

# Elegance to Simplicity Caterers

10305 Piper Lane  
Suite 101  
Manassas, Va 20110  
Phone: 703-393-2520  
Fax: 703-393-6550



## Menu I

### Standard Menu

*Select 4 Cold Items/ 4 Hot Items from Menu I & 2  
Maximum of 4 hot items  
Labor, skirting and linen not included  
Food and Beverage Prices are Subject to 5% VA Sales Tax  
18% Gratuity will also be added to the invoice*

#### **Brie & Raspberry in Phyllo**

Raspberry preserves, a bite of soft Brie cheese with slivered almond and flaky Phyllo wrapper  
These little egg rolls shaped Brie & Raspberry bites are delicious

#### **Baked Brie and Chutney**

Baked Brie with a topping of Mango chunks, Caramelized onions, Walnuts and Chutney  
Choices: (1.) Spicy Mango (2.) Cranberries and Dried Apricots

#### **Three Style Hot Wing Platter**

Spicy, lime & Honey Glazed

#### **Taquitos**

South of the Border, these delightful stuffed beef, chicken or cheese Taquitos  
Served with Guacamole, sour cream and salsa

#### **Jalapeno Mini Red Chicken Tacos**

Red Chicken jalapeno Mini Tacos to wake up your taste buds

#### **Mini Beef Empanadas**

A Southwestern turnover made from delicious cream cheese pastry filled  
with seasoned ground beef, pimento peppers, bell peppers and spices.

#### **Quesadillas**

Fresh off the Grill tortilla filled with Mexican Cheeses, red onions,  
Diced tomatoes, and Green mild chili peppers  
Served with mild salsa with fresh cilantro, Guacamole, sour cream and Jalapenos

#### **Quesadilla' Con Pollo**

Grilled tortilla filled with Mexican Cheeses, seasoned chicken  
Served with and salsa and sour cream

#### **Chicken Fajitas**

Chicken fajitas made with colorful bell peppers, seasonings,  
Sweet onions, Mexican cheese  
Served with flour tortillas, salsa, sour cream and guacamole

#### **Thai Chicken & Cashew Spring Roll**

Shredded chicken breast mixed with generous slices of cashews and vegetables.  
Sesame oil, soy sauce fresh garlic and select seasonings, then wrapped in a crispy spring roll wrapper

#### **Teriyaki Sesame Chicken Strips**

Chicken strips cooked in a delicious marinated Teriyaki sauce Sprinkled with sesame seeds

### **Vegetable Egg Roll**

Made with cabbage, celery, mushrooms, carrots and water chestnuts wrapped in won ton wrappers

### **Crab Rangoon**

Snow crabmeat blend in cream cheese with spices all pocketed in a crisp spring roll



### **Breaded Chicken fingers**

Chicken fingers served with Honey Mustard

### **Cheesy Beer-Salsa Fondue**

Cheesy Beer-Salsa Fondue served with assorted flavored Crackle Bread

This hot melting cheesy salsa is made with blends of Cheddar, American and Monterey Jack

Topped with red pepper strips and chopped mild green chiles

### **Mushroom, Pepperoni and Sausage Pizza**

Pizza sliced, made with sauce mozzarellas cheese mild and hot sausages with thin white mushrooms

### **Assorted Mini Deep Dish Pizzas**

Each individual deep-dish pizza starts with a hearty pizza dough crust and then we add a zesty pizza sauce and Four ingredients: Spicy Italian Sausage, Green pepper and onion, Pepperoni topped off with a mozzarella cheese

### **Double Cheese and Prosciutto Calzone**

Mozzarella cheese, Prosciutto, fresh garlic, Italian sauce and herbs

### **Assorted Petite Quiche**

Assortment from traditional Quiche Lorraine, Spinach, herb Cheese to zesty Cajun Shrimp

### **Petite Quiche Lorraine**

Swiss cheese, cured bacon in a cream cheese pastry, firm but flaky crust

### **Mini Rubens**

Mini Ruben made with corned beef, sauerkraut, Thousand Island dressing and Swiss cheese

### **Mini French Dip**

Shaved beef, au jus served with assorted mini rolls and mustard-horseradish

### **Artichoke Dip**

Artichoke hearts with a blend of cheeses

Served with seasoned toasted baguettes

### **Parmesan Artichoke Hearts**

Combination of tender artichoke hearts stuffed with a creamy goat cheese and zesty

