



Thank you for your interest in LUNDCH. We've compiled the following information to try to make the planning process of your event as simple as possible for you. While it may seem like a lot of detailed information that can be slightly repetitive at times, what follows has grown out of years of experience working with people to plan the best overall event with as little confusion and surprise as possible.

There are several sample menus from past events towards the end.

We look forward to working with you and making your event a very special and memorable experience for you, your friends and family!

\$1,000 minimum (food only) for all full service events.

All Saturdays & Sundays **\$3,000 minimum.**

"The Skinny": Sample Price List / General Overview

* All prices quoted at 50 guests occupancy. (Smaller parties, please inquire.)

* All prices and menus are subject to change due to seasonal / market availability.

(Any changes will be clearly explained with formal notice prior to final invoicing.)

Canapé Reception, stationary or passed (without dinner)

- \$38.00 / per guest: 5 varieties minimum
- (+\$2.00 per item, per guest for Caviar, Lobster, Beef Tenderloin dishes)

Canapé Reception, stationary or passed (with dinner)

- \$8.00 / 3 variety / per guest
 - \$10.00 / 4 variety / per guest
 - \$12.00 / 5 variety / per guest
- (+\$2.00 per item, per guest for Caviar, Lobster, Beef Tenderloin dishes)

Virginia Cheese Board

- \$8.00 / per guest (with dinner)
 - \$12.00 / per guest (without dinner)
- Selection of at least three artisan Virginia Cheeses (pending seasonal availability)
Fresh Baked Breads from Staunton's Newtown Bakery
Organic Grapes and Virginia Apples | Toasted Nuts (Pecans, Marcona Almonds)
Dried Figs & Dates | Table Water Crackers | Olive Medley

Market Crudités with Fresh Hummus & Dill-Artichoke Dip

- \$4.00 / per guest (with dinner)
- \$8.00 / per guest (without dinner)

"Add-ons" to Cheese Board & Crudités Accoutrements

(below prices are in addition to cheese / crudités price)

Mix of Herb Roasted, Grilled & Marinated Vegetables and Mushrooms

- \$5.00 / per guest

House-made Preserves, Chutneys and Pickled Vegetables

- \$5.00 / per guest

Selection of Artisan Virginia Salumis and Hams

- \$8.00 / per guest

Chesapeake Oyster Bar: Raw & Hot presentations available.

- \$2.50 / per oyster

Dinner Styles:

***Minimum starting price only!** Price can vary greatly depending on ingredients.
(e.g. sample prices would not be accurate for Morel mushrooms, lobster or caviar)

Harvest Style Buffet \$55.00 / per guest

- Minimum of 5 dishes (2 vegetable, starch, salad and protein).
- ML Food typically has all the necessary platters and serving utensils for buffets, so you won't need to worry about renting those *(some exceptions for specialty items)*.

Family Style \$65.00 / per guest

- Minimum of 5 dishes (4 of vegetables & starch or salad and one protein).
- Additional platters & serving utensils may be needed outside of my inventory, hence higher rental cost. *(Please bear in mind table space management when considering family style.)*
- Family Style dinners are better served with a few additional wait-staff to ensure the food platters get out to the tables fast enough.

Muti-Course Plated \$75.00 / per guest

- 4 courses: demitasse of soup with amuse-bouche, appetizer, main-course and pre-dessert.
- Three main-course selections for you to offer **(in advance)** to your guests: Vegetarian, Fish and Meat.
- Plated dinners will greatly increase the amount of servers and kitchen staff needed. I would not recommend doing a plated dinner for a 100 guests with less than 8 servers and 4 kitchen staff.

Pre-set one course Plated \$45.00 / per guest

- single course Protein, Starch, Vegetable and salad, ideally pre-set at guest's place prior to entering dining area.
- Three main-course selections for you to offer **(in advance)** to your guests: Vegetarian, Fish and Meat.
- Plated dinners will greatly increase the amount of servers and kitchen staff needed. I would not recommend doing a plated dinner for a 100 guests with less than 8 servers and 4 kitchen staff.

Kid's Meals:

Bag lunches and separate kid's "mini buffets" are available and we are happy to do them. As a father, I know that happy kids can make or break the success of an evening!

