## Personal Touch Catering
### Winter 2010 Buffets

#### Ice Crystal
- $25.00 per person*
- Traditional Tossed Salad with Assorted Dressings
- Pasta Primavera with Crisp Vegetables and Alfredo Sauce
- Parsley-crusted Salmon with Horseradish and Chive Cream
- Herbed Pork Roast with Apricot and Fennel
- Sweet Potatoes Au Gratin
- Tuscan Vegetable Medley
- Dessert Table: Cheesecake with Cherry Topping, Fresh Apple Pie, and Coconut Brûlée
- Assorted Artisan Breads with Butter
- Water, Hot Tea, and Coffee**

#### Winter Wonderland
- $29.00 per person*
- Lobster Bisque
- Mixed Greens with Assorted Dressings
- Tri-color Tortellini with Olives, Red Peppers, and Artichokes
- Roasted Prime Rib of Beef with Rosemary Demi-glace
- Pan-seared Chicken Breast with Lemon Thyme Jus
- Au Gratin Potatoes
- Green Bean and Wax Bean Duet
- Soybean Succotash
- Dessert Table: Cheesecake with Cherry and Blueberry Topping, Carrot Cake, Chocolate Fudge Cake, and Tiramisu
- Assorted Artisan Breads with Butter
- Water, Hot Tea, and Coffee**

#### Snowflake
- $16.50 per person*
- Artisan European and Domestic Cheeses with Country Breads, Assorted Crackers, and Fresh and Preserved Fruit
- Seasonal Selection of Baby Vegetable Crudités with choice of Minted Yogurt or Creamy Ranch
- Roasted Turkey Breast served with Cheddar Biscuits and Cranberry Chutney
- Mini Desserts: Chocolate Panna Cota, Raspberry Tarts, Crème Brûlée Spoons, Pecan Pie, and Chocolate-covered Brownie Skewers
- Holiday Punch and Water

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*Plus 19% service charge and 5% sales tax.
**We proudly brew Peet’s Coffee & Tea.
All menus are served on china with silver flatware.
Off-premises events will incur an additional fee of $1.50 per person for events in Blacksburg or $2.50 per person for events outside Blacksburg.
Minimum of 25 guests.