

# Hors d'Oeuvres, Displays & Stations

Display or Butler Service • Priced per 100 pieces

## SEAFOOD

<b>SHRIMP SALAD IN PASTRY SHELL</b> .....	
<b>LOBSTER ARANCINI</b> .....	
Maine lobster & risotto captured into bite size Croquettes, panko crusted & fried crisp with spicy tomato sauce.	
<b>CRAB STUFFED MUSHROOM CAPS</b> .....	
<b>AHI TUNA SERVED ON CRISPY WONTONS</b> .....	
with pickled ginger & sea weed salad	
<b>CHILLED SHRIMP WITH COCKTAIL SAUCE</b> .....	
<b>SEA SCALLOPS WRAPPED IN BACON</b> .....	
<b>CRAB CAKE WITH CHIVE BEURRE BLANC</b> .....	
<b>SMOKED SALMON LOLLIPOP</b> .....	
<b>ASSORTED NORI ROLLS</b> .....	
<b>CRAB RANGOON</b> .....	
<b>SHRIMP &amp; BOURSIN CHEESE IN A BEGGARS PURSE</b> .....	
<b>COCONUT SHRIMP</b> .....	

## CHICKEN

<b>GARLIC SHRIMP BITES</b> .....	
<i>Marinated in a garlic chili paste for a touch of heat. Panko crusted &amp; fried for crunch. Served with roasted garlic mayo.</i>	
<b>CHICKEN QUESADILLA</b> .....	
<b>CASHEW CHICKEN SPRING ROLL</b> .....	
<b>THAI CHICKEN BITES</b> .....	
Fragrant with ginger, coriander, garlic & coconut. Char-grilled & served with a peanut sauce for dipping.	
<b>CHICKEN SALAD WITH WALNUTS IN PHYLLO CUPS</b> .....	
<b>COCONUT CRUSTED CHICKEN</b> .....	
<b>MEDITERRANEAN CHICKEN KABOBS</b> .....	
<b>CHICKEN &amp; PINEAPPLE KABOBS</b> .....	

## BEEF

<b>TERIYAKI BEEF ROLLS</b> .....	
Thin sliced sirloin rolls, stuffed with scallions & broiled with teriyaki glaze.	
<b>BEEF TENDERLOIN &amp; BRIE ON A CROUTON</b> .....	
<b>MINI SLIDERS WITH SMOKED TOMATO CATSUP &amp; CARMALIZED ONIONS</b> .....	
<b>MINI BEEF WELLINGTONS</b> .....	
<b>ASPARAGUS ROLLED WITH ROASED SIRLOIN</b> .....	
<b>SHEPPARD'S PIE</b> .....	
Traditional tartlet filled with seasoned ground beef, port wine & topped with mashed potatoes	

## OTHER

<b>VIRGINIA HAM SERVED ON PUMPKIN BISCUITS WITH SWEET MUSTARD</b> .....	
<b>LAMP CHOPS</b> .....	
<b>GRIT CAKE WITH BBQ PORK</b> .....	

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## VEGETARIAN

- FRIED RAVIOLI** .....  
Cheese filled & served with a side of marinara sauce.
- ASPARAGUS IN PHYLLO WITH ASIAGO CHEESE** .....  
**PHYLLO PURSES WITH FIG & MASCARPONE CHEESE** .....  
**MUSHROOM STRUDEL** .....  
**TOMATO, BASIL & MOZZARELLA BRUSCHETTA** .....  
**MINI VEGETABLE SPRING ROLL** .....  
**GREEK SPANAKOPITA** .....  
**AN ASSORTMENT OF MINI QUICHE** .....  
**CRANBERRY & GORGONZOLA PUFF** .....  
**SPINACH & ARTICHOKE CRISP** .....  
Tender leaf spinach & blended herbed cheese, captured in a crispy shell.