Other fees / What to expect:

Planning a wedding or large event is no small task. More and more people are doing it themselves nowadays. With all of the other logistics involved, (flowers, venue charge, photographer, DJ / band, wedding planner, cake, etc.) it can be very frustrating to find out about additional thousands that you hadn't budgeted for. With that said, we try to be clear about all the little things that you will need to pay for. It's our goal to be as upfront as possible, so there are not any surprises in the end.

Planning / Consultation Fee:

Events over 75 guests may be subject to a one-time Planning/Consultation fee of \$500.00. This fee covers unlimited site visits, phone, email and in-person consultation, menu development, tasting, rental coordination and all other various forms of coordination throughout your event process.

Server / Kitchen Staff Labor:

- A typical 100-guest event "buffet-style" dinner with one bar is best staffed with five to six servers and 2 kitchen assistants, depending on the involvement of set-up and break-down. Each server & kt assistant is \$28 / hour, including set-up, break-down and drive time.
- Please count on an additional \$1,000 - \$2,500 in labor.
- Events under 75 guests may be executed with just one kitchen assistant.
- Mike Lund or James Harris are on site for all events and oversee all aspects.
- **We do not charge gratuity.** You are paying the staff a fair wage for a long day's work. If you are blown away and would like to leave something extra for the staff, that's up to you, but not expected.
- If any member of our staff does not perform up to our expectations, they will be paid minimum wage for their time. This difference will be refunded back to you with our apology. *This hasn't happened yet ☺!

Coffee / Non-Alcohol Beverage Service:

- There is a flat fee of \$200 (per 100 guests) to cover our costs for coffee service.
- We only use coffee from local roasters and organic creamer and sugar.
**We do not provide Artificial sweeteners.*
- Herb infused iced teas, still and sparkling waters, imported sodas, and sodas are all available at actual cost + \$50 purchase, storage and delivery fee.
- Ice is charged at actual costs + \$50 purchase, storage and delivery fee.
- Disposable cups, plates, napkin, etc. are charged at actual costs + \$50 purchase, storage and delivery fee.

Alcohol:

We no longer have an ABC license outside of our restaurant. Most of our guests provide their own alcohol within accordance of the Virginia ABC and the specific venue. Most often you will need to secure a Banquet License. Please start the process at least two weeks in advance of your event. This can be easily obtained online: <http://www.abc.virginia.gov/licensing/banquet.htm>
We can still provide bartenders, bar set-ups, and signature cocktail mixers if necessary.

We can under NO circumstances purchase, pick-up, transport or store your alcohol!

Rentals:

Rental prices can vary greatly depending on venue and dinner style. Some venues provide tables and chairs, some glasses and even linens. Others are basically just a room that you need to fill with everything from tables right down to a temporary restroom. In addition, some venues do not have a kitchen with any cooking equipment and it is necessary to rent portable ovens, cooking ranges and a catering tent.

We request that you set-up an account directly with the rental company. However, we are happy to help coordinate with ordering and delivery, pick-up logistics, etc.

Looking to save money by moving your ceremony chairs to then use them as your reception chairs? If your venue's staff or wedding planner are unable or unwilling to move the chairs, then we charge **\$2 per chair** that needs to be moved.

Vendor Meals: We prefer to not have to worry about feeding additional outside staff while focused on making your event the very best it can be. If meals are required in the contracts of your other vendors (band, DJ, photographers, entertainment), please let us know as soon as possible, but no later than two weeks prior to the event!! **Vendor boxed meals are \$25 each.**

Cake / Desserts: We don't do wedding cakes. We're capable and could if you'd really like, but then you would have to find someone else to cater the dinner! However, we've worked with some very talented pastry chefs over the years and would be happy to put you in touch with them. We are happy to create special desserts for you as well! *We do not charge a cake cutting fee! (Because that's just ridiculous!)

Nearly Zero Waste: Full recycle / compost events are available. Please inquire. We're also happy to assist with procuring compostable and sustainable disposable plates cups in lieu of rented china and glassware.

Taxes:

All food is subject to a 5.3% Virginia state sales tax, & 7% Staunton City meals tax = 12.3% total tax on Food Only.

Payments:

- Non-refundable 30% of invoice total is due upon booking.
- Remaining balance is due day of the event. *For some larger events we may ask for an additional 50% deposit one week prior to go towards purchases.
- Cash and check are preferred method of payment.
- Credit Card payments are subject to 3.5% processing fee. This is what it costs us to process them.

