

The Perfect Reception

Displays

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| Artisan Cheeses | \$5.25 per person |
| Domestic, imported and specialty cheeses with crackers and fruit garnish | |
| Crudité Display | \$4.50 per person |
| Crisp seasonal vegetables with ranch and honey mustard dipping sauce | |
| Mediterranean Display | \$5.95 per person |
| Marinated vegetables, stuffed grape leaves, marinated cheeses, peppers, tzatziki sauce, tapenades, and pita chips | |
| Antipasto Display | \$5.75 per person |
| Sliced Italian Meats with fresh mozzarella and peppers with pesto sauce and soft Italian bread | |
| Charcuterie | \$6.25 per person |
| Cured artisan hams, salamis, and sausages, marinated cheese, olives, and mushrooms with mustard, crackers, and breads | |
| Chips and Dips Display | \$5.25 per person |
| Bruschetta, hummus, tapenade with pita and bagel chips | |

Dips

All dips served with sliced breads, and crackers

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| Warm Chesapeake Crab Dip | \$5.95 per person |
| Warm Mushroom and Brie Fondue | \$5.25 per person |
| Chilled Spinach and Vegetable Dip | \$4.50 per person |
| Hummus with pita | \$4.25 per person |
| Pico De Gallo with corn tortilla chips | \$4.25 per person |
| White Bean and Artichoke Dip served in a bread boule | \$4.75 per person |
| House Made Sweet Onion and Ranch Dip with Chips | \$4.50 per person |

Cold Hors D' Oeuvres

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| Tomato Mozzarella Bruschetta | \$3.25 per piece |
| *Ahi Tuna Tar Tar | \$4.00 per piece |
| Lobster Chive Salad | \$4.50 per piece |
| *Smoked Salmon with caper crème fraiche | \$3.95 per piece |
| *Prosciutto wrapped asparagus, Dijon cream | \$3.50 per piece |
| Chesapeake Crab Salad in filo cup | \$4.25 per piece |
| Asian Chicken with pineapple cilantro relish | \$3.00 per piece |
| *California Rolls | \$3.75 per piece |
| *Chili Crusted, Sliced Ahi Tuna | \$4.25 per piece |
| Poached Jumbo Shrimp Cocktail | \$3.75 per piece |
| *Beef Carpaccio with parmesan and Dijon cream | \$3.25 per piece |
| Whipped Brie with Balsamic Glaze | \$3.00 per piece |
| Tomato Caprese Kabob | \$3.25 per piece |
| Deviled Eggs | \$3.00 per piece |

Hot Hors D' Oeuvres

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| Shrimp Skewer | \$3.75 per piece |
| *Herb Lamb Chops with Balsamic Glaze | \$4.50 per piece |
| *Beef Sate | \$3.75 per piece |
| Chesapeake Crab Cakes | \$4.25 per piece |
| Franks in Blanket | \$2.95 per piece |
| Asian Chicken Kabob | \$3.25 per piece |
| Chicken Sate | \$3.25 per piece |
| Marinated Beef Kabob | \$3.75 per piece |
| Coconut Shrimp | \$3.75 per piece |
| Spanakopita | \$3.00 per piece |
| Vegetable Samosa | \$2.95 per piece |
| Wild Mushrooms in Filo | \$3.00 per piece |
| Stuffed Mushroom | \$3.25 per piece |
| Kale and Vegetable Dumpling | \$2.75 per piece |
| Chicken Wellington | \$3.25 per piece |
| Bacon Wrapped Scallop | \$3.75 per piece |
| Mini Pizza Tart | \$2.75 per piece |

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| Mini Wagyu Slider with American Cheese | \$3.00 per piece |
| Steak Quesadilla | \$2.95 per piece |
| Beef Wellington | \$3.25 per piece |
| Bacon Wrapped Turkey | \$3.25 per piece |

