



ON & OFF SITE CATERING MENU

BRUNCH • LUNCH • DINNER

Passed Hor d'oeures • Buffet • Plated • Stations

Thank you for choosing The Cellar on Seneca to cater your special event!
It is our pleasure and passion to create a delicious, memorable occasion for you and your guests.
We strive to provide high quality dishes, thorough communication and a seamless experience for you.

Cheers!



Meet our Executive Chef Christopher Carey

Chef Christopher joins us with over 25 years of culinary expertise, including training at Le Cordon Blue, Paris, France and The French Culinary Institute of NYC. His local experience includes launching The Wine Kitchen in Leesburg and elevating The Goodstone Inn's dining program in Middleburg. With almost a decade of higher education experience teaching classes from basic knife skills to Master level hospitality business classes, Chef Carey uses his years of experience to advise hospitality businesses and provide the highest level of quality and sophistication to our on and off site catering events.



To customize your menu, please email Andrew at Andrew@cellaronseneca.com or call 703-433-9050

PASSED HOR D'OEURES

2 APPETIZER SELECTIONS: \$12/PERSON

3 APPETIZER SELECTIONS: \$16/PERSON

4 APPETIZER SELECTIONS: \$20/PERSON

VEGETARIAN

ARTICHOKE FRITTATA WITH CRÈME FRAICHE

WARM ONION TARTLET WITH THYME

CHICKPEA AND FETA CHEESE BRUSCHETTA

AVOCADO BRUSCHETTA

TWICE BAKED POTATO WITH A RAGOUT OF WILD MUSHROOMS

CHERRY TOMATOES STUFFED WITH PESTO GOAT CHEESE

EGGPLANT CAVIAR WITH TOMATO CONFIT AND TAGGIASCHE OLIVE

SEAFOOD

*CHILLED CRAB WITH CUCUMBER AND CAVIAR (+\$2)

CRABMEAT SHUMAI WITH PICKLED GINGER

*MINI CRAB CAKES (+\$2)

*CRAB CAKE SLIDERS (+\$3)

TRADITIONAL SHRIMP COCKTAIL

SPICY SHRIMP

SMOKED SALMON AND WATERCRESS FINGER SANDWICHES

AHI TUNA WONTONS

*LOBSTER AND CAVIAR TOAST (+\$3)

HONG KONG STYLE LOBSTER DUMPLINGS

MEAT AND POULTRY

MINI HAM BISCUITS WITH HERB CREAM CHEESE

CHICKEN SATAY WITH MALAYSIAN PEANUT SAUCE

SMOKEY CHIPOTLE CHICKEN SKEWERS

PEPPERONI PIZZA ROLLS

CHORIZO, CHANTERELLE AND SWISS CHARD TARTLET

*PROSCIUTTO AND PARMESAN PANINI

*MINI STEAK SANDWICHES (+\$1)

PRIME RIBEYE AND BRIE EGGROLLS

MEATBALLS AND MARINARA

CHEESEBURGER SLIDERS

*LAMB LOLLIPOPS (+\$4)

CHICKEN WINGS



STATION OPTIONS

APPETIZER STATIONS

SHRIMP COCKTAIL STATION - \$13/PERSON
CHILLED SEAFOOD STATION - MRK PRICING
SEARED SLICED AHI TUNA STATION (OR TARTARE) - \$12/PERSON
CHEESE & CHARCUTERIE STATION \$10/PERSON
GOURMET CHEESE & CHARCUTERIE \$16/PERSON
HUMMUS VEGETABLE AND PITA STATION - \$10/PERSON
CHICKEN SATAY STATION - \$10/PERSON
SMOKED SALMON WITH TRADITIONAL GARNISHES - \$11/PERSON

CHEF ATTENDED ENTRÉE STATIONS SERVED WITH A CHOICE OF STARCH & VEGETABLE

PORK LOIN - \$30/PERSON
HONEY SPIRAL CUT HAM - \$32/PERSON
RACK OF LAMB - \$45/PERSON
USDA PRIME BEEF TENDERLOIN CARVING STATION: \$49/PERSON
SERVED WITH MINI BRIOCHE BUNS, SAUTÉED ONIONS & CREAMY HORSERADISH SAUCE

