

Blacksburg Catering



**ZEPPOLI'S ITALIAN CATERING
IS ALSO AVAILABLE!**

BBQ Catering

BBQ APPETIZERS

Pork Belly Bites*

Crispy pork belly tossed in honey-sriracha sauce

\$60 / Tray (Feeds 8-10)

Chips & Dip*

Homemade kettle chips served with a bacon-onion dip

\$35 / Tray (Feeds 8-10)

Queso & Chips

Creamy, spicy cheese dip served with seasoned tortilla chips

\$45 / Tray (Feeds 8-10)

BBQ DESSERTS

\$35 / FEEDS 8-10

Cobbler

Choice of Peach, Apple, or Cherry

Banana Pudding

BBQ SIDES

\$32 / FEEDS 8-10

\$60 / FEEDS 16-20

- Mac n Cheese
- Buttery Mashed Potatoes
- Potato Salad
- Red Cabbage Slaw
- Macaroni Salad
- Southern Style Green Beans
- Hush Puppies
with Honey Butter
- Brown Sugar Baked Beans

BBQ WINGS*

Flash-fried after slow smoking, served with your choice of sauce & ranch or blue cheese

\$30 / 20 Wings



BBQ MAINS

Pulled Pork*

Slow-smoked, hand-pulled, and mixed with a homemade BBQ Rub

1 lb / 5 lbs

\$13.99 / \$65.00

Add Blacksburg Bagel Buns - 5 for \$6.50, 10 for \$12.50, 100 for \$110.00

Pulled Chicken*

Tender and succulent, great alternative to red meat

\$12.99 / lb.

Smoked Sausage*

Juicy, smoked, and sliced with your choice of classic or andouille sausage

\$50 / Tray (12 Sausage Links- Feeds 8-10)

Meatloaf*

Traditional southern meatloaf, hickory smoked, and glazed with your choice of sauce

\$50 / Tray (Feeds 8-10)

Baby Back Ribs*

Smoked till they fall off the bone, tender, cut, and tossed in your choice of sauce

\$28 / Rack

Buffalo Cauliflower

Deep-fried and tossed in buffalo sauce

\$40 / Tray (Feeds 8-10)

Chopped Brisket*

Hickory and post oak wood smoked with a simple salt, pepper, onion, & garlic rub

1 lb / 5 lbs

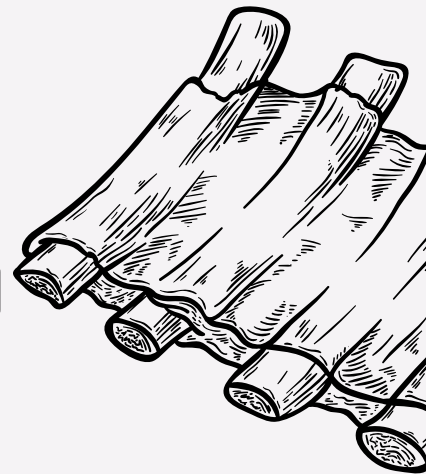
\$20.99 / \$100

BBQ SAUCES

8 OZ / \$3.49

16 OZ / \$5.99

- House BBQ
- Tangy Mustard
- Carolina Vinegar
- Alabama White
- Honey-Siracha
- Classic Buffalo



Soup Catering



**all soups are in gallon sizes
12-18 servings per gallon**

MINISTRONE \$50

A hearty classic Italian vegetable soup, made from Zeppolis classic recipe. *Dairy Free, Vegan, Gluten Free*

TOMATO BISQUE \$50

Super silky version of the classic tomato soup. A sweet bisque with a hint of basil. *Gluten Free, Vegetarian.*

CHICKEN & SAUSAGE GUMBO \$60*

Chicken, sausage, okra, onions, peppers in a tomato cajun broth.

FRENCH ONION \$50*

Tons of caramelized onions in a rich beef broth topped with swiss cheese bread.

LOBSTER BISQUE \$60*

Thick creamy bisque with pieces of garlic lobster in every bite, an employee favorite.

