

ZEPPOLI'S ITALIAN CATERING IS ALSO AVAILABLE!

BBQ Catering

BBQ APPETIZERS

Pork Belly Bites*

Crispy pork belly tossed in honeysiracha sauce

\$60 / Tray (Feeds 8-10)

Chips & Dip*

Homemade kettle chips served with a bacon-onion dip

\$35 / Tray (Feeds 8-10)

Queso & Chips

Creamy, spicy cheese dip served with seasoned tortilla chips

\$45 / Tray (Feeds 8-10)

BBQ DESSERTS

\$35 / FEEDS 8-10

Cobbler

Choice of Peach, Apple, or Cherry

Banana Pudding

BBQ SIDES

\$32 / FEEDS 8-10 \$60 / FEEDS 16-20

- -Mac n Cheese
- -Buttery Mashed Potatoes
- -Potato Salad
- -Red Cabbage Slaw
- -Macaroni Salad
- -Southern Style Green Beans
- -Hush Puppies

with Honey Butter

-Brown Sugar Baked Beans

BBQ WINGS*

Flash-fried after slow smoking, served with your choice of sauce & ranch or blue cheese

\$30 / 20 Wings

BBQ MAINS

Pulled Pork*

Slow-smoked, hand-pulled, and mixed with a homemade BBQ Rub

1 lb / 5 lbs \$13.99 / \$65.00

Add Blacksburg Bagel Buns - 5 for \$6.50, 10 for \$12.50, 100 for \$110.00

Pulled Chicken*

Tender and succulent, great alternative to red meat \$12.99 / lb.

Smoked Sausage*

Juicy, smoked, and sliced with your choice of classic or andouille sausage

\$50 / Tray (12 Sausage Links-Feeds 8-10)

Meatloaf*

Traditional southern meatloaf, hickory smoked, and glazed with your choice of sauce

\$50 / Tray (Feeds 8-10)

Baby Back Ribs*

Smoked till they fall off the bone, tender, cut, and tossed in your choice of sauce \$28 / Rack

Buffalo Cauliflower

Deep-fried and tossed in buffalo sauce \$40 / Tray (Feeds 8-10)

Chopped Brisket*

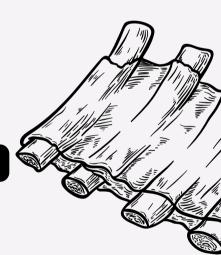
Hickory and post oak wood smoked with a simple salt, pepper, onion, & garlic rub

1 lb / 5 lbs \$20.99 / \$100

BBQ SAUCES

8 OZ / \$3.49 16 OZ / \$5.99

- House BBO
- Tangy Mustard
- Carolina Vinegar
- Alabama White
- Honey-Siracha
- Classic Buffalo



Soup Catering

all soups are in gallon sizes 12-18 servings per gallon

MINESTRONE \$50

A hearty classic Italian vegetable soup, made from Zeppoli's classic recipe. (V)

TOMATO BASIL \$50

Super silky version of the classic tomato soup. A sweet, creamy bisque with delicious flavors of basil. (V)

CHICKEN & SAUSAGE GUMBO \$60*

Chicken, andouille sausage, okra, onions, and peppers in a tomato cajun broth. Rice upon request. (DF)

HORSERADISH SHRIMP \$60*

Cream based soup with prepared horseradish, herbs, and loaded with shrimp.

BUTTERNUT SQUASH \$50

Vegetable based with fresh butternut squash pureed to a smooth consistency. (V)

SALMON & MUSHROOM \$60*

Cream based soup with sherry, smoked salmon, and mushrooms.

DF - dairy-freeV - vegetarianall soups can be gluten-free upon request!

LOBSTER BISQUE \$60*

Thick creamy bisque with pieces of garlic lobster in every bite, an employee favorite.