CHEF ATTENDED HOMEMADE PASTA STATION SERVED WITH GARLIC BREAD & SALAD

PICK 2 PASTAS, 2 PROTEINS, 2 SAUCES: \$32/PERSON
PICK 2 PASTAS, 3 PROTEINS, 3 SAUCES: \$36/PERSON
HOMEMADE PASTA: RIGATONI, SHELLS, SPAGHETTI
CHOICE OF SAUCES: MARINARA, BOLOGNESE, PESTO, ALFREDO
CHOICE OF PROTEINS: MEATBALLS, CHICKEN, SHRIMP, VEGETABLES.
CHOICE OF SALAD: HOUSE, CEASAR OR SEASONAL SALAD

CHEF ATTENDED STIR FRY STATION SERVED WITH CHOICE PROTEIN (STEAK, CHICKEN AND SHRIMP)

VEGETABLES, SAUCES, RICE AND NOODLES.

\$24/PERSON: 2 PROTEINS

\$28/PERSON: 3 PROTEIN CHOICES

SALAD STATION SERVED WITH A VARIETY OF GREENS AND TOPPINGS

CHOICE PROTEIN - STEAK, CHICKEN, SALMON AND SHRIMP

\$15/PERSON: NO PROTEIN

\$20/PERSON: 1 PROTEIN SELECTION

\$24/PERSON: 2 PROTEINS

CHEF ATTENDED DESSERT STATIONS

CREPE STATION - \$10/PERSON

BANANA FOSTERS STATION - \$13/PERSON

ICE CREAM SUNDAY BAR - \$12/PERSON

INCLUDES 2 FLAVORS OF ICE CREAM (VANILLA & CHOCOLATE), SPRINKLES, CHOCOLATE SAUCE, CARAMEL SAUCE, CHERRIES, CRUSHED OREOS, REESE'S PIECES & PEANUTS

ASSORTED CAKES OR MINI PASTRIES - \$14/PERSON



LUNCH BUFFET MENUS

\$35/PP LUNCH BUFFET

LARGE HOUSE SALAD WITH A VARIETY OF TOPPINGS ON THE SIDE, INCLUDING DICED CUCUMBER, CARROTS, RADICCHIO, TOMATOES, CHEESE, ETC.

HOUSE MADE MUSHROOM RIGATONI PASTA

CHOICE OF 2 PROTEIN: GRILLED CHICKEN, SAUTEED SHRIMP, SALMON OR BISTRO STEAK(+3/PERSON)

\$40/PERSON LUNCH BUFFET: 2 ENTRÉES, CHOICE OF SALAD, 1 STARCH, 1 VEGETABLE

\$45/PERSON LUNCH BUFFET: 3 ENTRÉES & NO DESSERT *OR* 2 ENTRÉES & DESSERT, CHOICE OF SALAD, 1 STARCH, 1 VEGETABLE

\$50/PERSON LUNCH BUFFET: 3 ENTRÉES & DESSERT, CHOICE OF SALAD, 1 STARCH, 1 VEGETABLE

CHOICE OF SALAD: HOUSE, CEASAR OR SEASONAL SALAD

CHOICE OF STARCH: ROASTED RED BLISS POTATOES, MASHED POTATOES, JASMINE RICE

CHOICE OF VEGETABLE: ROASTED SEASONAL VEGETABLES, GRILLED BROCCOLINI, ROASTED BRUSSEL SPROUTS

CHOICE OF ENTREES: CHICKEN PICCATA, SALMON ISABELLA, MUSHROOM RIGATONI, CHICKEN KABOB, PRIME BOLOGNESE, SLICED BISTRO STEAK (+\$3)

