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## Catering by The Ultimate Food Operation

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We look forward to collaborating with you on the perfect edibles to give your guests an “Out of This World” food experience at your next event. From your more standard party fare to fancy schmancy hor d’oeuvres and even international cuisines, let us design a menu that will have your guests raving! Below you will find a price list for some of our most commonly catered food items. Pricing is approximate and based on a self-serve, buffet model. All prices are listed per person. Taxes and gratuity are not included.

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### What to Expect

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We have a food truck – The UFO Truck - that we may or may not bring onsite depending on the food and service requested or your requirement to do so. Unless discussed otherwise, we will provide all necessary tables, tablecloths, cups, plates, utensils, napkins, and serving wares necessary for your food table and break it down when the lunch or dinner service is over. Our table linens are black. We use disposable, but nice quality, square plastic appetizer and dinner plates; they are white. Depending on the items you order we may use silver chafing dishes, silver party trays, white granite platters, wooden platters, and/or slate trays to present the food. We will arrive at your venue ~ 2 hours beforehand for setup.

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### Next Steps

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Once you’ve made your food selections and communicated your preferences for the timing of the food and service (cocktail & appetizer hour vs dinner service, for example), we will send you a quote based on your anticipated guest count and the services requested. Service charges are determined by the number of people required to support your event and the duration. The quote will note any deposit required to hold your date. Not less than 5 business days before the event, please let us know your final guest count. We will send you an updated invoice containing the final balance due. Please make checks payable to The Ultimate Food Operation and mail to 4300 Prestwoud Court, Fredericksburg, VA 22408.

## **\$1.50 Selections**

Veggie Platter	An assortment of fresh cut vegetables served with a ranch dipping sauce
Fruit Cups	A blend of fresh cut tropical fruit and berries, tossed in a light citrus-infused honey
Bruschetta	Crostini served with tomato and basil topping

## **\$2.50 Selections**

Caprese Skewers	Fresh mozzarella skewered with cherry tomatoes, and drizzled with balsamic vinegar and extra virgin olive oil
Glazed Meatballs	In a sweet, tangy sauce
Pimento Cheese Toast	A wedge of French bread covered with pimento cheese then toasted
Sweet Potato Medallions	Medallion cut sweet potatoes, fried, topped with cinnamon-sugar and drizzled with a buttery, caramel sauce

## **\$3.25 Selections**

Cheese Tortellini	Tortellini pasta tossed in extra virgin olive oil, garlic, and parmesan cheese
Buffalo Chicken Dip	A spicy blend of cheeses, chicken breast, and buffalo sauce, served with housemade tortilla chips
Spinach & Artichoke Dip	A mild blend of cheeses, spinach, and artichoke, served with mini baguette rounds
Loaded Mashed Potatoes	Whipped potatoes topped with cheddar cheese, bacon, and green onions

## **\$4.50 Selections**

Dips and Things	Hummus, eggplant dip, olive tapenade, and cheese slaw dip served with bread and crackers
Cheese Board	A selection of artisan cheeses, charcuterie, and dried fruits served with bread and crackers on a large wooden platter
Sausage Stuffed Banana Peppers	Banana peppers stuffed with a sausage and cheese blend, baked, and topped with a spicy cheese sauce
Crab Dip	Lump crab blended with cream and cheddar cheeses, and seafood seasoning. Served hot with pretzel bread for dipping

## **\$7.50 Selections (2 or more choices are \$6.75 ea)**

Boom Bang Pow Shrimp	UFO's signature panko-breaded fried shrimp tossed in a creamy, sweet thai chili sauce.
Chicken Breast in Poblano Pepper and White Wine Cream Sauce	Seasoned and seared chicken breast topped with a poblano pepper and white wine cream sauce
BBQ Sliders	Pulled pork with toasted provolone, topped with coleslaw, and BBQ sauce on petite kaiser buns
Barbeque Platter	Includes pulled pork, baked beans, coleslaw, and sweet and carolina-style barbeque sauces (discount does not apply to this item).
BBQ Tacos	Pulled pork with toasted provolone, topped with Asian slaw and sweet thai chili sauce on flour tortillas
Cheeseburger Sliders	Angus beef, bacon, and toasted sharp cheddar cheese with sriracha-marinated cucumbers and a special sauce
Cheeseburger Tacos	Angus beef, bacon, and toasted sharp cheddar cheese topped with queso, lettuce, tomato, and sriracha-marinated cucumbers
Wings	Crispy fried chicken wings tossed in your choice of sauce including: Buffalo, Honey Sriracha, Barbeque, or Old Bay seasoning
Fish Tacos	Fried rockfish, topped with our signature asian slaw and an island-inspired Mango Sauce
Honey Dijon Chicken	Seared chicken breast topped with bacon, cheddar cheese, and served with a honey Dijon sauce
Jerk Chicken Sliders	Pulled jerk chicken, seared fresh pineapple, caramelized onions, and toasted provolone cheese topped with sweet thai chili sauce
Jerk Chicken Tacos	Pulled jerk chicken toasted provolone cheese topped with island inspired mango sauce, seared fresh pineapple, lettuce, and tomatoes
Vegetarian Reuben Tacos	Seasoned and seared portabello mushrooms, toasted provolone, topped with sauerkraut and 1000 island dressing
Chicken and Waffles	Breaded, fried chicken served on a waffle with buttery maple syrup and a drizzle of honey sriracha
Steak Skewers	Marinated tri-tip beef skewers with chimichurri sauce for dipping (discount does not apply to this item)

**Ask about Salads, Drinks, Desserts**

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## **Make Your Own S'MORES**

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Invite your guests to create their own perfect s'mores using our custom-built S'MORES BAR featuring Reese's Peanut Butter Cups and classic Hershey's Milk Chocolate. Our bar is approximately 5 feet long and can be adapted to use 4 or 5 burners depending on the size of your party. Our basic package includes delivery, setup, and tear down with all the basic fixin's at \$4 person or a \$200 minimum charge. Add pizzazz to your package with an assortment of Ghiradelli chocolates for \$5 per person. The unit and candy containers may also be rented for \$100.00.