

Hors d'oeuvres Menu

All Hors d'oeuvres are per 50 pieces unless otherwise stated.

Hot Hors d'oeuvres

Lumpia with Chicken, Pork, Beef or Vegetable and Sweet and Sour Dipping Sauce	\$85.00
Pot Sticker Dumpling with Shrimp, Chicken or Pork and Chili Ginger Plum Soy Dipping Sauce	\$85.00
Jumbo Chicken Wings with Buffalo, Teriyaki Hoisin or BBQ Sauce	\$110.00
Chicken Poppers with Buffalo, Teriyaki or BBQ Sauce	\$100.00
Mini Chicken Cordon Bleu with Honey Mustard Dipping Sauce	\$85.00
Chicken Satay with Thai Pineapple Peanut Sauce	\$110.00
Shrimp Poppers with Buffalo, Teriyaki, or BBQ, Sauce	\$135.00
Coconut Shrimp with Hoisin Plum Dipping Sauce	\$135.00
BBQ Bacon Wrapped Shrimp	\$135.00
Bacon Wrapped Scallops	\$135.00
Mini Crab Cakes with Tartar and Cocktail Sauce	\$135.00
Italian Sausage Stuffed Mushrooms with Tomato and Cheese	\$100.00
Meatballs in BBQ, Sweet and Sour, or Swedish Sauce	\$85.00
Mozzarella Sticks with Marinara Sauce	\$85.00
Potato Skins with Bacon, Cheese and Green Onions	\$135.00
Breaded Cheese Ravioli with Marinara Sauce	\$85.00
Country Ham Biscuits	\$100.00
Chesapeake Crab Dip with Toast Points (Serves 50 people)	\$175.00

Chilled Hors d'oeuvres

Chilled Chesapeake Crab Dip with Cracker and Toast Points (Serves 50 people)	\$175.00
Assorted Finger Sandwiches with Tuna, Chicken, Egg and Ham Salad	\$75.00
Old Bay Jumbo Shrimp Cocktail with Lemon Cocktail Sauce	\$150.00
Blue Crab Claw Cocktail with Cocktail Sauce	\$75.00
Assorted Sushi Rolls with Wasabi, Ginger and Soy Sauce	\$125.00

Cold Food Displays

Large Display Serves 100 Guests
Small Display Serves 50 Guests

Imported and Domestic Cheese and Fresh Seasonal Fruit Display with Garlic Toast and Crackers	large: \$475.00 small: \$275.00
Fresh Vegetable Crudités with Blue Cheese and Ranch Dip	large: \$250.00 small: \$150.00
Smoked Salmon Display with Capers, Black Olives, Red Onion, Cream Cheese and Chopped Hard Boiled Eggs Boiled Eggs (Serves 50 people)	\$150.00
Antipasto Tray with Italian Meats and Chesses, Roasted Peppers and Garnishes Served with Italian Bread and Marinated Vegetables (Serves 50 people)	\$175.00

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Hors d'oeuvre Packages

Hors d'oeuvre Packages are for one and one half hours.

The Madison **\$20.95 per person**

Assortment of Imported and Domestic Cheese
Fresh Seasonal Fruit
Baguettes and Crackers
Potato Chips and Dip
Spicy Buffalo Chicken Wings with Celery Sticks and Blue Cheese Dip
Chicken & Cheese Quesadillas with Spicy Ranch Dipping Sauce
Ham Biscuits
Potato Skins with Cheddar Cheese and Bacon
Fruit Punch or Lemonade

The Wilson **\$24.95 per person**

Assortment of Imported and Domestic Cheese
Baguettes and Crackers
Fresh Seasonal Fruit
Fresh Vegetable Crudit 
Nacho Bar with Salsa, Hot Cheese and Assorted Toppings
Ham Biscuits
Cheese Sticks
Spicy Buffalo Chicken Wings with Celery Sticks and Blue Cheese Dip
BBQ Meatballs
Fruit Punch or Lemonade