Parmesan cheese, seasoned with a hint of garlic and lightly breaded

### **Grilled Eggplant with Pepper Relish**

Grilled Eggplant made with Red Pepper Relish, pine nuts, olive oil and seasonings

### **Sausage Stuffed Mushrooms**

Mushrooms filled with Italian sausage, Romano cheese,

Mozzarella cheese and Signature Italian sauce

### **Bacon Cream Cheese Stuffed Mushrooms**

Mushrooms filled with flavorful Cream Cheese- Bacon & seasons

Sprinkled with Bread crumbs and Sun-dried tomato

### **Assorted Sausage Dish**

Italian sausages hot and sweet with Kielbasa and other mixed sausages

Cooked with red, green, yellow bell pepper strips and sweet onion and signature sauce (Basket of rolls)

### **Franks in a Blanket**

Our cocktail size, all beef franks are unique because we wrap them in a delicious cream cheese pastry

### **Barbeque Pulled Pork**

By popular demand the BBQ pulled pork in on the menu. Made Louisiana style  
Tangy and not to spicy served with assorted rolls

### **Sweet & Sour Meatballs**

Meatballs slowly cooked in a rich red sweet and sour sauce  
Chunks of pineapple and colorful bell peppers slices

### **Swedish Meatballs**

Swedish meatballs in rich stroganoff sauce

### **Italian Meatballs**

Signature style Italian meatballs made in a rich sauce topped with melted Mozzarella Cheese  
Served with assorted rolls

### **Spanakopita**

Mediterranean taste of Greece with spinach, cream cheese, real feta cheese and a hint of garlic then wrapped in flaky phyllo

## **Menu II**

*Choose four (4) Cold Items from this section  
(Sandwiches and wraps are mini 3-inch)*

### **Turkey Sandwich Wrap**

Turkey breast, cucumber, red peppers, seasons wrapped in flat bread

### **Turkey Caesar Wrap**

Turkey breast, romaine lettuce, Parmesan cheese, Caesar dressing, sun dried tomatoes and green onion

### **Turkey Fresco**

Smoked turkey breast, American white cheese, cucumbers, lettuce, tomatoes, red onions on  
Fresh whole wheat bread with creamy cucumber sauce

### **Tortilla Roll-Ups**

Flavorful and colorful assorted tortilla roll-ups  
Smoked turkey, honey glazed ham  
Made with cheese spreads and white American cheese

### **Smoked Salmon**

Fresh Salmon on a bed of greens served with cream cheese, capers, chopped red onions,  
sliced eggs, cucumber, dill with assorted crackers



### **Chicken on Asiago Cheese Focaccia Bread**

Chicken breast, red onions, green leaf, tomatoes and our fresh Cilantro mayonnaise dressing

### **Deluxe Cheese Platter**

Assortment of soft and hard Cheeses  
Red and white grapes with multigrain crackers

### **Curry Chicken Bites**

Light pastry puffs filled with creamy chicken curry

### **Tex Mex**

Ole! A Layered Dip, very spicy  
Refried beans, sour cream, guacamole, seasonings, Mexican cheeses, onions, Salsa, topped  
With green mild chiles, black and green olives  
Served with tortilla chips

### **Asparagus and Prosciutto**

Fresh asparagus steamed and wrapped with Prosciutto, herbs a slice of Asiago cheese melted  
Mixed in with plain Al dente asparagus with a dip

### **Vegetables Tray**

Assorted veggies with dip, Snow peas or sweet peas, celery, yellow squash, radishes,  
Colorful bell peppers, baby carrots, cauliflower, broccoli, mushrooms and zucchini

### **Grilled Veggie Platter with Ginger-Mustard Dip**

Assorted Colorful bell peppers, asparagus and zucchini served with Signature Ginger-Mustard Dip



### **Spinach Dip Bread Bowl**

Spinach mixed in cream cheese blends  
Served in a bread bowls with assorted Krackle bread  
*(Garlic, Onion, Hot & Spicy and Cheese & Oregano)*

### **Fresh Fruit Salad**

*(Off season some fruit may not be available or as sweet)*  
Pineapple and cantaloupe chunks, green grapes, mixed berries  
Sliced strawberries served in a bed of lettuce

### **Signature Pasta Platter**

Tri Colored three cheese Tortellini's, assorted olives, mushrooms, pepperoni, red roasted peppers,  
Red onions, pepperchini, broccoli, carrots, cherry tomato and marinated in a zesty dressing