CHOICE OF DESSERT: BREAD PUDDING OR FLOURLESS CHOCOLATE MOUSSE

LUNCH PLATED MENUS

\$32/PERSON LUNCH PLATED

CHOICE OF SALAD: HOUSE OR CEASAR

CHOICE OF ENTRÉE: CHICKEN PICCATA, SALMON ISABELLA, MUSHROOM RIGATONI

\$38/PERSON LUNCH PLATED

CHOICE OF SALAD: HOUSE OR CEASAR

CHOICE OF ENTRÉE: CHICKEN PICCATA, SALMON ISABELLA, MUSHROOM RIGATONI

CHOICE OF DESSERT: BREAD PUDDING OR CRÈME BRULE

\$42/PERSON LUNCH PLATED

CHOICE OF SOUP OR SALAD

CHOICE OF ENTRÉE: CHICKEN KABOB, STEAK FRITES, PRIME BOLOGNESE, SALMON ISABELLA

CHOICE OF DESSERT: BREAD PUDDING OR CRÈME BRULE

\$49/PERSON LUNCH PLATED

CHOICE OF APPETIZERS FOR THE TABLE: AVOCADO BRUSCHETTA, SHRIMP TEMPURA OR RIBEYE AND BRIE EGG ROLLS

CHOICE OF SOUP OR SALAD

CHOICE OF ENTRÉE: CHICKEN KABOB, STEAK FRITES, PRIME BOLOGNESE, CHEF'S FRESH CATCH

CHOICE OF DESSERT: BREAD PUDDING, CRÈME BRULE OR CHOCOLATE MOLTEN CAKE

BRUNCH BUFFET MENUS

\$28/PERSON BUFFET MENU

SCRAMBLED EGGS
BACON OR SAUSAGE
WAFFLES OR PANCAKES
BREAKFAST POTATOES
TOAST OR BISCUITS

\$36/PERSON BUFFET MENU

CHEF ATTENDED OMELET STATION
BACON
SAUSAGE
BREAKFAST POTATOES
FRESH FRUIT
WAFFLES OR PANCAKES OR FRENCH TOAST

\$45/PERSON BUFFET MENU

CHEF ATTENDED OMELET STATION
BACON
SAUSAGE
BREAKFAST POTATOES
LOX & BAGEL STATION
FRESH FRUIT
EGGS BENEDICT OR SHRIMP AND GRITS

*****MIMOSA SPECIAL** - BOTTLE OF CHAMPAGNE AND SELECTION OF JUICES \$30***



DINNER BUFFET MENUS

BUFFET MENU \$60/PERSON

CHOICE OF SALAD: CAESAR SALAD OR HOUSE SALAD

CHOICE OF ENTRÉES (PICK 3): MUSHROOM RIGATONI, MEDITERRANEAN PASTA, FETTUCCHINE BOLOGNESE, ROASTED CHICKEN BREAST WITH HERB CHICKEN JUS, CHICKEN PICCATA, SLICED BISTRO FILETS, BRAISED BEEF SHORT RIB, GRILLED SALMON WITH LEMON BEURRE BLANC

CHOICE OF SIDES (PICK 2): MASHED POTATOES, ROASTED RED BLISS POTATOES, MAC & CHEESE, GREEN BEANS, ASPARAGUS

CHOICE OF DESSERT (PICK 2): FLOURLESS CHOCOLATE MOUSSE, FRENCH APPLE CAKE OR BREAD PUDDING

BUFFET MENU \$75/PERSON

CHOICE OF APPETIZERS (3 PASSED ITEMS OR 1 LARGE DISPLAYED APPETIZER BOARD):

- PASSED OPTIONS: AVOCADO BRUSCHETTA, AHI TUNA WONTONS, CHICKEN SATAY, SHRIMP COCKTAIL, CHEESEBURGER SLIDERS, CHERRY TOMATOES STUFFED WITH PESTO GOAT CHEESE, WARM ONION OR MUSHROOM TARTLET, MINI HAM BISCUITS WITH HERB CREAM CHEESE
- DISPLAYED OPTIONS: CHEESE & CHARCUTERIE BOARD, VEGETABLE & HUMMUS DISPLAY, SHRIMP COCKTAIL

CHOICE OF SALAD: CAESAR, HOUSE OR SEASONAL SALAD

ENTRÉE OPTIONS: MUSHROOM RIGATONI, MEDITERRANEAN PASTA, FETTUCCHINE BOLOGNESE, ROASTED CHICKEN BREAST WITH HERB CHICKEN JUS, CHICKEN PICCATA, SLICED BISTRO FILETS, BRAISED BEEF SHORT RIB, GRILLED SALMON WITH LEMON BEURRE BLANC

