



2024-2025 MENU

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Fishersville, VA

The menu selections provided here are meant to help guide you. We are also happy to build a custom menu or offer items not listed herein. Please visit our website or email us to design your custom catering plan.

COCKTAIL HOUR

FOOD BARS

PRETZEL BAR

Soft pretzels hung on our custom-made display, served with warm beer cheese, spicy mustard, honey mustard, and marinara sauces.

QUESO & SALSA BAR

Hot queso blanco, fresh pico, fresh mango salsa, guacamole, and salsa verde. Served with Tri- Color Tortilla Chips.

SAVORY MINIS

MINI COUNTRY HAM BISCUITS

Served with brown sugar butter.

MINI CRAB CAKES

Served with remoulade.

CHEESES

CHARCUTERIE / GRAZING TABLE

GOUDA PIMENTO CHEESE BITES

BRIE AND CRANBERRY BITES

HOT SPINACH DIP

FLATBREAD

BRIE, PEAR, & ITALIAN SAUSAGE

MEDITERRANEAN VEGGIE

PROSCIUTTO & MOZZERELLA

Topped with fig jam and arugula.

OTHER

SHRIMP COCKTAIL SHOOTERS

SMOKED SALMON

Served on a cucumber wedge.

HOT MEXICAN STREET CORN DIP

Served with tri-color chips.

BBQ MEATBALLS

BACON JALAPEÑO DEVILED EGGS

ENTREES

CHICKEN

BUTTER BAKED

Our version of oven-fried chicken.

LEMON CAPER

Chicken grilled and baked in a rich lemon sauce finished with fresh capers.

BRUSCHETTA

Italian herbed grilled chicken topped with fresh bruschetta and mozzarella cheese.

CHICKEN CONTINUED

SOUR CREAM CHEDDAR

Chicken breast, cooked in a creamy sour cream-based sauce, topped with a cheddar cheese blend.

MARRY ME

Chicken in a creamy Alfredo-style sauce, made with sun dried tomatoes and a dash of red pepper flakes.

PULLED CHICKEN BBQ

For those who love BBQ, but choose not to eat pork. Served with brioche buns.

BEEF

ROAST BEEF

One of our most popular entrees, our slow-roasted, always-juicy-and-tender roast beef is a real crowd pleaser.

BEEF TENDERLOIN

Medium rare slices with a creamy horseradish.

SMOKED BEEF BRISKET

Served with brioche rolls and BBQ sauces.

CLASSIC POT ROAST

Served with fresh potatoes and carrots.

SIRLOIN TIPS & GRAVY

Sirloin beef tips slow roasted in homemade brown gravy, with or without mushrooms.

SIRLOIN STEAK

A delicious, 6-ounce sirloin. ** Only available if we can cook onsite. **

PORK

PULLED-PORK BBQ

Served with brioche buns and sauce.

TENDERLOIN AND GRAVY

Southern, classic pork tenderloin, slow-roasted in homemade gravy.

SEAFOOD

** Only available if we can cook onsite or set up a remote, venue kitchen. No buffet option. **

GRILLED SALMON

Served with your choice of garlic herbs, lemon butter, honey garlic, or buttered dill.

GARLIC-HERB SHRIMP

Grilled shrimp, served in a butter, garlic and herb sauce.

SEAFOOD PASTA

Grilled Shrimp and Scallops in an Alfredo sauce, tossed in penne pasta.

VEGETARIAN AND VEGAN

Vegetarian (VE), Vegan (VG), Gluten-Free (GF)

VEGGIE PASTA PRIMAVERA

Cavatappi noodles in a homemade Alfredo sauce, loaded with fresh, seasonal veggies. (VE)

VEGGIE PASTA MARINARA

Cavatappi noodles in a homemade marinara sauce, loaded with fresh, seasonal veggies. (VE)

SOUTHWEST RICE

Spanish-style rice, served with fire-roasted corn, tri-color peppers, and black beans – one of our client favorites! (VG, GF)

STUFFED PORTABELLAS

Large portabella mushroom, stuffed and backed with a spinach artichoke mix. (VE, GF)

FOOD BARS

PASTA BAR

Penne and Cavatappi noodles, served with marinara, meat, and Alfredo sauces, two meats (choose from grilled chicken, chicken parm, shrimp, Italian sausage, or meatballs), and a variety of toppings.