### **Greek Salad**

Romaine lettuce, red onion, black olives, bell peppers, tomato, cucumber, feta cheese and dressing

### **Cold Meat Platter**

Roast beef, smoked ham, salami, turkey breast rolled and  
Served with assorted rolls, mayo and mustard  
*(Pickle wedges, black olives and pepperchini)*

### **Artichoke Crostini**

Seasoned artichoke hearts and cheeses  
Baked on thin slices of toasted baguette brushed with olive oil

### **Buffalo Chicken Crostini**

Made with fresh chunky blue cheese, cream cheese, buffalo wing sauce,  
Chicken breasts baked and served with fresh slices of Baggett

### **Tomato-Basil Crostini**

Italian bread baked in olive oil, chopped tomatoes, fresh basil leaves,  
Cappers, olives mozzarella cheese and seasons

### **BLT Crostini**

Baguette French bread sliced and browned topped with bacon, white American cheese, Mayonnaise, Green onion, shredded lettuce and  
vine tomato slice

### **Fresh Mozzarella and Tomato Platter**

Fresh Mozzarella and Tomatoes sliced set on a bed of greens topped with olive oil, dried basil and vinaigrette dressing

## Specialty Items

*(Seafood is based on Market prices)*

### **Mushroom Bolognese with pasta noodles**

Vegetarian version of the classic Italian dish, made with mushrooms, onions, fresh herbs, pasta noodles in a Bolognese sauce

### **Cocktail Shrimp**

Large shrimp served on top of shredded lettuce with lemon slices and cocktail sauce  
(21-25 counts)

### **Crispy Shrimp Wraps**

Large Shrimp topped with a blend of Asian ingredients then hand wrapped in a spring roll wrapper  
This item can be used as an appetizer, entrée or add-on  
Serving portions are 4 large shrimp per person

### **Coconut Shrimp**

Hand Breaded Shrimp  
(3 Medium size pieces)



### **Artichoke Lobster Dip**

Artichoke, Spinach and Lobster in a creamy three Cheese Seafood Dip  
Served with Zesty Cilantro Sauce and Tortilla Chips  
(Based on Market Prices)

### **Lobster and Crab Stuffed Portabella Mushrooms**

Broiled lobster and crab seasoned and stuffed in Portabella mushrooms smothered in melted cheeses

### **Lobster Macaroni & Cheese**

Fresh lobster, Gruyere cheese, ground cloves, whipping cream, half and half with aged white cheddar cheese topped with Japanese Panko and garnished with fresh parsley

### **Mini Crab Cakes**

Large Fresh Crab Cakes baked



### **Fresh Crab Mornay**

Crab meat blended in a rich sauce served with peppered crackers

### **International Cheese Platter**

International cheeses from around the world hard and soft selections (up to 8 varieties) grapes, nuts, and olives  
Basket of bread sticks and various crackers

### **European Rustica Platter**

*(Specialty Cold Cuts displayed on a wood board)*

Artisan Salami, Peppered Salami, Ham, Placios sliced Mild & spicy Chorizo, Prosciutto,  
Stuffed peppers with Prosciutto and cheese  
Basket of assorted Baguette slices

### **Asparagus Wrapped with Serrano Ham and Phyllo**

Asparagus spears with thin slices Serrano ham baked in Phyllo topped with Breadcrumbs  
Served with a Dijon Mustard sauce

## Texas Rub Kabobs

Skewered Kabobs made with flavor blends of seasons, herbs, spicy kick, and sweet onions  
Colorful bell peppers with mushrooms marinated and grilled for that Texas taste



## Jordan's Blackened Beef Brisket

A Tender Beef Brisket made with a crust topping of seasoning and juices

## Mediterranean Salad

Colorful chopped bell peppers, tomatoes, Kalamata olives, English cucumber, Feta,  
Garlic croutons and black olives served on Baby Arugula  
Served with extra virgin olive oil and balsamic vinegar, herbs and seasonings

## Kettle Soups

Soup for those cold days!