SIDE OPTIONS: MASHED POTATOES, ROASTED RED BLISS POTATOES, MAC AND CHEESE, GREEN BEANS, ASPARAGUS

DESSERT OPTIONS: FLOURLESS CHOCOLATE MOUSSE, FRENCH APPLE CAKE OR BREAD PUDDING

BUFFET MENU \$110/PERSON

APPETIZERS OPTIONS (PICK 3 PASSED ITEMS AND 1 DISPLAYED APPETIZER BOARD):

- PASSED OPTIONS: AVOCADO BRUSCHETTA, AHI TUNA WONTONS, CHICKEN SATAY, SHRIMP COCKTAIL, MINI CRAB CAKES, CHEESEBURGER SLIDERS, CHERRY TOMATOES STUFFED WITH PESTO GOAT CHEESE, WARM ONION OR MUSHROOM TARTLET, MINI HAM BISCUITS WITH HERB CREAM CHEESE, CHILLED CRAB WITH CUCUMBER AND CAVIAR
- DISPLAYED OPTIONS: CHEESE AND CHARCUTERIE BOARD, SEARED TUNA DISPLAY, VEGETABLE AND HUMMUS DISPLAY, CHILLED SEAFOOD STATION (LOBSTER, CRAB, SHRIMP, ETC. +\$25/PERSON)

SALAD OPTIONS: SPINACH SALAD OR SENECA SALAD

ENTRÉE OPTIONS (PICK 1 CARVING STATION AND 2 ADDITIONAL ENTREES):

CHEF ATTENDED CARVING STATION : USDA PRIME FILET MIGNON OR RACK OF LAMB WITH PERSILLADE CRUST MUSHROOM RIGATONI, SHRIMP SCAMPI WITH SPAGHETTI, LOUISIANA TAGLIATELLE WITH CHICKEN, CHICKEN PICCATA, GRILLED CHICKEN WITH ARTICHOKE, SUN DRIED TOMATO, SPINACH, OLIVES, AND CAPER IN AN HERB SAUCE, MAHI MAHI WITH GRILLED PINEAPPLE SALSA, SEASONAL FRESH FISH SELECTION

SIDE OPTIONS (PICK 3): MASHED POTATOES, ROASTED RED BLISS POTATOES, SWEET POTATO AND WALNUT GRATIN, MAC AND CHEESE, BROCCOLINI, BRUSSEL SPROUTS WITH BACON, WILD MUSHROOMS WITH BALSAMIC AND HERBS, ASPARAGUS

DESSERT OPTIONS (PICK 2): FLOURLESS CHOCOLATE MOUSSE, FRENCH APPLE CAKE, SEASONAL BREAD PUDDING, ASSORTED MINI PASTRIES

DINNER PLATED MENUS

PLATED MENU \$55/PERSON

SALAD COURSE: HOUSE SALAD OR CEASAR SALAD

ENTRÉE COURSE:

- SALMON ISABELLA SERVED WITH JASMINE RICE, MUSHROOM, SUN DRIED TOMATOES, ARTICHOKE WITH A WHITE WINE SAUCE
- BRAISED BEEF SHORT RIB WITH POTATO PUREE, GLAZED CARROTS AND RED WINE BRAISING SAUCE
- ROASTED CHICKEN BREAST WITH POTATO GRATIN, GREEN BEANS AND MUSHROOM SAUCE

DESSERT COURSE: CREME BRULÉ, CHOCOLATE MOLTEN CAKE OR FRENCH APPLE CAKE

PLATED MENU \$70/PERSON

APPETIZERS OPTIONS (3 PASSED ITEMS OR 1 LARGE DISPLAYED APPETIZER BOARD):

- PASSED OPTIONS: AVOCADO BRUSCHETTA, AHI TUNA WONTONS, CHICKEN SATAY, SHRIMP COCKTAIL, CHEESEBURGER SLIDERS, CHERRY TOMATOES STUFFED WITH PESTO GOAT CHEESE, WARM ONION OR MUSHROOM TARTLET, MINI HAM BISCUITS WITH HERB CREAM CHEESE
- DISPLAYED OPTIONS: CHEESE AND CHARCUTERIE BOARD, VEGETABLE AND HUMMUS DISPLAY, SHRIMP COCKTAIL DISPLAY