## DISPLAYS

- DOMESTIC & INTERNATIONAL CHEESE & FRUIT DISPLAY** .....  
Accompanied with seasonal fresh fruit, berries & assorted crackers.
- CRUDITES PLATTER** .....  
An arrangement of fresh seasonal vegetables served with a variety of dipping sauces.
- GRILLED VEGETABLE DISPLAY** .....  
Grilled marinated seasonal vegetables.
- ANTIPASTO DISPLAY** .....  
Provolone, mozzarella, Italian salami, pepperoni, olives, proscuitto, marinated artichoke hearts, portobello mushrooms, roasted peppers & assorted Italian breads served with extra virgin olive oil & balsamic syrup.
- ROASTED BEEF TENDERLOIN DISPLAY** (serves 30) .....  
Roasted medium rare beef tenderloin with horseradish mayonnaise & freshly baked rolls.
- SHRIMP COCKTAIL DISPLAY** .....  
Served on ice with cocktail sauce & lemon wraps.
- LEMON PEPPER GRILLED SALMON DISPLAY** (serves 50) .....  
With herbed cream cheese, diced eggs, red onion, capers & bremmer wafers.
- SMOKED SALMON DISPLAY** (serves 50) .....  
Thinly sliced, cold smoked salmon accompanied with horseradish sauce, diced egg, capers, diced onion & assorted crackers.
- THAI LETTUCE WRAP DISPLAY\*** .....  
Lettuce cups set out with bean sprouts, scallions, carrot, straw mushrooms, cucumber, red pepper and peanuts, accompanied with Thai seasoned chilled chicken, peanut sauce and sweet chili sauce.  
*\*Please note this dish contains peanuts.*
- COBB SALAD DISPLAY** .....  
Mixed greens, diced avocado, bleu cheese, diced tomato, bacon, grilled chicken & diced red onion.  
Select two dressings.
- SUSHI AND CALIFORNIA ROLLS DISPLAY** .....  
With wasabi, pickled ginger & soy sauce.
- DIPS DISPLAY** (serves 50) .....  
Assorted chips, breads & crackers served with your choice of dip: Chesapeake crab dip, spinach & artichoke dip, queso blanco with homemade salsa or seven layer Mexican dip.

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## STATIONS

All carving stations require a culinarian, a chef fee of 50 per station & a minimum of 50 guests.  
Stations are replenished for two hours.

**MARINATED BEEF TENDERLOIN** .....  
**HERB MARINATED BEEF STRIP LOIN** .....  
**PEPPERED HONEY MUSTARD GLAZED PORK TENDERLOIN** .....  
**ROAST BREAST OF TURKEY** .....  
**BONE-IN HAM ROAST WITH BROWN SUGAR GLAZE** .....  
**ITALIAN STATION** .....

*Tortellini & penne pasta with your choice of two sauces, served with freshly baked breads & rolls, grated parmesan cheese.*

**SAUCES:**

- Marinara
- White clam
- Wild mushroom
- Bolognese
- Pesto cream

**ADDITIONS:**

- Grilled chicken .....
- Hot or sweet Italian sausage .....
- Gulf shrimp .....

**CRAB CAKES** .....

*Miniature crab cakes served with chive beurre blanc.*

**MASHED POTATO MARTINI BAR** .....

*Yukon gold mashed potatoes with:*

- |                          |                           |                         |
|--------------------------|---------------------------|-------------------------|
| • Caramelized shallots   | • Shredded cheddar cheese | • Onion parmesan butter |
| • Applewood smoked bacon | • Bleu cheese             | • Broccoli florets      |
| • Sautéed baby spinach   | • Fried onions straws     | • Chive sour cream      |

**MEXICAN STATION** .....

- |                           |                            |              |
|---------------------------|----------------------------|--------------|
| • Beef, chicken or shrimp | • Sautéed peppers & onions | • Sour cream |
| • Flour tortillas         | • Shredded lettuce         | • Guacamole  |
| • Taco shells             | • Diced tomatoes           | • Jalapenos  |
| • Tortilla chips          | • Shredded cheese          | • Salsa      |

**CAESAR STATION** .....

*Made to order caesar salads with romaine lettuce, parmesan cheese, calamata olives, anchovies, artichoke hearts, roasted peppers, oven roasted tomatoes, Caesar dressing & croutons.*

Additions:

- Grilled chicken .....
- Gulf shrimp .....

**PANINI STATION** – please select two .....

- Ham & swiss, apricot mayo
- Turkey & havarti, cranberry mayo
- Italian peppered ham, fontina cheese, spinach, garlic aoli
- Roasted chicken breast, apple, brie
- Sliced tomato, mozzarella, arugula, basil pesto
- Salami, roasted red pepper, provolone, wild greens, tomato, mayo
- Nutella & banana
- Assortment of grilled cheese

Add soup shooters (additional cost per guest)

**CRISPY SHRIMP STATION** .....

*Presented over an Asian slaw with wasabi peas, toasted cashews, avocado, mango, pickled ginger, sesame seeds, diced pineapple, sweet chili mayo & sesame ginger dressing.*