Additional Services from LUNdCH:

Drop-off & Corporate Catering:

Boxed Lunches, Meeting Buffets,

Private Event Space:

Your private restaurant for the evening at our shop in Staunton.

Host your next event in our Staunton, VA Springhill Rd. location. Seated dinners for up to 50 guests, receptions for up to 75 guests.

*No room charge! \$1,000 minimum for food.

In-home Private Dining:

Starting at \$100.00 / per guest / 4 courses.

Additional fees if a server is desired or if rentals are required.

Subject to transportation fee depending on location.

Real sample mid-Summer passed canapés & buffet:

canapés

Virginia Ham Biscuits with Fig Chutney

Trio of Gazpacho's

Traditional, H2o & Verde

*Smoked Highland County Trout Crostini
with Horseradish Beets*

Itty Bitty Crab-cake with Remoulade

this evening's dinner

*Chilled Dilled Copper River River Salmon
with Dill Mustard & Marinated Cukes*

Chimichurri Polyface Farm Chicken

Moroccan Chic Pea Salad

*Green Bean, Roast Beets & Potatoes
with Herb Vinaigrette*

*Market Antipasti with *Sauce Romesco (*contains almonds)*

Real sample late-Summer, stationary canapés and “Dressed-up BBO buffet”

this evening’s snacks

Deviled Eggs

A selection of Virginia and Imported Cheeses

Fresh Fruit with Honey Yogurt Dip

Shen Valley “Dressed-up BBQ”

Chopped Pork Shoulder

Chimichurri Polyface Chicken

Baked Black “Street Corn” Beans

Marinated Ginger Soy Slaw

Dilly Apple Potato Salad

Traditional, Eat Carolina & Mustard

BBQ Sauces

Real sample Family Style Winter menu:

Virginia Cheese Board

*Mountain View Cheddar, Meadow Creek Appalachian & Grayson,
Horseradish & Beet Spiked Fresh Chèvre, Newtown Baking Breads,
VA Apples, Grapes, Figs & Dates, Spiced Pecans, Marcona Almonds
Marinated Olives, VA Ham & Salumis*

Family Style Dinner

- *Herbed Mustard Glazed Roast Lamb Shoulder*
- *Curried Cauliflower & Lentils*
- *Chilled Dilled & Grilled Salmon*
- *Wild Rice & Kale Salad with Pecans & Raisins*
- *Charred Brussel Sprouts with Roast Beets & Pickled Cranberries*

Dessert Bar in Miniature

- *Espresso Dark Chocolate Mousse (GF)*
- *Ginger Pana Cotta with Sesame gelée (GF)*
- *Fresh Berry Tarts with Lemon Curd*
- *Key Lime Bars*
- *Rosemary Pistachio Sugar Cookies*

Real sample October passed canapés & buffet:

Tiny VA Ham Biscuits with Chutney

*Warm Shot of Tomato Soup
with Grilled Pimento Cheese Dipper*

The World's Smallest Falafel

Aloo Tiki with Guacamole

this evening's dinner

*Local Greens, Marinated Apple & Fennel, Roast Beets
Pickled Cranberries, Blue Cheese & Herb Vinaigrette*

*Day Braised Beef Short Ribs
with Mushrooms & Horseradish au Jus*

Herb Roast Virginia Chicken

Potato Cauliflower Puree

Autumn Vegetable Antipasti with Sauce Romesco

Real sample early-Spring, passed canapés and plated dinner:

Canapes

- *Horseradish spiked Beet Crostini w/ VA Smoked Trout (baby arugula)*
- *House Cured Smoked Salmon on Rye w/ Marinated Cukes & Dill Mustard (pickled shallot, shaved egg, fried caper)*
- *Tiny Falafel w/ Tzatziki*
- *Liptauer Crostini*

Dinner

- *Gazpacho "Cosmo"*
- *Mint Vinaigrette Salad of Green Beans, Roast Beets, Pickled Radish & Potato*
- *Day Braised Beef Short Rib on Saffron Risotto with roast Cabbage, chilled grilled local Asparagus w/ Sauce Romesco*

Cheese plate "Old & New World Cheese Plate"

Spanish Monte Enebro, Manchego, Meadow Creek Appalachian Figs & Dates, VA Apples, Grapes, Marcona Almonds, Spiced Pecans, Olives, Membrillo, Newtown Bread

Real sample, Brunch Huevos Rancheros "Bar":