SALAD COURSE: HOUSE SALAD OR CEASAR SALAD

ENTRÉE COURSE:

- SALMON ISABELLA SERVED WITH JASMINE RICE, MUSHROOM, SUN DRIED TOMATOES, ARTICHOKE WITH A WHITE WINE SAUCE
- BRAISED BEEF SHORT RIB WITH POTATO PUREE, GLAZED CARROTS AND RED WINE BRAISING SAUCE
- ROASTED CHICKEN BREAST WITH POTATO GRATIN, GREEN BEANS AND MUSHROOM SAUCE

DESSERT COURSE: CREME BRULÉ, CHOCOLATE MOLTEN CAKE OR FRENCH APPLE CAKE

PLATED MENU \$95/PERSON

APPETIZERS OPTIONS (PICK 3 PASSED ITEMS AND 1 DISPLAYED APPETIZER BOARD):

- PASSED OPTIONS: AVOCADO BRUSCHETTA, AHI TUNA WONTONS, CHICKEN SATAY, SHRIMP COCKTAIL, MINI CRAB CAKES, CHEESEBURGER SLIDERS, CHERRY TOMATOES STUFFED WITH PESTO GOAT CHEESE, WARM ONION OR MUSHROOM TARTLET, MINI HAM BISCUITS WITH HERB CREAM CHEESE, CHILLED CRAB WITH CUCUMBER AND CAVIAR
- DISPLAYED OPTIONS: CHEESE AND CHARCUTERIE BOARD, VEGETABLE AND HUMMUS DISPLAY, SEARED TUNA DISPLAY, SHRIMP COCKTAIL DISPLAY, GOURMET SEAFOOD STATION (LOBSTER, CRAB, SHRIMP, ETC. +\$25/PERSON)



SALAD COURSE: SPINACH SALAD OR SENECA SALAD

ENTRÉE COURSE:

- USDA PRIME HAND CUT 5 OZ FILET MIGNON (UPGRADE TO 8OZ FOR \$15/PERSON) SERVED WITH POTATO PUREE AND ROASTED ASPARAGUS AND BORDELAISE SAUCE
- PAN SEARED HALIBUT SERVED OVER A MUSHROOM RISOTTO, SAUTEED GREENS & WHITE WINE BUTTER SAUCE
- SPINACH AND GOAT CHEESE STUFFED CHICKEN BREAST SERVED WITH HERB JASMINE RICE, SAUTEED VEGETABLES & THYME CHICKEN SAUCE
- SEASONAL RAVIOLI SELECTION WITH SAUTEED VEGETABLES & BROWN BUTTER SAUCE

DESSERT COURSE: CREME BRULÉ, CHOCOLATE MOLTEN CAKE OR FRENCH APPLE CAKE

DROP OFF PLATTERS

APPETIZERS - SMALL (50 PIECES) / LARGE (100 PIECES)

