

Stevenson Ridge

STEVENSON RIDGE EVENT CATERING

Food and Service is our passion at Stevenson Ridge Catering

Inspired by a love of food and a desire to offer the best service and experience to our clients, Stevenson Ridge began catering in 2013. We started by only catering events hosted at our venue in Spotsylvania, Virginia. Thanks to special requests, we slowly began catering to businesses, private homes, and other venues.

"One cannot think well, love well, sleep well, if one has not dined well." - Virginia Wolf

The Process:

Creating your menu should be one of the more enjoyable parts of planning your event! We understand this can be a bit overwhelming if you don't know where to start. Either choose one of our pre-designed menus or we can customize a proposal to best fit your tastes and budget. We may need to schedule a site visit at your venue before we commit to catering your event. Menu Tastings are available but may be charged a fee. This fee may be credited towards your invoice if you move forward with our services.

Our Services:

Stevenson Ridge Catering can be as involved as your budget and desires allow. Below are some of the services we offer beyond the meal.

EVENT STAFF & BARTENDING
LINENS FOR FOOD & BEVERAGE TABLES (AND BEYOND!)
DELIVERY, SET-UP & COMPLETE BREAKDOWN
SITE VISIT | WALK THROUGH WITH VENDORS
ASSISTANCE WITH EVENT TIMELINES & DIAGRAMS
CAKE CUTTING SERVICE
RENTAL COORDINATION FOR CHINA, FLATWARE, GLASSWARE & DECOR

Buffet Packages

Our buffet menu packages can accommodate a variety of budgets. All menus can be customized to better suit your tastes, dietary restrictions, and budgets.

Ruby Package $35/person

(1) Salad
(1) Chicken Entree
(1) Pasta Entree
(1) Starch
(1) Vegetable
Assorted Dinner Rolls & Butter

Salads

Winter Fruit Salad, mixed greens, mandarin oranges, dried cranberries, wonton crisps, citrus vinaigrette
Classic Caesar, herb croutons, shaved parmesan
Garden Salad, cherry tomatoes, cucumbers, shaved carrots, red onion, cheddar or feta, ranch and balsamic
Spinach & Strawberry, feta, candied pecans, strawberry-infused balsamic dressing
Greek Salad, cucumber, tomato, red onion, green peppers, olives, feta, red wine vinaigrette
Fall Apple & Walnut, mixed greens, feta, dried cranberries, maple cider vinaigrette

Chicken Entrees

Tuscan Chicken, spinach, tomato cream sauce
Chicken Marsala, mushrooms, wine sauce
Chicken Piccata, lemon, capers, sundried tomatoes, cream
Bourbon Chicken, soy, brown sugar, ginger
Parmesan-crusted Chicken, tomato basil cream sauce
Boneless Chicken Thighs, bell peppers, cream sauce
Bone-in BBQ Chicken (breasts, thighs, legs)

Pastas Entree

Pasta Primavera, vegetables, garlic cream sauce
Cajun, bell pepper, tomato cream sauce
Florentine, spinach, morney sauce
Roasted Vegetable, goat cheese, garlic butter sauce
Mediterranean, artichoke, olive, spinach, olive oil
Bolognese, ground beef and pork tomato sauce
Pasta options: penne, farfalle, cavatappi

Starches

Mashed Potatoes
Roasted Red Potatoes
Vegetable Rice Pilaf
Sweet Potato Souffle
Mac 'n Cheese

Vegetables

Sauteed Green Beans
Edamame Succotash
Sugar Snap Peas
Maple Carrots & Parsnips
Spring Vegetable Medley

Prices are subject to change without notice.

Buffet Packages

Our buffet menu packages can accommodate a variety of budgets. All menus can be customized to better suit your tastes, dietary restrictions, and budgets.