CHILI CON CARNE \$60*

Perfect for any day! Ground beef, chipotle peppers, bell peppers, onions, and tomatoes. (DF)

BROCCOLI CHEDDAR \$50

A blend of creamy cheese sauce and blended with loads of seasoned broccoli. (V)

BRUNSWICK STEW \$60*

Tomato based, thick and hearty stew with slow-roasted, pulled chicken, and tons of veggies. (DF)

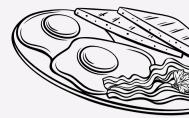
CAJUN CALIFLOWER \$50

Cream based soup with cauliflower and a cajun twist. (V)

PEPPERJACK CRAB \$60*

Creamy and cheesy with lump crab and fresh pepperjack cheese.

Breakfast Catering



48-hour order notice
Pickup is available starting at 9 am. *inquiry for earlier times*

BREAKFAST SIDES

single feeds 6-8 people double feeds 12-16 people

• Scrambled Eggs	20/40
Home Fries	24/48
• Waffles with Butter & Syrup	15/30
• Biscuits with Butter & Jelly	15/30
• Bacon Strips	20/40*
Sausage Links	20/40*
• Fresh Fruit	28/52
• Gluten-Free Waffles with Butter & Syrup	22/44

BREAKFAST BEVERAGES

\$6 per gallon

Orange Juice

Lemonade

Sweet/Unsweet Tea

BREAKFAST ENTREES

single feeds 6-8 people double feeds 12-16 people

CHICKEN & WAFFLES 40/75*

crispy chicken tenders and homemade waffles. served sweet: topped with powdered sugar and a drizzle of honey. served spicy: tossed in honey-siracha sauce, served with maple syrup and butter.

FRENCH TOAST CASSEROLE 35/65

our homemade bread cubed and tossed with eggs, cinnamon, brown sugar, and a hint of vanilla topped with powdered sugar and maple syrup.

CHICKEN BISCUITS 35/65*

homemade biscuits filled with crispy chicken tenders. served sweet: topped with powdered sugar and honey served spicy: tossed in honey-siracha sauce.

LOADED BREAKFAST CASSEROLE 40/75*

eggs, homefries, bacon, sausage, cheese, and herbs tossed together and baked.

BISCUITS & SAUSAGE GRAVY 30/55*

homemade biscuits with a hearty sausage gravy made with onions and peppers. (vegetarian gravy option available)

SMOTHERED BREAKFAST WRAPS 45/80*

eggs, cheese, bacon, and tomatoes in tortillas smothered and then baked with sausage gravy.

SHRIMP & SAUSAGE HASH 50/90*

shrimp, sliced sausage, onion, green pepper, red peppers tossed with home fries served with scrambled eggs with cheese.

FRITTATAS 35/65

MEAT LOVERS*: bacon, sausage, ham, and cheddar jack cheese.

VEGGIE: spinach, mushroom, onion, peppers, tomatoes, and cheese.

PIZZA*: chopped pepperoni, mozzarella, marinara sauce, and fresh basil.

WESTERN*: chopped ham, green peppers, red onion, and cheddar jack cheese.

GREEK: feta cheese, olives, spinach, and tomatoes.

THREE CHEESE: a blend of 3 kinds of cheese.

POLICIES

ALL CATERING ORDERS WILL HAVE A 10% WE WORK WITH VT PAYMENT PLANS SUCH AS AMERICA TO GO. ATG WILL HAVE AN ADDITIONAL 10% ADDED DUE TO DELAYED PAYMENTS.

ANY ORDERS THAT ARE NOT PAID BEFORE PICKUP OR DELIVERY WILL BE CHARGED A 10% SERVICE FEE. WEDDINGS AND ANY EVENT THAT REQUIRES SERVICE WILL HAVE A 20% SERVICE FEE.

Please email ALL catering orders to info@blacksburgcatering.com 48 hours in advance

810 UNIVERSITY CITY BLVD #22 BLACKSBURG, VA 24060

MONDAY - FRIDAY
OFFICE HOURS: 9AM - 4PM

Private Events are offered anytime!

(540) 953-2000