



# IN-HOUSE CATERING

418 WEST BROAD STREET 23220 (804) 225-0020 STUDIO418.NET



STUDIO 418 OFFERS 2,300 SQUARE FEET TO ACCOMMODATE 50 GUESTS FOR THE PERFECT SMALL EVENT. WHETHER IT'S A BRIDAL SHOWER, BABY SHOWER, INTIMATE WEDDING, COCKTAIL PARTY, RECEPTION, BUSINESS MEETING, ART SHOW, PRIVATE DINNER, OR LUNCHEON OUR CHEF FRIENDLY KITCHEN IS THE HEART AND SOUL OF ANY EVENT! IT HAS A LIVING ROOM AREA WITH COZY FIREPLACE, DINING TABLE THAT SEATS 14, AN 11X6 FOOT SKYLIGHT, 30 FT OF COUNTER SERVING SPACE AND IT FACES THE FOUNTAIN IN THE COURTYARD.

THIS MENU IS PREPARED IN HOUSE AND ARTISTICALLY DISPLAYED AS BUFFET. WE WILL BE HAPPY TO PLAN A SEATED MEAL WITH A FEW ADDED CHARGES. ALL OF OUR RECIPES ARE MADE WITH THE FRESHEST INGREDIENTS. WE GROW OUR OWN HERBS IN SPRING AND TAKE PRIDE IN BUYING LOCAL PRODUCE & MEATS. WE CAN RECREATE, OR CUSTOMIZE ANY MEAL TO SUIT YOUR PALLET.

PRICES ARE BASED ON A PER GUEST SERVING (MINIMUM 12 GUESTS PER ITEM)

WE INCLUDE DISPOSABLE CLEAR CUPS, PLATES AND UTENSILS

ADD \$2 PER GUEST FOR UPSCALE PLASTIC CHINA WARE AND GLASSWARE

ADD \$5 PER GUEST FOR LINEN NAPKINS, CHINA PLATES, GLASSWARE AND SILVERWARE

## PAYMENTS & TERMS

**DEPOSIT** A 50% non refundable venue deposit is required along with the signed rental agreement in order to hold the date of your event. A deposit of 50% of the final catering quote is required 30 days prior to the event date along with the catering agreement. The remaining balance is due the day of event.

**CANCELLATION** Should you need to cancel our catering services we ask to be contacted no less than 10 days prior to the event date, otherwise the catering deposit will **not** be refunded. There is no refund for cancelling the venue.

**SALES TAX** for Virginia (5%) and the City of Richmond (6%) is applied to Food and Beverages cost. (5%) is applied to Decor, Flowers, and Services



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## APPETIZERS AND HORS DEVOURS

**APPLE WOOD BACON SCALLOPS** Apple wood Bacon wrapped scallops with a tangy mango glaze \$8

**CHESAPEAKE CRAB CAKES** Petite Lump Crab Cakes with our House Chipotle Sauce \$7

**GOURMET PIZZA** choose 3 ingredients from an array of organic meats, cheeses, vegetables and sauces \$4

i.e. chicken, beef, sausage, country ham, mozzarella, brie, gouda, peppers, arugula, spinach, tomatoes, scallions...

**HAVE A DIP** choose either guacamole, spinach and artichoke, tangy shrimp fontina, or spiced herb w/ sour cream - served with raw carrots, celery, cucumbers, cauliflower and broccoli and chips \$3 choose 2 \$3.5

**HOT CRAB DIP** Lump Crab w/ fresh herbs, spices and cream served w/ your choice of bread \$3

**HUMMUS PLATTER** Roasted red pepper and garlic hummus with cucumber spears, tomato wedges, fresh pita bread and olives \$3

**IMPORTED CHEESE & FRUIT PLATTER** hand selected gourmet cheeses displayed with organic fruits served with Carrs crackers \$4

**MEATBALLS** chicken, beef or sausage - our Hawaiian version with a rich and spicy tropical fruit glaze \$3

**PROSCIUTTO AND MELON OR ASPARAGUS** select prosciutto wrapped around fresh melon wedges or steamed asparagus \$3

**SHRIMP COCKTAIL** large tender steamed shrimp served with a Spicy Homemade Cocktail Sauce \$4

**SHRIMP SPREAD** diced steamed shrimp folded into sour cream and spicy herbs served with your choice of bread, or Carrs crackers \$3

**SMOKED SALMON PLATTER** served with capers, onions, scallion cream cheese, sliced tomatoes egg salad and bread of choice \$6

**SWORDFISH SKEWERS** grilled chunks of Swordfish (Tuna, or Pork Tenderloin) with tangerine, basil and vidalias drizzled in a wasabi cream sauce, or spicy mango chutney \$8

**THAI CHICKEN SATAYS** marinated in rich teriyaki served with our own peanut dipping sauce \$3

## SALADS

**AHI TUNA SALAD** Mixed Greens, Mango Pico de Gallo, Scallions, Cucumber, layered with seared rare tuna and Tai Ginger Dressing, or balsamic vinaigrette \$6