Emerald Package $42/person

(1) Salad
(1) Chicken Entree
(1) Additional Protein Entree
(1) Starch
(1) Vegetable
Assorted Dinner Rolls & Butter

***You may choose any items from the Ruby Package if not listed below.**

Salads

Asian Pear Green Salad, goat cheese, candied pecans, pomegranate seeds, champagne vinaigrette
Manchego & Crispy Proscuitto, baby arugula, roasted shallot vinaigrette
Roasted Pear, mixed greens, dried cranberries, crumbled stilton, sourdough croutons, blood orange vinaigrette
Harvest Salad, mixed field greens, shredded baby kale, honeycrisp apples, toasted pumpkin seeds, pomegranate seeds, caramelized shallot vinaigrette

Chicken Entrees

Tuscan Chicken, spinach, tomato cream sauce
Chicken Marsala, mushrooms, wine sauce
Parmesan-crusted Chicken, tomato basil cream sauce
Boneless Chicken Thighs, bell peppers, cream sauce
Chicken with an Asiago and Pancetta Cream Sauce
Deconstructed Chicken Cordon Bleu, shaved ham, morney sauce

Additional Protein Entrees

Roast Pork Chop Loin, dijon cream sauce
Pulled Pork BBQ, 2 sauces, slider rolls, coleslaw,
Cider & Bourbon-Brined Pork Loin, sage & pecan pesto
Pork Loin Carving Station, choice of garnishes
Salmon, lemon dill cream sauce
Salmon, mango chutney
Cod, tomato, basil, white wine
Miso soy-glazed cod, green onions
Smoked Beef Ribs, mustard, soy, honey
Pinot Noir braised beef tips with mushroom reduction

Starches

Mashed Potatoes, garlic
Roasted Red Potatoes, herb oil
Steakhouse Sweet Potato Souffle, pecan, brown sugar
Baked Mac 'n Cheese, panko crust
Potato Gratin, parmesan cheese
Mediterranean Couscous, vegetables, feta, lemon
Pineapple Fried Rice, vegetables, curry (not spicy)
Potatoes Romanoff, mashed potatoes, sour cream, cheddar

Vegetables

Maple Carrots & Parsnips, brown sugar, thyme
Long Stem Broccoli, lemon
Cauliflower Au Gratin
Grilled Brussels Sprout, bacon, mustard, honey
Roasted Root Vegetables, carrots, beets, potatoes, squash, parsnips, onions

Prices are subject to change without notice.

Buffet Packages

Our buffet menu packages can accommodate a variety of budgets. All menus can be customized to better suit your tastes, dietary restrictions, and budgets.

Diamond Package $52/person

(1) Salad or Soup
(1) Standard Entree
(1) Premium Entree
(3) Sides
Assorted Dinner Rolls & Butter
(surcharges are noted for some items)

***You may choose any items from the Ruby & Emerald Packages if not listed below.**

Salad & Soup

Salad Options- See Ruby & Emerald Packages
Roasted Tomato Bisque, homegrown basil
Thai Curry Carrot Soup, coconut milk, lime
Potato Leek, basil pesto oil
Cream of Asparagus Soup

Standard Entrees

Standard Entrees are any of the Chicken and Other Protein Options listed in the Ruby & Emerald Packages.

Premium Entrees

Flank Steak Carving Station, pickled peppers, chimichurri
Brisket Carving Station, smoked bbq sauce, housemade coleslaw
Sirloin Carving Station, mushroom au jus, crispy onions
Prime Rib Carving Station, au jus, horseradish cream sauce +$5
Frenched Breast of Chicken, lemon and rosemary jus
Grilled Mahi-Mahi, mango, butter wine sauce
Grilled Swordfish, tomato olive salsa
Rainbow Trout, brown sugar, pecan butter

Sides

Side options are any of the starch, vegetable, and pasta dishes listed in the Ruby & Emerald Packages
PLUS the items below
Sliced Roasted Acorn Squash with wild rice pilaf, dried cranberries, sage, & baby kale
Sauteed Broccolini, garlic, butter
Oven-Roasted Asparagus Spears, olive oil, salt, pepper

Prices are subject to change without notice.

