



Hollins Dining
For the love of flavor.

Wedding Menu

Hollins University

Hollins University



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CONTACT INFORMATION

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Hollins University
Roanoke, Va. 24020



HORS D'OEUVRES

Southern Grit Cake topped with
Vidalia Onion and Apple Compote

Gorgonzola and Cranberry Bite

Thai Chicken Satay with a
Spicy Peanut Ginger Dipping Sauce

Roasted Beet and Goat Cheese Tartlet

Petite Sweet Potato Biscuits with Virginia Baked Ham

Fig and Walnut Savory Cheese Cake
served with Toast Rounds

Roasted Red Potato Boule filled with Crème Fraiche
and garnished with Edible Chive Flowers

Black and White Scallops

Cool Salmon Canapés

Wocktails
Shrimp Cocktail served in a Crispy Wonton Cup
with an Avocado Salsa

Eggplant Parmesan
served with a Smoked Tomato Chutney
and Shredded Fontina Cheese

Parmesan Artichoke Hearts
with Fire Roasted Tomato Sauce

Greek Pizza of Feta, Black Olive Spinach Pesto and Marinated
Cherry Tomato on Grilled Pita

Miso Dressed Crab Salad on Cucumber

Skewered Grilled Lemon Basil Shrimp

Lollipop Lamb Chops served with a Mint Coulis

Reception

DISPLAYS

Poached Salmon accompanied by Chopped Egg, Tomato, Red Onion and an Herb Cream Cheese served with Pumpnickel and Rye Toast Rounds

Antipasto Display: an assortment of Italian Meats and Cheeses served with Artisan Breads

Domestic Cheese Display, Warm Spinach Dip, Sundried Tomato Artichoke Dip and Hummus w/ Assorted Crackers and Breads

Insalata Caprese
with Asparagus and Balsamic Reduction

ACTION STATIONS

Beef Tenderloin Steakhouse Station
Succulent Beef Tenderloin with Gorgonzola Mayo, Garlic Aioli, and Crispy Fried Shallots served on a Herbed Crostini and garnished with Micro Greens.

Seafood Shortcake Station
Shrimp and Scallops in our Chef's Signature Sauce served on Chive Biscuits

Mini Grilled Pimento Cheese Sandwiches
with Fire Roasted Tomato Soup

Smashed Potato Bar
Yukon Gold, Baby Red Skin, and Sweet Potatoes
with Chef's Special Array Toppings

Shrimp and Grits
Smoked Cheddar and Green Chili Grits
Accompanied by Shrimp, Tasso Ham, Peppers and Onions,
and Chef's Signature Gravy

Hollins

EVENT PLANNING

Recommendations and Price Ranges
Based on 100 people

Butlered Hors d'Oeuvres

We suggest choosing 4-5, \$1.95- \$4.95 per guest

Interactive Stations

We suggest choosing 2-4, \$4.95- \$22.95 per guest

Display Stations

We suggest choosing 1-2, \$3.95- \$12.95 per guest

Dessert Stations

*We suggest choosing 1-2, \$3.95- \$10.95 per guest
Wedding cake cutting and service \$2.95 per person*

Beverage Packages

*We offer a wide variety of beverage options
\$1.95- \$19.95 per guest*

Staffing Service

*Staffing requirements will vary depending on the menu
\$3.95- \$12.95 per guest*

Rentals

*Vary widely, specialty items are also available
\$4.95- \$25.95 per guest*



EVENT PLANNING

Hollins Catering provides the community with exquisite cuisine and event orchestration.

As the campus dining provider, our sole commitment is to Hollins and offering hand-crafted, contemporary cuisine and thoughtful service. Our high energy and standards insure a commitment to excellence and maximum value for our clients.

We offer our knowledge and assistance for all aspects of event planning: from menu design and beverage selection, to rental equipment, service, staff and décor. We pride ourselves in fulfilling our clients needs by listening, envisioning and creating events that meet your personal style and budget.

Whether an intimate dinner party, lavish buffet, elegant wedding or large reception, our seasoned catering specialists will assist you in making your event seamless and memorable for your guests.

Hollins Catering looks forward to serving you!

Served Dinner



Three Course Served Dinner

Frisée and Mesclun
Avocado Salad

Sourdough Dinner Rolls with Sweet Creamy Butter

Hazelnut Crusted Chicken with a Raspberry Reduction
Roasted Baby Fingerling Potatoes, Chef's Selection of
Local Seasonal Vegetables

Vegetarian Option, Wild Mushroom Lasagna

Iced Tea and Water

Coffee Service following Cake Cutting

Buffet Dinner

Carved Maple Glazed Turkey Breast

or

Carved Virginia Baked Ham with Honey Dijon Sauce

Fig and Stilton Salad with Port Wine Dressing

Artisan Bread Display with Herbed Butter

Country Smashed Sweet Potatoes

Chef's Selection of Local Seasonal Vegetables

Iced Tea and Water

Coffee Service following Cake Cutting

Four Course Served Dinner

Tomato Basil Soup or Summer Avocado Soup

Baby Greens topped with Sliced Strawberries, Balsamic
Pecans, Crumbled Goat Cheese and a Pomegranate
Vinaigrette served in a Parmesan Cup

Sourdough Dinner Rolls with Sweet Creamy Butter

Petit Filet paired with Jumbo Lump Crab Cake and
served with Parmesan Risotto and Poached Asparagus
Bundles Wrapped with Leeks

Vegetarian Option, Wild Mushroom Lasagna

Iced Tea and Water

Coffee Service following Cake Cutting

Buffet Dinner

Carved Tea Smoked Beef Tenderloin served
with Horseradish Cream and Au Jus

or

Carved Herb Crusted Pork Loin served
with our Chef's Signature Chutney

Mixed Greens and Baby Spinach tossed with Dried
Cranberries, Sliced Mushrooms, Mandarin Oranges
and Tossed in a light Citrus Vinaigrette

Artisan Bread Display with Herbed Butter

Roasted Red Potatoes or Whipped Sweet Potatoes

Chef's Selection of Seasonal Vegetables

Iced Tea and Water

Coffee Service following Cake Cutting