|                                       |                             |   |                             |
|---------------------------------------|-----------------------------|---|-----------------------------|
| Beef Barley and Vegetable             | Butternut Squash and Apple  | Tomato and Fresh Basil                          | Chicken and Dumpling        |
| Chili with Beans                      | Sweet Potato Soup           | Potato Leek<br><i>Vegetarian</i>                | Chicken Noodle              |
| Three Bean Chili<br><i>Vegetarian</i> | Couch Potato                | Italian style Wedding                           | Chicken Tortilla            |
| Turkey Chili with Beans               | Lentil<br><i>Vegetarian</i> | <b>Holiday Soup</b><br><i>(Turkey and Rice)</i> | Chicken Vegetable with Rice |
|                                       |                             |   |                             |

## Carving Station

*A Chef will be present to carve on site  
One selection per carving station*



*Based on Market Prices Choice of Prime Rib or Baked Spiral Ham Glazed with ground cloves, cherries, crushed pineapple and brown sugar or Smoked  
Turkey Breast Served with condiments and assorted rolls*

## Beverages

55-Cup Punch Bowl or Coffee Urns with menu selection

*(Other beverages as priced)*

|  |   |   |   |
|--|---|---|---|
| <b>Signature Punch</b><br>Autumn color punch made<br>with tangy orange, ginger<br>ale, white grape juice                     | <b>Tangerine Punch</b><br>Tangerine, Cherry and Pink<br>Grapefruit juice  | <b>Cooling Citrus Cider<br/>Punch</b><br>Sparkling Cider and<br>lemonade, garnish<br>freshly sliced lemon                     | <b>Coffee Urn</b><br>Regular or Decafs Urns<br>Creamer and sugars                 |
| <b>Assorted Fruit Juices</b><br>\$1.75 per person<br>Served in a craft bottles<br>Cranberry, Orange, White<br>Grape or Apple | <b>Fruited Tea Punch</b><br>This mixture has lemon,<br>orange flavored tea, garnish<br>Oranges, nectarine and<br>peach slices | <b>Sparkling Mint Lemonade</b><br>Fresh squeezed lemon juice,<br>simple syrup, garnish mint<br>leaves and sliced strawberries | <b>Hot Tea</b><br>Assorted Teas<br>Honey, Sugars, Lemon Slices                    |
| <b>Pepsi or Coke<br/>Products</b>  | <b>Tropical Mango Punch</b><br>Mango, Pineapple and<br>Nectar juice and garnished<br>with orange slices                       | <b>Old Fashion Lemonade</b><br>Fresh squeezed lemon,<br>Simple syrup, garnish lemon<br>slices                                 | <b>Iced Tea</b><br>Served in a punch bowl<br>Sweet or Unsweetened<br>Lemon wedges |
| <b>Southern Tea</b>  | <b>Party Punch</b>  | <b>Pink Punch</b>   | <b>Iced Green Tea</b>   |

|  |  |   |  |
|--|--|---|--|
| Fresh made tea with orange Juice, mint leaves and fresh squeezed lemon juice | Pineapple and Grapefruit juice garnish lemon and lime slices | Lemonade, Cranberry, orange juice, Ginger Ale Garnish with raspberries and lemon slices | Served in a punch bowl<br>Freshly made green tea sweetened |
|--|--|---|--|

**Winter Holiday Beverages**

|   |   |   |
|---|---|---|
| <b>Hot Cider with Cinnamon Sticks And Orange slices</b><br>Freshly made with our own recipe | <b>Hot Cocoa</b><br>Served with mini marshmallows | <b>Spiced Cranberry Punch</b><br><i>(non alcoholic)</i><br>Nutmeg and Cinnamon Sticks |
|---|---|---|

|   |  |   |
|---|--|---|
| <b>Rudolph Christmas Punch</b><br>Cinnamon Sticks, Ginger Ale and Fresh Cranberries | <b>Elf Punch</b><br>Orange and Pineapple Juice, Grenadine and freshly squeezed limes | <b>Egg Nog</b><br>Sprinkled with Nutmeg |
|---|--|---|










**Margarita Machine**

*(Alcohol not included)*

Dual Margarita Machine

|                                |                    |              |
|--------------------------------|--------------------|--------------|
| Traditional Lime or Strawberry | (8 bottles of mix) | Pina Coladas |
|--------------------------------|--------------------|--------------|