Themed Buffets

If you are planning a casual event, check out these family-friendly themed menus.

Classic BBQ Dinner

$30/person

Pulled Pork BBQ with choice of 2 sauces and slider rolls
Housemade Coleslaw
Choose 3 Sides
Cornbread and hush puppies

Optional Enhancements

Substitute Pork for Beef Brisket +$6/person
Substitute Pork for Pulled Chicken +$3/person
Add Brisket +12/person
Add Pulled Chicken +$6/person
Add BBQ Chicken +6/person
(breast, thigh, wings, legs)

Side Options

Bourbon baked beans · Baked mac ' cheese · Potato salad · Macaroni salad
Roasted red potatoes · Southern-style green beans with bacon · Watermelon salad with feta
Cucumber tomato salad w/red onion & red wine vinaigrette · Corn on the cob
Edamame Succotash · Garden Salad with ranch and balsamic dressings

Soft Taco Bar

$28/person

Pick 2: Diced Chicken, Ground Beef, Carnitas, or Carne Asada (Carne Asada +6/person)
Soft tortillas
Spanish Rice
Frijoles Borrachos "Drunken Beans" (pinto beans, beer, cilantro, garlic, chili powder)
Toppings: cheese, sour cream, guacamole, diced onion, tomato, cilantro, shredded lettuce, lime slices, salsa roja

DIY Pasta Bar

$32/person

Choice of Caesar Salad or Garden Salad
Pick 2 Pastas: penne, farfalle, cavatappi, fettucini, buccatini, tortellini, ziti, rotini
Pick 2 Sauces: bolognese, marinara, vodka, alfredo, pesto
Pick 2 Proteins: Meatballs, Andouille Sausage, All Beef Kielbasa, Sliced Blackened Chicken Thighs, Chicken Piccata in a lemon caper sauce +4
Toppings: parmesan, crumbled bacon or sausage, cherry tomatoes, sauteed mushrooms , sauteed peppers and onions, black olives, red pepper flakes
Garlic Bread or Garlic Knots

Prices are subject to change without notice.

Signature Brunch Buffet

For the less traditional event: inspired brunch and bite menu ideas.

Brunch Buffet $36/person

Choose (1) Main Entree:

- Glazed Ham Carving Station, served with orange marmalade and dijon mustard
- Turkey Breast Carving Station, served with cranberry sauce and a sage rosemary jus
-Shrimp & Grits Station, toppings (green onions, shredded cheddar, crumbled bacon) +$5/person

Choose (1) Egg Dish: 3 Cheese Frittata, Vegetable Frittata, Frittata Florentine (spinach, cherry tomatoes, feta), Scrambled Eggs (with or without cheese)

Choose (1) Side Meat: Applewood Smoked Bacon, Pork Sausage Links, Chicken Apple Sausage +$1, Sugar Cured Ham Slices +$2

Choose (1) Starch: Sweet potato hash with bacon and brown sugar, Potato O'Brien with peppers and onions, Cheddar Cheese Grits, Roasted Red Potatoes, Hash brown Casserole, Stone ground grits and egg souffle

Choose (1) Vegetable: Salad (choose from Ruby & Emerald Packages, Diamond Package +$1), Maple glazed carrots and parsnips, Butternut Squash and Apple Hash with Baby Kale, Roasted Acorn Squash with parmesan and parsley, Butternut Squash Soup, Thai Curry Carrot Soup, Tomato Basil Bisque

Choose (1) Sweet Side: Grand Marnier French Toast Bake served with maple syrup, Assorted Danish and Donut Holes, Chocolate Croissants, Sliced Coffee Cake, Warm Cinnamon Rolls, Biscuits with butter and jams

Interested in adding Hors d'oeuvres?