Additional Hot and Cold Appetizer Selections Available

****Carving Station**

Carved to order and served with petite rolls

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| *Beef Tenderloin (serves 20-25 guests) with creamy horseradish, whole grain mustard and rosemary demi-glace | \$385.00 each |
| Herb Roasted Turkey Breast (serves 25-30 guests) with cranberry sauce, Dijon mustard and traditional gravy | \$325.00 each |
| Dry Rubbed Pork Loin (serves 35-40 guests) with pepper aioli, horseradish mustard and onion jus | \$275.00 each |
| *Prime Rib of Beef (serves 35-40 guests) with creamy horseradish, Dijon mustard and Au Jus | \$495.00 each |
| Herb Crusted Salmon Filet (serves 15-20 guests) with herb and chili chimichurri | \$295.00 each |

****Action Stations**

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| Pasta Bar - (minimum 25 guests) with Cheese Tortellini and Penne Pasta, House Made Marinara and Alfredo Sauce, Assorted Vegetable Toppings, Parmesan Cheese, and Crushed Red Peppers | \$9.75 per person |
| * Bulgogi Taco Bar - (minimum 25 guests) Ahi Tuna, Korean Style Chicken or Beef, and Vegetarian tacos filled to order in Bao Buns and Tortillas with Assorted Sauces | \$16.00 per person |
| * Slider Bar - (minimum 25 guests) Locally Made, Chicken Burger with Lemongrass and spices, Fresh Angus Burger, House Made Black Bean Burger on Brioche Slider Buns with Assorted Toppings and Sauces | \$14.00 per person |

Desserts

Ice Cream Novelties- An Assortment of your Favorite Ice Cream Bars, pricing and presentation based upon quantities and selections made. For larger events, choose the classic ice cream cart with umbrella, or a professional gourmet looking ice cream truck.

Chocolate Fountain- All your favorite dippers and fruits with your choice milk, white, semi-sweet, or dark chocolate. Multiple fountains and sizes available based upon your event size and requests.

Ice Cream Sundae Bar- Premium Ice Cream with assorted toppings, sprinkles, cherries, sauces, whipped cream. Priced based upon flavors and quantities of ice creams requested.

Viennese Pastry Display- Assorted cakes, pastries, miniature desserts tarts, or any of your personal favorite desserts.

****Bar Options**

(we are licensed by Virginia ABC to purchase and sell alcohol for any event as well as we carry liquor liability insurance policy. Per Virginia Law all bar selections provided by us require a bar tender as well. We are not able to supply self-service alcohol)

Beer & Wine Bar- Imported & Domestic Bottled Beer Assortment and our House White and Red Wine Selection.

\$18.00 per person for the first two hours
\$7.00 per person for each additional hour

Full Liquor Bar- House Selection of Vodka, Gin, Rum, Tequila, Bourbon, Whiskey, Scotch with vermouths, mixers, and juices necessary to provide your favorite cocktails, House Wine Selection, Assorted Import and Domestic Beers

\$22.00 per person for the first two hours
\$9.00 per person for each additional hour

Beer & Wine Consumption Bar- (charged per bottle opened or served)

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| House Wine Selection | \$30.00 per bottle |
| Craft, Specialty, Imported Beers | \$5.50 per bottle |
| Domestic Beer | \$5.25 per bottle |

Have a favorite wine, beer, or spirit, let us know as we are happy to tailor beverage options to your specific requests and tastes.

Bar Setup and Mixers-

When you want to provide your own alcohol, but do not want to hassle with everything else the bar requires from cutting the lemons and limes to having the juices and sodas, let us provide that for you.

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| Assorted Bottled Juices | \$1.95 each |
| Assorted Canned Sodas and Bottled Water | \$1.50 each |
| Assorted Bottled Specialty Beverages | \$2.50 each |

Custom and Specialty Menus Available

** Carving and Action Stations, require staffing, chef or carver attendant, and bar tenders charged additionally per hour with a four-hour minimum requirement

Delivery items-

We are happy to arrange and provide all necessary disposable and or rental items required for service of your event. Professional staffing is available as well.

Additional Costs and Fees based upon items required for event and will be detailed for invoicing purposes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. (*) May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.