Yogurt & Fruit Bar

Huevos Rancheros

Anathallo Acres Beef Sirloin Barbocoa

Baked Black Beans & Rice

Jalapeño Hash-brown Casserole

Pica De Gallo & Guacamole

Gail's Wedding Cake

Real sample, Heavy hors d'ouvres dinner:

this evening's snacks

Selection of Cheeses & Accouterments

Fresh Crudités, Hummus & Artichoke Parmesan

Pickled Shrimp "Deviled Eggs"

*Smoked VA Trout Crostini
with Beet Chèvre & Arugula*

*Tomato Soup Shooters
with Pimento Cheese Dunker*

Tiny Crab-cake with Remoulade

Itty Bitty Falafel with Tzatziki

Little Lobster Rolls

*The World's Smallest Filet Mignon
with Horseradish Cream*

a little something sweet

Espresso Chocolate Mousse

Real sample, late-Fall, cheese board, passed canapés, family style dinner, dessert bar:

Virginia Cheese & Homemade Antipasti

Selection of VA Cheese | VA Apples & Pears | Fresh Bread Sticks
Toasted Pecans & Marcona Almonds | Marinated Olives
Pickled & Roasted Vegetables | Crudités & Hummus

Canapés (Passed):

BBQ Shrimp & Grits

Chilled Shots of Pumpkin Bisque with Curry Creme

The World's Smallest Filet Mignon with Horseradish Cream

Creamed Corn & Mushroom Risotto Cakes

Family Style Dinner:

Honey & Herb Brined Roasted Polyface Farm Turkey

Cider & Mustard Braised Autumn Olive Farm Pork Shoulder

*Red Eye Gravy & Cranberry Pomegranate Chutney
(Chutney served in mason jars)
Sausage, Apple & Sage Stuffing*

Duet of Potatoes:

Rierson's Farm Colorado Horseradish & Bourbon Spiked Virginia Sweets

*Melange of Green Beans, Roasted Beets & Pickled Autumn Vegetables
with Minted Chèvre Vinaigrette*

Dessert Bar in Miniature:

*Pumpkin Squares
Choco-Bacon Brownies
"Caramel Apple" Cakes (with stick!)
Carrot Cupcakes
Pecan Phylo Tarts
Lemon Rosemary Shortbread*

Real sample, Oyster Bar, passed Canapés, plated Dinner, Gelato Bar, Cookie Table:

Rappahannock River Oysters Raw on the ½ Shell 2 Ways

*Vodka Spiked with Pear
Rice Wine Mignonette with Cucumber Salsa*

Virginia Cheese Board

*Caromont Farm's Fresh Chèvre & Red Row
Mountain View Dairy Cheddar, Meadow Creek Dairy Appalachian
Olives, Fresh Local Fruit & Grapes, Marcona Almonds & Spiced Pecans
Fresh Breads & Bread Sticks from Staunton's Newtown Bakery*

Passed Canapés:

*BBQ Shrimp & Grits
The World's Smallest Filet Mignon with Horseradish Cream?
Mascarpone & Bruschetta Crostini*

this evening's menu:

*Demitasse of Liquid Autumn Soup with Curry Creme
Charred Brussels Sprout & Roasted Beet Salad
with Toasted Walnuts, Chèvre Croquet & Parsley Mint Vinaigrette*

Main Course Choice of:

*Vinegar Works Gastrique Braised Pork Shoulder
with Butternut Squash Puree & Wilted Autumn Greens*

*Potato Crusted Chesapeake Rockfish
Butternut Squash Risotto & Broccolini Sauté*

Sweet Potato Gnocchi & Local Mushroom Sauté with Shaved Parmesan

Gelato Sundaes Bar

*White Chocolate Grisbi, Vanilla & Blackberry Sorbet
Homemade Mixed Berry & Chocolate Syrups, Toasted Walnuts, Waffle Cone Chips, Jimmies, Crushed
Peanut Butter Cups*

Cookie Table:

*Choco-Bacon, Oatmeal Raisin, Peanut-butter Chip, Truffled Brownies, Pumpkin Cheesecake Bars, Lemon
Rosemary Shortbread*

Pick-up | Drop-off “to-go” Catering Menu

*This is not a full service catering menu. These items are for pick-up or delivery only.
48 hour notice required! Delivery fees apply.*

