Catering by The Ultimate Food Operation

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'oeurvres 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. All prices are listed per person. Prices shown do not include taxes and gratuity.

What to Expect

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 ~ 1 ½ - 2 hours beforehand for setup.

Next Steps

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 Prestwould Court, Fredericksburg, VA 22408.

$2.00 Selections

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

$3.00 Selections

Caprese	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, partially hollowed, stuffed with pimento cheese then toasted
Sweet Potato Medallions	Medallion cut sweet potatoes, fried, topped with cinnamon-sugar and drizzled with a buttery, caramel sauce

$3.75 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

$5.50 Selections

Steak Medallions	Thin sliced, served chilled on crostini with a horseradish dipping sauce
Cheese Board	A variety of cheeses, charcuterie, and dried fruits served on a large wooden platter
Sausage Stuffed Banana Peppers	Banana peppers stuffed with a sausage and cheese blend, 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

$9.00 Selections (2 or more choices are $8.00 ea)

Boom Bang Pow Shrimp	UFO's signature panko-breaded fried shrimp tossed in a creamy, sweet thai chili sauce.
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 topped with sweet thai chili sauce , Asian-y slaw on flour tortillas
BBQ Sliders	Pulled pork topped with coleslaw and sweet barbeque sauce on slider buns
Cheeseburger Sliders	Angus beef, bacon, and toasted sharp cheddar cheese with sriracha-marinated cucumbers and a special sauce
Wings	Crispy fried chicken wings tossed in your choice of sauce including: Buffalo, Honey Sriracha, Barbeque, or Old Bay seasoning
Fish Tacos	Fried fish topped with our signature Asian-y 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, and toasted provolone cheese topped with sweet thai chili sauce
Jerk Chicken Tacos	Pulled jerk chicken, searched fresh pineapple, and toasted provolone cheese topped with the lettuce, tomato, and an island inspired mango sauce
Chicken & Waffles	Breaded, fried chicken served on a waffle with your choice of a buttery maple syrup or a spicy, honey sriracha dressing
Steak Skewers	Marinated tri-tip beef skewers with chimichurri sauce (discount does not apply to this item)

Don't Forget to Ask about Salad, Drinks, and Dessert

Make Your Own S'MORES

Invite your guests to create their own perfect s'mores with 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 $5 person or a $200 minimum charge. Add pizzazz to your package with an assortment of Ghiradelli chocolates at an additional $1 per person.