**Desserts**

|   |   |   |  |
|---|---|---|--|
| <p><b>Petite- Fours</b><br/>Lemon, Vanilla, Chocolate</p>   | <p><b>Assorted Danishes</b><br/>Phyllo filled pastries</p>    | <p><b>2" Mini Cheese Cakes</b><br/>Lemon, Vanilla, Chocolate, Mango and Strawberry</p>             | <p><b>Mini Tartlets</b><br/>Lemon, Pecan and Chocolate</p>   |
| <p><b>Old Fashion Cookies</b></p>  <p>Chocolate Chip Oatmeal-raisin, Sugar, Peanut butter and Double Chocolate</p> | <p><b>Opera Cake</b></p>  <p>Light and dark layers-chocolate sponge, smooth coffee butter cream, chewy almond dacquoise and deep chocolate Ganache with are all infused with a coffee and glaze Garnished with fresh berries</p> | <p><b>Cannoli</b></p>  <p>Hand filled Cannoli topped with Confectioners' Sugar and Cocoa Dust</p> | <p><b>Individual Chocolate Mousse Cake</b></p>  <p>Light and dark layers-chocolate Mousse cake with a chocolate flower on top of each 2-inch cake and served with fresh raspberries</p> |
|   |   |   | <p><b>Big Cheese Bars</b></p>  <p>Big Brulee Chocolate Bar, Brulee</p>  |

|  |  |  |  |
|--|--|--|--|
|  |  |  | Chocolate Chip Brulee Raspberry<br>White Chocolate,<br>Dulce de leche cheese bar |
|--|--|--|--|



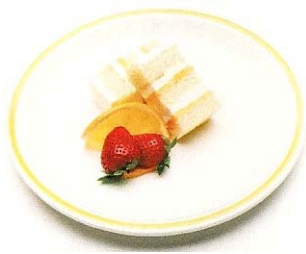

## Signature Cakes

*Receptions for coffee and cake only we regret we do not offer services (delivery where excepted, delivery fee not included)*

*(Individual servings with garnishes or a sit down dessert presentation as displayed in photographs)*

*All Cakes orders must be submitted seven (7) working days prior to event and all orders are final no exchanges or refunds*

*Our tall decadent layer creations stand 3" high*

|   |   |  |   |
|---|---|--|---|
| <b>Strawberry Shortcake</b>   | <b>Lemons &amp; Cream Shortcake</b>   | <b>Oranges &amp; Cream Shortcake</b>   | <b>Tuxedo Truffle Mousse Cake</b>   |
|  |  |  |  |

*If you would like to bring in your own cake please let us know.  
We will be glad to assist you in any questions*

## Specialty Cakes

|                     |                       |                     |                     |                        |
|---------------------|-----------------------|---------------------|---------------------|------------------------|
| ¼ sheet (30 Guests) | 12" x 12" (40 Guests) | ½ Sheet (55 Guests) | ¾ Sheet (80 Guests) | Full Sheet (90 Guests) |
|---------------------|-----------------------|---------------------|---------------------|------------------------|

*Cakes personalized logos, photos on edible paper*

*If you are interested please E-mail what exactly you would like on the cake or logo*

*Our Butter cream is light and our white cake has a tint of yellow*

|   |   |   |
|---|---|---|
| <b>Chocolate Truffle</b><br><i>Three layers of moist Chocolate Sponge cake filled with Ganache Chocolate finished with stripes of Chocolate Ganache</i>                         | <b>Black Forest</b><br><i>Three layers of Chocolate sponge cake soaked with Kirsch syrup fill with cherries and whipped cream and chocolate shavings and red cherries</i> | <b>Dark Chocolate Mousse</b><br><i>Three layers of moist Chocolate cake filled with Chocolate Mousse and covered with white or chocolate shavings</i>                     |
| <b>Raspberry Chocolate</b><br><i>Two layers of white Cake or Chocolate filled with chocolate and Raspberry Mousse, buttery cream and finished with a Raspberry Glaze on top</i> | <b>Banana Chocolate</b><br><i>Three layers of moist Chocolate Sponge filled with Banana Cream and Chocolate Chips</i>   | <b>Napoleon Cake</b><br><i>Four layers of puffed dough filled with Pastry Cream</i>   |
| <b>Lemon Raspberry Cake</b><br><i>Three layers of White sponge cake filled with Raspberry jam and Lemon butter</i>  | <b>White Vanilla Cake</b><br><i>Three layers of Yellow Sponge filled with French Vanilla Butter Cream</i>   | <b>Chocolate Rum</b><br><i>Three layers of moist Chocolate Sponge filling and icing covered with Chocolate shaving</i>  |
| <b>White Chocolate Mousse</b><br><i>Three layers of White sponge cake filled and finished with White Chocolate Mousse garnished with White Chocolate shavings</i>               | <b>Tiramiso</b><br><i>Two layers White Cake soaked coffee and rum filled with Tiramiso Mousse</i>   | <b>Delice</b><br><i>Two layers Chocolate Sponge Soaked with Rum Syrup filled with White and Dark Chocolate Mousse. White Shavings on top and dusted with Cocoa Powder</i> |
| <b>Mocha Cake</b><br><i>Three layers of Yellow Sponge soaked with Coffee Syrup filled and iced with Mocha Butter Cream</i>  | <b>Coconut Cake</b><br><i>Three layers of Yellow Sponge Coconut Butter Cream Filling and icing covered with Coconut flakes</i>  | <b>Grand Marnier Cake</b><br><i>Two layers White Sponge and one layer of Chocolate Sponge soaked with Grand Marnier Syrup filled and iced with Orange Butter Cream</i>    |