*Staunton: \$15 | Augusta County \$30 | Harrisonburg \$50
Charlottesville \$75 | Bath, Highland & Rockbridge Counties \$100*

Polyface Farm Deviled Eggs: *by the dozen (not mix & match!)*

- Traditional **\$15** dozen
- Pickled Shrimp **\$24** dozen

Horseradish Spiked Beet & Smoked VA Trout Crostini **\$24** dozen

Jumbo Cocktail Shrimp with Aioli Pimenton **\$17** dozen

Crudités with Hummus & Artichoke Parmesan Dip **ample for 10 guests* **\$35**

Selection of Virginia Cheeses with Accouterments **ample for 10 guests* **\$85**

Marcona Almonds | Spiced Pecans | Newtown Breads
Dried Figs & Dates | Grapes | Shaved Apples

- **Salumi** add on to Cheese Board **\$30**
- **House Pickles** add on to Cheese Board **\$7**

Fruit Platter with our Honey Greek Yogurt **ample for 10 guests* **\$45**

Edwards Country Ham Buttermilk Biscuits with Fig Chutney

- 2 dozen itty bitty **\$24**
- 1 dozen medium sized **\$24**

Roast Beef Sliders with Cheddar, Arugula & Horsey Cream **\$30** dozen

Chopped Pork Sliders with Marinated Slaw & Mustard-Q **\$27** dozen

Tea Sandwiches: **\$20** dozen *(mix & match OK!)*

- Cucumber Antipasti
- Curried Chicken Salad
- Pimento with Onion Marmalade

Side Salads **\$12** pint

- Dilled Potato
- Pesto Pasta
- Herbed White Beans
- Quinoa Kale with Sherry Vinaigrette
- Green Bean, Apple, Manchego, Potato

Smoked VA Trout Board **\$75** per 10 guests

Dill Mustard, Marinated Cukes, Capers, Chopped Egg,
Shaved Shallot, Water Crackers, H2o Cress

Chilled Dilled & Grilled Salmon Board **\$110** per 10 guests **subject to market \$ *wild when available*

Dill Mustard, Marinated Cukes, Capers, Chopped Egg,
Shaved Shallot, Water Crackers, H2o Cress

Sweets \$2 each \$22 dozen (mix & match OK!)

- Truffled Walnut Brownies | Salted Chocolate Chip Cookies | Lemon Cupcakes

Dressed-up BBQ: \$250 per 10 guest (*available hot or cold!)

- Smoked Chopped Pork Shoulder
- Jerked Chicken
- Trio of Sauces: Traditional, Mustard, East Carolina
- Highland County Maple Baked Beans
- Dilly Potato Apple Salad
- Ginger Soy Slaw

Dressed-up Taco Bar: \$250 per 10 guest (*available hot or cold!)

- Braised Beef Barbocoa
- Enchilada Chicken
- "Street Corn" Black Beans
- Fajita Veggie Rice
- Guacamole
- Pica de Galo
- Lime Cream
- Corn Tortillas

LUNdCH BOX Menu: *Perfect for meetings and picnics!*

- Minimum \$100 per order (excluding delivery *fees)
- Give us names with your order and we'll label them for you!
- Other choices of sandwiches are available!

Curried Chicken Salad Croissant \$13 (*GF)

choice of side: Pesto Pasta Salad or Green salad

Cucumber Dill Antipasti Sandwich \$13 (V,*VGN,*GF)

Roasted Red Peppers, Artichoke & Olive Spread

choice of side: Pesto Pasta Salad or Green salad

Picnic Chicken \$15

Cornflake Crusted Tender Chicken Breast

with Green Bean Salad & Potatoes

Trout Nicoise \$16 (*V,*VGN,GF)

Egg, Olives, Green Beans, Baby Taters & Maters

Spiced Pecans, House Vinaigrette

House Salad \$13 (V,VGN,GF)

Stover Shop Greens, Roasted & Pickled Veggies

Spiced Pecans, House Vinaigrette

V = Vegetarian | GF = Gluten Free | VGN = Vegan | *=Available

Drinks: \$2 Mexican Coke, Diet Coke, VA Bottled Water, San Pellegrino Sodas

Staunton Coffee Co. regular or decaf \$30 96 ounces

Kitch'n Cook'd or Martin's BBQ Potato chips: \$1

Cookies & Cupcakes: \$2 each | \$22 a dozen

