTEN FREE N - CONTAINS NUTS RT - ROOM TEMPERATURE VG - VEGAN V - VEGETARIAN

MAIN COURSES

MENU ITEMS SERVE 10

SANDWICH PLATTERS

PRETZEL ROLL & CIABATTA BUN SANDWICH ASSORTMENT (RT) | \$135

Served With Condiments And Pickles

CURRY CHICKEN SALAD

Chicken Salad, Madras Curry, Golden Raisins, Scallion And Mango Chutney On A Ciabatta Bun

ROASTED TURKEY

Havarti, Bacon, Lettuce, Tomato And Chipotle Ranch On A Pretzel Roll

ITALIAN HAM

Capicola, Balsamic Roasted Onions, Lettuce, Tomato And Provencal Aioli On A Ciabatta Bun

CHICKPEA SALAD SANDWICH (VG)

Chickpeas, Vegan Mayonnaise, Celery, Dijon Mustard, Shallot, Lemon, Dill On A Ciabatta Bun

ANCHO ROAST BRISKET

Roast Beef, Swiss Cheese, Coleslaw And BBQ Horseradish Aioli On A Pretzel Roll

GOURMET HOUSE HOAGIES (RT) | \$140

Served With Condiments And Pickles

BUFFALO CHICKEN

Grilled Chicken, Blue Cheese, Coleslaw, Ranch And Lettuce On A Hoagie

PROSCIUTTO AND STRACCIATELLA

Prosciutto, Sundried Tomato Spread, Lemon Basil Pesto And Stracciatella On A Hoagie

ROASTED TURKEY

Pepper Jack, Bacon Jam, Shaved Lettuce, Tomato And Avocado Spread On A Multigrain Hoagie

ITALIAN BEEF

Roast Beef, Pickled Peppers, Provolone And Provencal Aioli On A Hoagie

CAPRESE (V)

Tomato, Mozzarella, Arugula And Balsamic Vinaigrette On A Multigrain Hoagie

ENTREES

CARIBBEAN CHICKEN (GF) | \$170

Caribbean Glazed Chicken, Caramelized Pineapples, Plantain Spikes And Roasted Corn & Red Pepper Salad

MYKONOS MIXED GRILL (GF,RT) | \$200

Grilled Salmon, London Broil, Lemon Oregano Chicken, Spinach, Radicchio, Grilled Scallions, Plum Tomatoes And Feta Cheese

CHARLESTON BBQ PULLED PORK AND/OR PULLED CHICKEN | \$90

Pulled Jackfruit Can Be Added As Vegan Option

Served With Kaiser Rolls.

EGGPLANT ROULADE (GF, VG) | \$160

Eggplant Roulade With Caponata.

GREEK KEBABS (GF) | \$260

*Lemon Oregano Beef And/Or Chicken *Vegetable Kebabs Can Be Added As Vegan Option**

Served With Homemade Tzatziki Sauce

MESQUITE MIXED GRILL (GF, RT) | \$180

Chicken Breast, Flank Steak, Shiitake Mushrooms, Zucchini And Eggplant. Served With Provencal Aioli And Dill Mustard

BISTRO FILET DISPLAY (GF,RT) | \$210

Peppercorn Balsamic Bistro Filet, Silver Dollar Rolls, Dijon Mustard and Herbed Aioli

HOUSE SMOKED SALMON (GF,RT) | \$150

Hickory Cedar Smoked Salmon In Lime-Caraway Honey Vinaigrette, Displayed With Fresh Dill And Oven Dried Lemon Wheels

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SIDES & DESSERTS

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SIDES

ULTIMATE MAC & CHEESE (V) | \$50

Cheddar, Fontina, Mozzarella And Cream

RIGATONI PASTA SALAD (V,RT) | \$40

Rigatoni, Teardrop Tomatoes, Basil, Zucchini, Cilantro, Radish, Lemon Zest And Parmesan Cheese With Balsamic Vinaigrette

GREEN GARDEN COUSCOUS (N,RT,VG) | \$43

Pistachio, Arugula, Mixed Herbs, Caramelized Red Onion And Jalapeno

FARRO & PARMESAN SALAD (N,RT,V) | \$43

Shaved Parmesan, Lemon, Pistachio, Mint, Radish, Red Wine Vinaigrette

NEW POTATO SALAD WITH DILL (GF,RT,V) | \$40

New Potatoes, Sour Cream, Dill And Mayonnaise

GRILLED ASPARAGUS & STRAWBERRY SALAD (GF,RT,V) | \$50

Feta, Mint And Lemon Vinaigrette

WATERMELON & FETA SALAD (GF,RT,V) | \$45

Watermelon, Feta, Basil, Red Onion And Olive Oil

CONFETTI GARDEN SALAD (GF,RT,VG) | \$50

Mesclun And Arugula Tossed With Shaved Heirloom Carrots, Watermelon Radish, Breakfast Radishes, Edible Flower Petals And Blood Orange Vinaigrette.