## **Women's Memorial**

Tables and Chairs are available at the Women's Memorial at no charge however, for larger group's rental equipment is available for an additional fee. *Women's Memorial does not allow self-catering or drop-offs.* All caterers on the premises are held responsible for all events from beginning to end and must remain on the premise at all times. If you have any questions please call The Women's Memorial at 703-892-2606 for more information.

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## **Rentals**

Need chairs and tables, linen, China, glassware Elegance to Simplicity caters from the simplest side to the most Elegance setting. Whatever your needs are from sit down, to banquet to buffet, passing the Hors D'Oeuvres personalized service is our specialty for your detailed event. Please keep in mind however, any rental equipment missing or broken, by no fault to the caterer, will be charged back to the client at its replacement cost.

## **Equipment**

Elegance to Simplicity will provide disposable plates, forks, spoons, paper dinner napkins, chafing dishes, and all other serving equipment. *(Items such as Chocolate fountains, upscale chafing dishes, dishware, flatware, extra tables and chairs, candlelight, bars, any beverage machines are not included however can be rented for an additional fee)*

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## **Holidays**

Closed Christmas, Easter, 4<sup>th</sup> of July and New Years Day

## **Service**

Our experienced service staff of servers, bartenders and chefs will provide you with the most professional and most courteous services. We do have menus for In Home Catering services; this menu rate per person does not apply for In Home Catering, In Home Catering is designed to give you our menu and personalized menus. Prices per person may vary due to menu selections and beverages.

## **Menus**

Menus can be designed to suit the individual taste

## **Floral & Decorating Services**

We can assist you in choosing from some of the area's most talented floral designers and work closely with them in scheduling and executing your desired arrangements.

## **A Message to our client**

We ask that you please keep in mind that RSVPs may change their minds and attend, if you have any questions or concerns please call.

## **Deposit/Payment**

A non-refundable deposit (\$300.00) will be required to hold your date and time of your event / 30% deposit is required for 100 guests and over; weddings a 50% deposit. Deposit will be applied to your bill. Remaining balance is due 7 working days prior to your event. (Unless other arrangements have been made during booking) Corporate clients may arrange payment terms during the booking process. Form of payment accepted: Cash, Personal Check (7 days prior), Certified Check, Visa, MasterCard, American Express and Discovery. A three percent charge (3%) will apply for credit card payments except American Express four percent (4 %).

1. Please make sure that if your mailing a check that your reception date and time is on the check
2. Name printed on the checks *(no temporary checks)* with an address or cashier check or money order,
3. Credit Cards have ready your type of card, date, expiration, Billing zip and name on card. *(3% charge will be added to all credit card charges with the exception of American Express. American Express 4% service charge will be added for processing)*
4. The signed contract will need to process your event; you may either fax or mail the contract. Fax: 703-393-6550. A phone number will be necessary in order to contact you should there be questions for your event and an e-mail address.

## **Comments or Questions**

### **Mail to:**

Elegance to Simplicity, Inc.  
PMB 161  
12841 Braemar Village Plaza  
Bristow, VA. 20136

### **Location:**

Elegance to Simplicity, Inc.  
10367 Piper Lane  
Suite 101  
Manassas, Va 20110

If you have any questions or concerns about our menu please feel free to call or e-mail. Make an appointment for a site visit, if you would like to sample a couple of the products that will be served while visiting, just let us know ahead of time so that extra can be brought in for tasting.