

# HORS D'OEUVRES

*\*\*Denotes Items That May Be Passed  
(Some items may be subject to seasonal availability and cost)*

**Priced per person/per item**

CHEFS Bourbon BBQ or Teriyaki-Pineapple or Swedish Meatballs

\*\* Pigs in a Blanket with Brown Mustard

\*\* Grape Tomato, Kalamata Olive and Mozzarella Ciliegine Skewer

\*\* Garlic-Chive Cream Cheese and Pimento-Cheese Celery Sticks

\*\* Phyllo Triangles stuffed with Spinach, Pine Nuts, and Feta Cheese

\*\* Assorted Mini Quiche

\*\* Cheese Tortellini, Grape Tomato and Olive Skewer

\*\* Smoked Ham on Buttermilk or Cheddar Garlic Biscuits

\*\* Sausage and Cheddar Stuffed Mushrooms

\*\* Manchego Stuffed Medjool Dates

\*\* Cantaloupe, Calabrese or Sopprassetta, Mozzarella Ciliegine and Basil Skewer

\*\* Crab Stuffed Mushrooms

\*\* Slow Cooked Roast Beef with Sharp Cheddar on Brioche

\*\* Souvlaki Chicken Skewers with Tzatziki

Peeled Jumbo Shrimp with Cocktail Sauce

\*\* Petite Beef Duxelle En Croûte

Bacon Wrapped Medjool Dates

\*\* Shrimp, Pineapple and Teriyaki Glaze Skewer

\*\* Chicken Satay Skewers with Thai Peanut Sauce

\*\* Grilled Rack of Lamb with Mint Pesto Lollipops

Mini-Crabcakes with Roasted Red Pepper Remoulade or Lemon-Caper Aioli

Grilled Pork Belly with Korean BBQ

Sea Scallops wrapped in Bacon Drizzled with Bourbon-Maple Glaze



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## **\*\*Tea Sandwiches**

Piquillo Pepper and Sharp Cheddar  
Cucumber and Dill Butter  
Country Pâté with Dijon  
Autumn Chicken Salad  
Gorgonzola Butter and Bacon

*Your Choice of 2 above. Price per person*

## **\*\*Canapés and Bruschetta**

*Served on Crostini, Endive Petals, Crackers or Tartlets  
(Please select one vessel per item)*

Mediterranean Herbed Cheese and Tuscan Style  
Roma Tomato and Basil  
Sundried Tomato and Mediterranean Olive Tapenade  
Chèvre, Local Honey and Walnut  
Local Apple Butter and Brie

Roasted Beet with Burrata and Basil

Butternut Squash with Cinnamon and Gold Raisins

Apple, Gorgonzola, Pistachio and Celery with Balsamic  
Reduction

Zucchini with Chipotle, Caramelized Onion, Ricotta and  
Cilantro

Roasted Pumpkin, Mascarpone and Arugula

Smoked Salmon, Chive and Cream Cheese

Chilled Duck Breast with Green Onion and Local Wild  
Berry Jam

## **Dips**

*Served with Sliced French Bread, Pita Chip, Pretzels or  
Corn Tortilla Chips*

*Minimum of 50 people*

Roasted Red Pepper and Spinach Dip

or

Bleu Cheese with Bacon and Chive Dip

or

Texas Style Chili Con Queso

or

Lager, Cheese, Beef Skillet Dip

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Lump Crab and Southwestern Corn Dip

or

Lobster and Crab Dip

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*Your Choice of One Dip from Above: Priced per person*

*Your Choice of Two Dips from Above: Priced per person*

# HORS D'OEUVRES

## MARKET STYLE DISPLAYS

*Some items are subject to minimum guest requirement*

**Baked Brie topped with Caramelized Brown Sugar  
or**

**Baked Brie En croûte**

*Served with Assorted Crackers, Grapes and Raspberries  
Serves up to 25*

**Chilled Asparagus Platter**

*Topped with Prosciutto and Balsamic Reduction*

*Priced per person*

**Vegetable Crudité Platter**

*Raw Seasonal Vegetables served with Buttermilk Ranch  
Dipping Sauce*

*Priced per person*

**Imported and Domestic Cheese Platter**

*Cubed Havarti, Gouda, Muenster and Sharp Cheddar  
Served with Crackers, Mediterranean Olive Blend and  
Grapes*

*Priced per person*

**Farm Stand Cheese Board**

*Wedges of Manchego, Edam, Fontina, Brie and Smoked  
Gouda*

*Served with Crackers or Baguette, Olives, Cornichons,  
Candied Pecans, Local Honey and Peppadew Peppers*

*Priced per person*

**Taste of Tuscany**

*Marinated Mozzarella, Roma Tomato and Basil  
Bruschetta, and Assorted Olives*

*Served with Sliced Baguette*

*Priced per person*

**Seasonal Fresh Fruit Bowl or Display**

*Served with Orange Vanilla Swedish Crème Dipping  
Sauce*

*Priced per person*

**Charcuterie Platter**

*Genoa and Hard Salamis, Spicy Capicola, Pepperoni  
and Soppressata*

*Served with Brown Mustard, Pepperoncini and Sliced  
Baguette*

*Priced per person*

**Spreads of the World**

*(Please select 3 items from below)*

*Homemade Hummus, Moroccan Matbucha, Baba  
Ghanoush, Smoked Fish or Olive Tapenade*

*Served with Pita Chips, Flat Bread, Naan or Sliced  
Baguette*

*Priced per person*

**Sliders and More Sliders**

*Chilled Beef Tenderloin Served with Herbed Aioli, Pulled  
Pork with Our Signature VA BBQ Sauce and Slaw,  
Duck Confit with Blueberry BBQ, Honey and Ale Pulled  
Chicken, Bacon Cheese Burger, or Maryland Crab Cake  
with Lemon-Caper Aioli*

*Served on your choice of Brioche, Hawaiian Sweet Rolls  
or Ciabatta*

*Priced per person/per item*

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### **Smoked Salmon Display**

Garnished with Capers, Red Onions, Lemons, and Dill Cream

Served with Assorted Crackers

*Serves up to 50*

### **CHEFS Salsas and Chips**

(Please select 2 items from below)

Pico di Gallo, Chipotle-Pineapple, Traditional Salsa, Black Bean-Lime-Cilantro and Salsa Verde

Served with Corn Tortilla Chips

*Priced per person*

### **Sweeter Side of Things**

Oreo Peanut Butter, Nutella Cheesecake and Brown Sugar-Cinnamon Mascarpone

Served with Cannoli Chips, Pretzels and Apple Slices

*Priced per person*

### **Grilled and Chilled Vegetable Platter**

Marinated, Grilled and Chilled Slices of Zucchini, Yellow Squash, Red Onion and Parsnips

Served with Herbed Greek Yogurt

*Priced per person*

### **Assorted Nuts, Pub and Trail Mix**

For the quick easy snack. Serving Virginia Peanuts

*Priced per person*