SPRING ROLL SALAD (GF,RT,VG,N) | \$60

Rice Noodle, Shredded Cabbage, Carrots, Bell Pepper, Cucumber, Edamame, Scallions, Mint, Cilantro, Sesame Seeds, Peanut Dressing, Chopped Peanuts

SIDES (CONTINUED)

CAESAR SALAD (RT,V) | \$40

Romaine, Grape Tomatoes, Parmesan, Croutons And Caesar Dressing

BABY SPINACH & STRAWBERRY SALAD (GF,RT,V) | \$45

Spinach, Spring Greens, Strawberries, Goat Cheese, Pepitas And Mushrooms With Creamy Balsamic Vinaigrette

SILVER DOLLAR ROLLS (RT,V) | \$25

Assorted Silver Dollar Rolls

SWEET TREATS (RT)

CAKE POPS (V) | \$28

Strawberry Shortcake, Birthday Cake, Lemon And Chocolate Raspberry

CRINKLE COOKIE PLATTER (V) | \$28

Mint Chocolate, Double Chocolate, Lemon-Lemon, Berry

MINI ECLAIRS (N,V) | \$23

Key Lime, Pina Colada (N), Raspberry Crunch

MINI FRUIT TIRAMISU VESSEL (V) | \$28

Lady Fingers, Berry Syrup, Mascarpone Mousse And Fresh Berries

COOKIES & BARS (V) | \$28

Chocolate Chip, Confetti Sugar, Oatmeal Raisin, Red Velvet White Chocolate Chip Cookies, Dulce de Leche Brownie, Summer Blondie And Berry Crumb Bar

MINI MERINGUE TARTS (V) | \$23

Raspberry Passion Fruit, Strawberry Key Lime

MINI CUPCAKES (V,N) | \$25

Pina Colada, Black Forest And Pink Lemonade

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INFORMATION

BEVERAGE OFFERINGS

NON-ALCOHOLIC | \$16 PER PERSON

Includes 5 Hours Of Service As Well As Assorted Sodas, Still & Sparkling Water, Mixers And Bar Fruit. Add \$4.00 Per Person For Every Additional Hour

SODA CANS | \$1.75 EACH

WATER BOTTLES | \$1.75 EACH

THE CENTENNIAL | \$9.5 EACH

Vodka, Elderflower Liqueur, Fresh Grapefruit Juice, Lemon Juice, Bitters, Fresh Grapefruit Slice

BLACKBERRY MINT JULEP | \$10.5 EACH

BEER, WINE & SELTZERS | \$21 PER PERSON

**Non-alcoholic Beverages Are Not Included In Pricing*

Includes 5 hours Of Service And Amstel Light, Corona, Heineken Beers, Assorted Truly Seltzers, Corbieres Red Wine, Allain de la Treille Sauvignon Blanc And Allain de la Treille Rose. Add \$5.00 Per Person For Every Additional Hour

PREMIUM FULL BAR FEATURING RAPPAHANNOCK CELLARS | \$45 PER PERSON

**Non-alcoholic Beverages Are Not Included In Pricing*

Includes 5 Hours Of Service And Finlandia Vodka, Woodford Reserve Bourbon, Benriach Single Malt Scotch Whiskey, Fords Gin, El Jimador Tequila, Sweet And Dry Vermouth & Triple Sec, Amstel Light, Corona & Heineken, Rappahannock Meritage, Chardonnay and Blanc de Blanc Sparkling, Assorted Truly Seltzers. Add \$8.50 Per Person For Every Additional Hour

ADDITIONAL OFFERINGS

EARTH FRIENDLY DISPOSABLES \$7 PER PERSON

Plates, utensils, cups and napkins.

**Chafing dishes for hot food items are an additional cost*

DELIVERY

Drop-Off Delivery Fee: \$25.00 per delivery.

Staffed Event Delivery Fee: \$125.00

STAFF & EQUIPMENT

Staff: Please inquire for pricing.

Florals: Please inquire for pricing.

Linens, Tables, Chairs: These items are supplied by the International Gold Cup Rentals Supplier. All orders should be made directly through them

*ALCOHOL COMPLIANCE ADVISORY

In compliance with Virginia alcohol laws, our fully licensed staff must be present to serve alcohol. Any leftover alcohol not consumed during the event hours, must be packaged up by our bartenders and returned to our facility

*Please contact **Elizabeth Cullen** by email at ecullen@rsvpcatering.com for more information*

Rappahannock
CELLARS