**ARUGULA, AVOCADO & PEAR SALAD** with shaved Parmesan, raisins, toasted almonds and tossed with a homemade balsamic vinaigrette \$4

**CAESAR SALAD** Fresh romaine lettuce with shaved Parmesan, garlic croutons, and Caesar dressing (anchovies optional) \$3 add grilled chicken \$5

**CUCUMBER SALAD** English cucumbers sliced with red onions, scallions and grape tomatoes tossed with a sour cream and yogurt dill dressing \$3

**GARDEN SALAD** blend of mixed greens, cucumbers, tomatoes and carrots. Served with ranch, tangy vidalia, or balsamic vinaigrette \$3

**MIXED FRUITS** sliced fresh seasonal organic fruit served with yogurt and granola \$4

**MOZZARELLA & POMODORO / CAPRESE** Fresh Mozzarella, basil leaves, and sliced tomatoes topped with diced scallions, shaved Parmesan and a rich balsamic glaze. \$4

**SPINACH SALAD** baby spinach with apples, bacon, egg and Parmesan, or feta tossed with nutmeg vinaigrette \$3

## SANDWICHES

**ALL IN ONE DELI PLATTER** sliced turkey, ham, roast beef, cheddar, Swiss, havarti, lettuce, tomato and onion served with rolls and condiments \$7

**CHICKEN OR SHRIMP TARRAGON SALAD** shredded roast chicken, or steamed shrimp with mayo, scallions, tarragon, celery, lemon juice, and lemon peel served with fresh baked rolls \$4

**HAM OR TURKEY AND BRIE** Smoked Ham, or Turkey with Creamy French Brie, Honey Mustard on a soft roll \$4

**MINI BLT'S** bacon, Arugula, tomato and homemade basil mayo on mini rolls \$4



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## SOUPS & STEWS

**CREAMY LEEK & POTATO SOUP** made of puréed leeks, onions, potatoes, cream, fresh spices and homemade chicken stock served hot, or cold (Vichyssoise) \$3

**BEEF OR CHICKEN STEW** roasted beef chuck, or free range chicken shredded into a thick broth with carrots, onions, garlic, new potatoes, wine and a splash of cream \$5

**CHILLI CON CARNE, OR VEGETARIAN** all natural ground beef, or chicken, beans, onions, garlic, peppers, herbs, tomatoes and wine served with cheddar, sour cream and scallions \$3

**CHICKEN NOODLE SOUP** roasted chicken, celery, carrots, onion, fettucini pasta and garden herbs in rich broth \$3

## PASTA

**BEEF OR CHICKEN STROGANOFF** tender beef chuck, or chicken breasts, onions, sage and shitake mushrooms simmered in a mustard cream sauce and served over fresh papardelle/fettuccine pasta \$6

**FRESH PASTA DELIGHT** fresh fettuccine, arugula, roasted grape tomatoes and goat cheese in a light cream, sage, lemon, garlic and white wine sauce, sprinkled with shaved parmesan \$5  
add grilled chicken \$6 add seared tuna \$8

**GOURMET MAC AND CHEESE** baked ziti with creamy gruyere, fontina cheese and garlic bread crumbs \$5

**MEDITERRANEAN PASTA SALAD** Pesto, Feta cheese, vine ripe Tomatoes tossed in Fresh Pasta served chilled \$5

**GRILLED VEGGIE LASAGNA** grilled eggplant, peppers, portobellos, squash and zucchini layered with fresh mozzarella, ricotta, parmesan and our homemade tomato sauce \$6

**LASAGNA BOLOGNESE** simmered sausage, ground beef, onion, garlic, crushed tomatoes and fresh herbs layered with buffalo mozzarella, ricotta and parmesan \$6

**SEAFOOD LASAGNA** crab meat, shrimp and scallops layered with provolone, ricotta and parmesan baked in a herbed basil cream sauce \$8

**SPAGHETTI BOLOGNESE** ground beef, or Italian sausage simmered with crushed tomatoes, onions, garlic and herbs served over spaghetti noodles with shaved parmesan \$5

## ENTREES & MAIN COURSE PLATTERS

**BBQ PORK SLIDERS** Pulled pork in a rich tangy bbq sauce w/ homemade country slaw served w/ fresh rolls \$6

**BEEF TENDERLOIN** arranged with organic tenderloin of beef slices, caramelized red onions and our own Horseradish Cream Sauce and dijon served with fresh baked rolls \$10

**BREAKFAST BUFFET** Parmesan scrambled eggs served with organic bacon, sausage patties, or sliced ham \$6

**BREAKFAST CASSEROLE** A delicious combination of eggs, cheese, mushrooms, peppers, scallions/onions and your choice of diced ham, bacon or sausage \$3

**BISCUITS AND GRAVY** a delicious creamy sage gravy loaded with organic sausage, served over buttermilk, or cheddar biscuits \$3