A. Stationary Appetizer Package $9/person
-- Cheese & Fruit Platter with crackers + 2 other items
(Additional Item Options: Assorted Mini Quiche, Mini Yogurt Parfaits with berry compote and granola, Sweet & Sour meatballs, Merlot Meatballs, Spinach & Artichoke Dip in Phyllo Cup, Devilled Eggs with candied bacon, Caprese Skewers)

B. Passed Appetizer Package $10/person
Choose 3: Mini avocado toasts with crumbled feta and everything bagel seasoning; Smoked Salmon Mousse on cucumber round; Mini Yogurt Parfaits with berry compote and granola; Cucumber Round stuffed with herbed cream cheese and fresh dill; Mini Chicken & Waffle with maple syrup (Add maple cotton candy +$1); Assorted Mini Quiche; Devilled Eggs with candied bacon; Lox on toasted flatbread with dill cream cheese and capers +$2

C. Biscuit Bar $14/person
Cheddar Biscuits, Sweet Potato Biscuits, Buttermilk Biscuits, choose 1 meat (sausage gravy, sausage patty, sliced ham, fried chicken tenders, or candied bacon), apple butter, honey butter, choice of fruit jam, pimento cheese, lemon curd, maple dijon spread.

Prices are subject to change without notice.

Plated Meal

Plated meals are ideal for a more formal event. You have the choice of each guest receiving the same meal (i.e. chicken entree or dual-entree beef & chicken) or offering multiple protein options that your guests will need to order in advance. Each option includes a vegetarian/vegan option.

Classic Plated Dinner $37/person

*Surcharges noted where applicable.

(1) Salad
(1 - 2) Meat Entrees
(1) Vegetarian Entree
(1) Starch
(1) Vegetable
Dinner Rolls & Butter

Salads

Classic Caesar, herb croutons, shaved parmesan
Winter Fruit Salad, mixed greens, mandarin oranges, dried cranberries, wonton crisps, citrus vinaigrette
Spinach & Strawberry, feta, candied pecans, strawberry-infused balsamic dressing
Fall Apple & Walnut, mixed greens, feta, dried cranberries, maple cider vinaigrette
Roasted Pear, mixed greens, dried cranberries, crumbled stilton, sourdough croutons, blood orange vinaigrette
Asian Pear Green Salad, goat cheese, candied pecans, pomegranate seeds, champagne vinaigrette +$1
Manchego & Crispy Proscuitto, baby arugula, roasted shallot vinaigrette +1
Harvest Salad, mixed field greens, shredded baby kale, honeycrisp apples, toasted pumpkin seeds, pomegranate seeds, caramelized shallot vinaigrette +$1

Entrees

Your menu price is based on the highest price protein you choose.
Dual-entree meals (2 proteins on the same plate) available for a $5/person upcharge.

Tuscan Chicken, spinach, tomato cream sauce
Chicken Marsala, mushrooms, wine sauce
Chicken Piccata, lemon, capers, sundried tomatoes
Bourbon Chicken, soy, brown sugar, ginger
Parmesan-crusted Chicken, tomato basil cream sauce

Salmon, lemon dill cream sauce +$6
Salmon, mango chutney +$6
Cod, tomato, basil, white wine +$3
Miso soy-glazed cod, green onions +$3
Beef Sirloin +$10
Boneless Beef Short Ribs +$14
Filet Mignon +$18

Starches

Mashed Potatoes, garlic
Roasted Baby Potatoes, rosemary (Fingerling +$2)
Potato Gratin, parmesan cheese
Whipped Potatoes, truffle oil
Moroccan Couscous, mirepoix, red bell pepper
Potatoes Romanoff, mashed potatoes, sour cream, cheddar
Wild Rice Pilaf, dried cherries, shallots (or mushrooms)
Fondant Potatoes +$2

Vegetables

Oven-roasted Rainbow Carrots, fresh thyme
Sauteed Broccolini, lemon, garlic
Roasted Asparagus Spears, lemon
Sauteed Green Beans, garlic butter, blistered cherry tomatoes
Carrots & Parsnips, guava butter
Edamame Succotash, red peppers, miso butter

Prices are subject to change without notice.