STREET TACO BAR

Steak, Mango Chicken and Chorizo with all the toppings you could ever want for your taco!

BAKED POTATO BAR

Potatoes served with chili, diced ham, bacon, cheese, sour cream, chives, cooked broccoli florets. and butter.

SALADS

CLASSIC TOSSED SALAD

Spring mix served with cherry tomatoes, English cucumbers, and shredded cheese, served with your choice of dressing.

CAESAR SALAD

Romaine topped with fresh Parmesan cheese and croutons, served with Caesar dressing.

STRAWBERRY SPINACH

Fresh Spinach, strawberries, feta cheese, and slivered almonds, served with poppyseed dressing.

PEAR AND CRANBERRY

Spring mix topped with toasted pecans, fresh pears, dried cranberries, served with a balsamic vinaigrette.

PEACH BLUEBERRY

Fresh Arugula and spring mix, topped with peaches, blueberries, walnuts, and feta, served with a white-shallot-balsamic vinaigrette.

BREAD

CLASSIC YEAST ROLLS

CORNBREAD MUFFINS

HAWAIIAN ROLLS

ASSORTED ROLLS BASKET

SIDES

WHIPPED POTATOES

Classic, whipped, white potatoes.

TWICE-BAKED POTATO

Loaded with cheese, bacon and sour cream.

OVEN-ROASTED POTATOES

Red-skin potatoes with herbs and olive oil.

POTATO SALAD

An old family recipe that is not your classic potato salad.

MACARONI SALAD

Cold macaroni salad with tomatoes, cucumber, mayo, and dill weed for a special twist.

BASIL-PESTO ORZO

Orzo Pasta tossed in basil pesto, served warm with fresh spinach and cherry tomatoes.

RICE PILAF

Rice and orzo cooked in a seasoned broth with herbs and spices.

HASHBROWN CASSEROLE

Shredded potatoes in a creamy cheese sauce and baked to perfection.

SIDES CONTINUED

FIVE-CHEESE MAC

Our famous five cheese macaroni and cheese is sure to please everyone!

SAUTEED GREEN BEANS

Fresh green beans, lightly steamed and sautéed on the grill with herbs and spices.

COUNTRY GREEN BEANS

Classic green beans, slow-cooked in ham.

CAPRI VEGGIE BLEND

A blend of squash, zucchini, carrots, and green beans, finished with herbed butter sauce.

WARM BROCCOLI CASSEROLE

Broccoli florets, cooked and tossed in a creamy cheese sauce, then baked to perfection.

GRILLED ASPARAGUS

Asparagus spears, grilled with butter and spritzed with fresh lemon juice.

ROASTED BRUSSEL SPROUTS

Brussel Sprouts, roasted with salt, pepper, and olive oil, finished with a balsamic glaze.

HONEY-CINNAMON CARROTS

Fresh baby carrots, cooked to perfection and tossed in a honey-cinnamon sauce to finish.

SAUTEED CORN

Corn, sautéed in butter, topped with fresh basil.

DESSERTS

MINI PIE BITES

Choose from Peanut Butter, French Silk, Oreo, Boston Cream, Pecan, and Apple.

MINI CHEESECAKES

Served with assorted toppings.

MINI CANNOLIS

Made with a delicious chocolate-chip filling.

DONUT HOLE KABOBS

Assorted donuts on wedding-pretty kabobs.

ASSORTED COOKIE BAR

A variety of cookies in jars, presented on decorative stands and trays.

CUPCAKES

Mini or regular-sized, in Chocolate, Vanilla, Pumpkin, Lemon-Blueberry, White Chocolate-Raspberry, Strawberry, and Salted Caramel.

FRESH FRUIT WAFFLE CONES

(Seasonal option) Sweet waffle cones, filled with fresh fruit, drizzled with honey, and garnished with fresh mint.

DESSERT SHOOTERS

Strawberry shortcake, banana pudding, Tiramisu, Raspberry Brownie Cheesecake, Peanut Butter Cup, Lemon Blueberry, and Caramel-Apple-Pie-Cheesecake.

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We also offer set-up services and unique tablescape designs to wow your guests!