CHILI CON CARNE \$60*

Perfect for a cold day! Ground beef, andouili, chipotle peppers, peppers, onions, tomatoes, cumin, chili powder, garlic

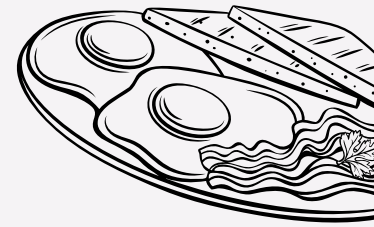
BROCCOLI CHEDDAR \$50

A blend of creamy cheese sauce, paired with tons of seasoned broccoli . Vegetarian.

BRUNSWICK STEW \$60*

Thick and hearty stew with slow roasted, pulled chicken, and tons of veggies. Tomatoe based.

Breakfast Catering



48-hour order notice

Pickup is available starting at 9 am. *inquiry for earlier times*

BREAKFAST SIDES

single feeds 6-8 people

double feeds 12-16 people

- Scrambled Eggs 20/40
- Home Fries 24/48
- Waffles with Butter & Syrup 15/30
- Biscuits with Butter & Jelly 15/30
- Bacon Strips 20/40*
- Sausage Links 20/40*
- Fresh Fruit 28/52
- Gluten-Free Waffles with Butter & Syrup 22/44

BREAKFAST BEVERAGES

\$6 per gallon

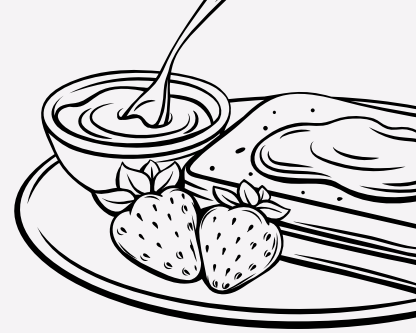
Orange Juice

Lemonade

Sweet/Unsweet Tea

BREAKFAST ENTREES

single feeds 6-8 people
double feeds 12-16 people



CHICKEN & WAFFLES 40/75*

crispy chicken tenders and homemade waffles. served sweet: topped with powdered sugar and a drizzle of honey. served spicy: tossed in honey-siracha sauce, served with maple syrup and butter.

FRENCH TOAST CASSEROLE 35/65

our homemade bread cubed and tossed with eggs, cinnamon, brown sugar, and a hint of vanilla topped with powdered sugar and maple syrup.

CHICKEN BISCUITS 35/65*

homemade biscuits filled with crispy chicken tenders. served sweet: topped with powdered sugar and honey
served spicy: tossed in honey-siracha sauce.

LOADED BREAKFAST CASSEROLE 40/75*

eggs, homefries, bacon, sausage, cheese, and herbs tossed together and baked.

BISCUITS & SAUSAGE GRAVY 30/55*

homemade biscuits with a hearty sausage gravy made with onions and peppers. (vegetarian gravy option available)

SMOTHERED BREAKFAST WRAPS 45/80*

eggs, cheese, bacon, and tomatoes in tortillas smothered and then baked with sausage gravy.

SHRIMP & SAUSAGE HASH 50/90*

shrimp, sliced sausage, onion, green pepper, red peppers tossed with home fries served with scrambled eggs with cheese.

FRITTATAS 35/65

MEAT LOVERS*: bacon, sausage, ham, and cheddar jack cheese.

VEGGIE: spinach, mushroom, onion, peppers, tomatoes, and cheese.

PIZZA*: chopped pepperoni, mozzarella, marinara sauce, and fresh basil.

WESTERN*: chopped ham, green peppers, red onion, and cheddar jack cheese.

GREEK: feta cheese, olives, spinach, and tomatoes.

THREE CHEESE: a blend of 3 kinds of cheese.

POLICIES

ALL CATERING ORDERS WILL HAVE A 10%
WE WORK WITH VT PAYMENT PLANS SUCH AS AMERICA TO GO.
ATG WILL HAVE AN ADDITIONAL 10% ADDED DUE TO DELAYED
PAYMENTS.

ANY ORDERS THAT ARE NOT PAID BEFORE PICKUP OR DELIVERY
WILL BE CHARGED A 10% SERVICE FEE. WEDDINGS AND ANY EVENT
THAT REQUIRES SERVICE WILL HAVE A 20% SERVICE FEE.

**Please email ALL catering orders
to info@blacksburgcatering.com
48 hours in advance**

810 UNIVERSITY CITY BLVD #22
BLACKSBURG, VA 24060

MONDAY - FRIDAY
OFFICE HOURS: 9AM - 4PM

Private Events are offered anytime!

(540) 953-2000