HORS D'OEUVRES

Displayed appetizers are replenished throughout the pre-dinner portion of the event.
Plates, flatware, and cocktail napkins are provided at the food stations.

Hors D'oeuvre Packages

A. 3 Standard $9/person
B. 2 Standard + 1 Upgraded $12/person
C. 1 Standard + 2 Upgraded $14/person
D. 2 Standard + 2 Upgraded $16/person
E. Grazing Table $15/person

(P) Denotes Passed Only

Standard Appetizers

FRESH FRUIT PLATTER, seasonal fruit & yogurt dip
CANTALOUPE, PROSCIUTTO, & MOZZARELLA SKEWER
STUFFED MINI SWEET PEPPER, sausage, cream cheese
CAPRESE SALAD SKEWER, balsamic reduction
GAZPACHO SOUP SHOOTER, cucumber, parmesan
POBLANO & ARTICHOKE DIP, green onion, tortilla chips
SWEET & SOUR MEATBALLS
CHICKEN SALAD, curry, mini croissant
VICHYSSOUIS SOUP SHOOTER, cold potato and leek soup
PEAR & BRIE PHYLLO TARTLETS, walnuts, honey, thyme (P)
BACON-WRAPPED DATES, stuffed with goat cheese
SPINACH & ARTICHOKE DIP, pita chips
SPINACH & GOUDA-STUFFED MUSHROOMS
COUNTRY HAM BISCUITS, apricot butter
CREAM CHEESE TARTS, red pepper jelly, phyllo
LOADED HUMMUS DIP, tomato, cucumber, feta, olive, parsley
ANTIPASTO SKEWERS, salami, mozzarella, tomato, artichoke, olive, chilled cheese tortellini, basil

Upgraded Appetizers

CRABCAKES, lime aioli (P)
BACON-WRAPPED SCALLOP, orange bourbon glaze (P)
SHRIMP & KIELBASA SKEWER, sriracha cream sauce
SHRIMP CEVICHE, roasted corn, mango, red onion
HOT CRAB DIP, crostinis
ANTIPASTO PLATTER, cured meats, cheese, fruit, veg
MOROCCAN MEATBALLS, beef & lamb, pomegranate
CRISPY PORK BELLY & APPLE FRIED WONTONS (P)
BEEF SLIDERS, cheddar, ketchup, relish, pickle (P)
LOBSTER BISQUE SHOOTERS, harissa cream (P)
CHICKEN SHAWARMA OR PORK GYRO, pita cup, tzatziki
SHEPHERD'S PIE TARTLETS, cheddar thyme
SESAME TUNA, wonton, yuzu mayo (P)
SMOKED SALMON MOUSSE, cucumber round, fresh dill
ROAST BEEF CROSTINIS, horseradish cream, crispy shallots
WHOLE SMOKED SALMON PLATTER, red onion, capers
SHRIMP SALAD, cucumber round

Grazing Tables

ARTISAN GRAZING TABLE-- Assorted cheeses, Italian meats, fresh and dried fruit, grilled vegetables, pickled vegetables, olives, nuts, hummus, cold spinach dip, crackers and breads.

MEZZE-- Hummus, tabbouleh salad, tzatziki, tapenade, tirokafteri, roasted red peppers, olive selection, marinated artichokes, fresh cherry tomatoes, cucumbers, celery, dried figs and dates, baklava, pita and flatbread.

Prices are subject to change without notice.

Service & Equipment

Each event has it's own requirements of catering equipment and level of service. Therefore, we customize each catering proposal to best suit your needs and tastes.

Drop-Off Catering

Drop-off catering is a convenient service where prepared food is delivered to your specified location, ready to be served. Our staff will set up the food in disposable chafers and platters. Unlike full-service catering, it does not include on-site staff for serving or cleanup. This option is ideal for more casual events or gatherings where the host prefers to manage the food service and clean up themselves, often offering a more budget-friendly solution. Price starts at $350 delivery/set up fee.