**CREATE YOUR OWN QUICHE** your choice of cheeses, meats and fresh veggies \$5

**FRESH FISH DU JOUR** choose grouper, chilean sea bass, salmon, or mahi mahi sauteed with shallots and cherry tomatoes served in a light lemon zest and dill cream sauce \$market

**GRILLED CHICKEN BREAST** sliced grilled organic chicken breast served in a creamy Lemon Herb Vinaigrette or a thick tangy barbeque sauce served with fresh baked rolls \$6

**MEAT LOAF** organic beef and pork, mixed with onions, garlic, italian breadcrumbs, parmesan, fresh herbs, mustard and spices. Glazed with an asian bbq sauce \$5

**PORK TENDERLOIN** sliced thin served with rolls and our Mango chutney glaze \$6

**POT ROAST** slow roasted beef chuck in rich brown gravy with carrots, potatoes, onions and celery \$6

**ROAST LAMB** roasted leg of lamb cooked medium, or rare served with a fresh mint sauce \$9

**ROAST PRIME RIB** roasted rib cooked medium, or rare thinly sliced served with a thyme basil au jus \$9

**ROAST TURKEY** slow roasted and served with rolls, basil mayo and dijon, or served warm with our savory gravy \$6



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## SIDES

- ASSORTED BREAKFAST BREADS** choose a mix of (3) fresh croissants, muffins, sticky buns, donuts, or biscuits (cheddar or buttermilk) served with sweet butter and jams \$2
- BREAD BASKET** choice of (2) garlic bread, french baguette, dinner rolls, or herbed foccacia \$1
- BROCCOLI W/ HOLLANDAISE** steamed fresh broccoli drizzled in our lemon, herb and mayo hollandaise sauce \$3
- COUNTRY BREAD STUFFING** blended with fresh sage, thyme, cranberry and goat cheese \$3
- COUNTRY COLESLAW** with green cabbage, onions, carrots, mayo, herbs and lemon \$2
- GREEN BEAN ALMONDINE** fresh steamed green beans sauteed with garlic and almonds \$3
- GRILLED ASPARUGUS** fresh asparagus marinated then grilled and served with a light balsamic aiolo \$3
- GRILLED VEGETABLES** marinated grilled asparagus, squash, onions and peppers \$4
- HOME FRIES** roasted potatoes with diced onions, fresh spices sauteed in olive oil \$2
- NEW POTATOES** boiled baby new potatoes sauteed with basil and shallots folded into a dollop of sour cream \$3
- MASHED POTATOES** boiled potatoes, or yams with garlic and herbs, mashed w/ milk and butter \$3
- SCALLOPED POTATO GRATIN** sliced potatoes, or yams baked w/ cream, butter, herbs and parmesan \$3
- SUGAR SNAPS AND CARROTS** steamed sugar peas and baby carrots sauteed with caramelized onions \$3
- WILD RICE AND MUSHROOMS** wild rice casserole baked with fresh mushrooms, onions and herbs \$3
- ZUCCHINI AND SQUASH** fresh zucchini and squash, sauteed with shallots and herbs \$3

## DESSERTS

- COCONUT MACAROONS** our homemade macaroons drizzled with dark chocolate \$3
- DESERT TRAY** chocolate brownies and assorted baked cookies \$3
- HOMEMADE CHEESECAKE** caramel nut, chocolate, classic, pumpkin, strawberry \$3
- HOMEMADE COBBLERS** apple, blueberry, peach, or strawberry served with whipped cream \$3
- HOMEMADE CAKES** angel food, carrot, german chocolate, dark chocolate, pound... served with ice cream \$3
- HOMEMADE PIES** apple, chocolate heath bar, pecan, pumpkin... served with ice cream, or whipped \$3
- ICE CREAM SORBET BUFFET** sundaes, floats, splits, served with hot fudge, caramel, whipped cream and fruit \$4

## DRINKS

- FRESH GROUND COFFEE, TEA** served with heavy cream, half & half, splenda, stevia and raw sugar \$2
- FRESH SQUEEZED LEMONADE, OR ORANGE JUICE** \$3
- SODAS, SPRING WATER** \$1.50 each
- BOTTLED JUICES, TEAS, SPORT DRINKS** \$2 each
- VIRGIN DAIQUIRIS, SMOOTHIES, MILK SHAKES** \$3 each
- BEER, WINE AND ABC** let's discuss your plans...
- LICENSE** an ABC license or permit is required for any event serving alcohol, such license will be procured at host's expense. Simply fill out the form online no later than 10 days prior to the event.  
<http://www.abc.state.va.us/enforce/forms/banquet.pdf>

## EXTRAS

- BARTENDERS AND BUTLERED SERVERS** \$150 per event
- DECORATING AND PLANNING** any theme you have in mind, we can plan and create the perfect atmosphere for your event. From floral arranging, games, costumes, invitations and art \$25 pr hr (rentals and purchases not included)
- FLORAL ARRANGING** \$25 pr hr (flowers not included)
- PHOTOGRAPHY** \$250 pr hr \$450 pr hr for weddings
- GUEST ROOMS** \$250 per night when available