RIBEYE AND BRIE EGGROLLS: CREAMY HORSERADISH - SM \$135/LG \$250

MINI CRAB CAKES: REMOULADE SAUCE SM \$300/LG \$500

SHRIMP COCKTAIL: HOMEMADE COCKTAIL SAUCE - SM \$225/LG \$400

SHRIMP TEMPURA: SWEET CHILI DIPPING SAUCE - SM \$250/LG \$425

SEARED AHI TUNA: SERVED WITH GINGER, WASABI, SOY SAUCE - SM \$200/LG \$350

TOMATO, FRESH MOZZARELLA, BASIL SKEWER: BALSAMIC VINAIGRETTE - SM \$125/LG \$225

WARM MUSHROOM OR ONION TARTLET: SM \$100/LG \$175

CHICKEN SATAY: MALAYSIAN PEANUT SAUCE. SM \$150/LG \$275

LAMP LOLLIPOPS: SM \$400/LG \$750

MINI CHICKEN OR STEAK KABOBS: (2 PIECES PROTEIN, 2 VEGETABLE) -

CHICKEN - SM \$175/LG \$325 STEAK KABOBS - SM \$225/LG \$425

QUESADILLA: SOUR CREAM, PICO DE GALLO AND GUACAMOLE

- CHEESE SM \$150/LG \$275
- CHICKEN SM \$175/LG \$325
- SHRIMP SM \$200/LG \$375
- STEAK SM \$225/LG \$425

BUFFALO WINGS: CELERY, RANCH OR BLUE CHEESE. SM \$80/LG \$150

CHOICE OF BUFFALO, GARLIC OLD BAY, BBQ OR MANGO HABANERO

HONG KONG LOBSTER DUMPLINGS: BLACK GARLIC DIPPING SAUCE. SM \$140/LG \$275

CHEESE AND CHARCUTERIE BOARD: SM \$350/LG \$650 (ENTRY LEVEL) - SM \$650/LG \$1250 (ELEVATED DISPLAY)

VEGETABLE CRUDITE: WITH ASSORTMENT OF DIPS. SM \$200/LG \$375

DECONSTRUCTED AVOCADO BRUSHCHETTA: SM \$300/LG \$550

SLIDER TRAYS SMALL (50 PIECES) / LARGE (100 PIECES) SERVED ON A MINI BRIOCHE BUNS

- CHEESEBURGER: SM \$250/LG \$425
- CRAB CAKE: SM \$400/LG \$750
- STEAK SLIDERS: WITH CREAMY HORSERADISH AND SAUTEED ONIONS - SM \$300/LG \$550
- USDA PRIME FILET MIGNON: WITH CREAMY HORSERADISH AND SAUTEED ONIONS - SM \$500/LG \$950

ENTREES

USDA PRIME BEEF TENDERLOIN | HALF (3LBS) \$198 | FULL (6LBS) \$395

CREAMY HORSERADISH AND BORDELAISE

BONELESS USDA PRIME RIB ROAST | HALF (7-8LBS) \$398 | FULL (14-16LBS) \$795

CREAMY HORSERADISH AND HERB AU JUS

*ADD BRIOCHE SLIDER ROLLS & SAUTEED ONIONS | 24 FOR \$25 OR 48 FOR \$45

DRIED FRUIT STUFFED PORK LOIN | HALF (4LBS) \$56 FULL (8LBS) \$106

SAGE AND BROWN BUTTER SAUCE

HONEY BAKED SPIRAL HAM | \$112

CITRUS FENNEL BAKED SALMON | (4LBS) \$128 | HALF(2LBS) \$68

LEMON BEURRE BLANC SAUCE WHOLE

HALIBUT | WHOLE(4LBS) \$242 | HALF (2LBS) \$124

HERB OR MISO BUTTER

DROP OFF PLATTERS

FRESH HOUSE MADE PASTAS - SMALL (FEEDS 4-6PPL) \$79 / LARGE (FEEDS 8-10) \$149

LASAGNA

MUSHROOM RIGATONI

PAPPARDELLE BOLOGNESE

LOUISIANA TAGLIATELLE | CHOICE OF CHICKEN OR SHRIMP

BAKED RIGATONI FRESH MOZZARELLA & MARINARA | CHOICE OF PORK SAUSAGE OR BEEF MEATBALLS

SALADS - SMALL (FEEDS 4-6PPL) \$34 / LARGE (FEEDS 8-10) \$62

CAESAR SALAD

SENECA SALAD

HOUSE SALAD

BRX SEASONAL SALAD

SIDES - SMALL (FEEDS 4-6PPL) \$36 / LARGE (FEEDS 8-10) \$64

GARLIC WHIPPED MASHED POTATOES

SAGE AND SAUSAGE FOCACCIA STUFFING

HERB ROASTED RED BLISS POTATOES

SWEET POTATO AND WALNUT GRATIN

MAC AND CHEESE | ADD LOBSTER FOR SMALL +\$60 | LARGE +\$120

BRUSSELS SPROUTS WITH BACON & CHESTNUTS

GREEN BEANS, SHALLOT & MUSHROOM CASSEROLE

WILD MUSHROOMS WITH BALSAMIC & HERBS ROASTED BROCCOLINI WITH LEMON & PARMESAN

DESSERTS

BREAD PUDDING | HALF (FEEDS 8-10) \$50 | WHOLE (FEEDS 18-20) \$95

FRENCH APPLE CAKE | WHOLE CAKE FEEDS 8-10 \$60