Full-Service Catering

Full-service catering goes beyond just delivering food; it provides a comprehensive culinary experience for your event. This typically includes menu planning and tasting, site visit, on-site setup and service by trained staff, and complete cleanup afterward. Our full-service catering can extend to set up of tables and chairs if required by your venue. We can also assist with linen rentals. These events require extensive planning and coordination. The service charge for full-service catered events is quoted on a case by case basis since each event has it's own set of needs.

Disposable Equipment Package

Disposable catering equipment offers significant convenience for drop-off and full-full service catering by making clean up quick and easy. The cost for renting place settings adds up quickly and this can be a way to stay within budget. Furthermore, with a variety of stylish and durable options available, you can find cost-effective solutions that suit your event's aesthetic. The disposable equipment package typically ranges $5-$10 per person.

China Equipment Package

When hosting a formal or upscale event, choosing the china package ensures a beautiful presentation of your food and beverage. Plated meals typically incur a higher equipment cost than buffet. An event serving only heavy appetizers are most cost effective. We offer a variety of options such as multiple plate colors and shapes, colored glassware, gold or silver flatware, and more. This is a great way to customize your event and add unique touches your guests will remember. The china equipment package typically ranges $15-$18/person. An option to do disposables for appetizers/cake and china for the dinner only-- the cost would be approximately $10-$15/person.

Prices are subject to change without notice.

FREQUENTLY ASKED QUESTIONS

1. What types of events do you cater?
We cater a wide range of events, including weddings, corporate functions, private parties, holiday gatherings, and more. Whether you're hosting a formal dinner or a casual backyard celebration, we've got you covered.

2. Do you offer customizable menus?
Yes! We're happy to work with you to create a menu that fits your taste, theme, and budget. Our culinary team loves to get creative and personalize your event experience.

3. Can you accommodate dietary restrictions and special requests?
Absolutely. We regularly provide vegetarian, vegan, gluten-free, and allergy-conscious options with advance notice.

4. How far in advance should we book catering services?
We recommend booking as early as possible—ideally 3-6 months in advance—especially for peak dates. However, we're happy to accommodate shorter notice when availability allows.

5. What are your payment and cancellation policies?
A 40% deposit is due immediately to reserve Stevenson Ridge Catering for your event. A second advance payment of 30% is due 90 days prior to the event date. The final payment (along with the final headcount) is due 3 weeks in advance. Payments are payable via Check or Money Order. Credit Cards are accepted and incur an additional 3% processing fee. Cash is NOT accepted with the exception of gratuity payments.

6. Are there any additional fees we should be aware of?
Additional charges may apply for staff, rentals, travel outside our local service area, and specialty menu items. A detailed proposal will outline all costs up front.

7. Can you provide references or testimonials from past clients?
Of course! We're proud of the relationships we've built and are happy to share testimonials or connect you with past clients.

8. What is the process for tasting sessions?
Tastings can be scheduled for booked clients and are a great opportunity to fine-tune your menu. Fees may apply.

9. Do you have insurance coverage?
Yes, we are fully licensed and insured. We can provide a Certificate of Insurance (COI) upon request.

10. Can you accommodate last-minute changes or additions?
We always do our best! While we appreciate as much notice as possible, we understand that changes happen and will accommodate whenever we can.

Let's Bring the Flavors of Stevenson Ridge to You!

Whether you're hosting an intimate backyard gathering, a corporate celebration, or a grand milestone event, Stevenson Ridge's offsite catering brings the same care, creativity, and flavor that our on-site guests know and love—straight to your chosen venue. We pride ourselves on customizable menus, professional service, and a seamless experience from planning to clean-up. From elegant plated dinners to casual buffet spreads, our team is here to make your event memorable and stress-free.

Ready to start planning? We'd love to chat.
Contact us today to check availability, schedule a tasting, or begin building your custom menu.

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