The Taylor **\$26.95 per person**

Imported and Domestic Cheese Display with Fresh Fruit, Crackers and Crusty French Bread
Fresh Vegetable Crudit 
Ham Biscuits with Honey Mustard Butter
BBQ Meatballs
Crab Wontons with Plum Sauce
Miniature Cordon Blue Chicken Bites with Parmesan Pepper Sauce
Lightly Fried Black Bean and Cheese Rollups
Assorted Fresh Baked Mini Cookies and Brownie Bars

The Tyler **\$29.95 per person**

Imported and Domestic Cheese Display with Fresh Fruit, Crackers and Crusty French Bread
Fresh Vegetable Crudit 
Chesapeake Bay Crab Dip with Pita Bread Chips
Coconut Shrimp with Spicy Red Curry Sauce
Sesame Chicken Skewers
Parmesan Cheese Straws
Carved Top Round of Beef with Silver Dollar Rolls, Horseradish and Mustards (Chef Attendant Included)
Pasta Station to Include a Contemporary Vegetarian Selection
Seafood Alfredo and Breaded Four Cheese Ravioli with Garlic Marinara Sauce (Chef Attendant Included)

Stations

Salad Station **\$6.95 per person**

Mixed Greens with Onion, Tomato, Cucumbers, Carrots, Shredded Cheese, Hard Eggs, Beans, Croutons, Sunflower Seeds with Assorted Dressing
Fruit, Potato and Pasta Salad

Mashed Potato Bar **\$4.95 per person**

Mashed Potatoes with Butter, Gravy, Bacon, Green Onions, Cheese and Sour Cream

Pasta Station **\$9.95 per person**

(Choice of 2 Pastas, 2 Sauces and 2 Garnishes)
Penne, Linguine or Cheese Tortellini Pasta
Chunky Marinara, Creamy Alfredo or
Creamy Tomato with Prosciutto, Peas and Mushrooms
Chicken, Shrimp or Vegetables

Shrimp and Grits Station **\$11.95 per person**

Shrimp in a Tasso Ham, Onions, Pepper White Wine Cream Sauce
Shrimp in a Jalape o Marmalade Sauce
Over Coarse Southern Grits

Fajita Station **\$10.95 per person**

(Choice of 2 Meats)
Marinated Beef, Chicken and Shrimp Saut ed with Peppers and Onions
Served with Flour Tortillas, Shredded Cheese, Lettuce, Salsas, Sour Cream, Tomato and Guacamole

Stir Fry Station **\$11.95 per person**

(Choice of 2 Meats and Rice or Lo Mein)
Marinated Beef, Chicken or Shrimp
Tempura Style Chicken or Shrimp
Stir Fried Napa Cabbage, Onions, Celery, Carrots, Peppers, Zucchini, Mushrooms, Ginger Served with General Tso, Teriyaki or Creamy Coconut Sauce

Taco Station **\$8.95 per person**

Seasoned Ground Beef with Shredded Cheese, Lettuce, Tomato, Onions, Sour Cream and Salsa Served with Hard and Soft Tortillas

Nacho Station **\$5.95 per person**

Tortilla Chips with Lettuce, Tomato, Onion, Melted Cheese, Salsa, Sour Cream, and Chili

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Carving Stations

Carving Stations include a Chef Attendant, and Served with Warm Rolls and Condiments.

Roasted Smithfield New Generation Pork Loin	\$195.00
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Serves 35 guests	
Smoked Virginia Country	\$200.00
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Serves 50 guests	
Roasted Tenderloin of Beef	\$265.00
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Serves 20 guests	
Pan Seared Tuna Loin	\$375.00
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Serves 35 guests	
Pepper Roasted Top Round of Beef	\$375.00
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Serves 125 guests	
Pepper Roasted Steamship of Beef	\$550.00
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Serves 200 guests	

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