

Hors d'oeuvres Reception Packages

We are happy to share that our Hors D'oeuvres package prices are typically between \$17.00 and \$32.00 per person.

The Roosevelt

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display

Roasted Vegetables with Ginger Dipping Sauce

Maryland Style Crab Balls with Remoulade Sauce

Premium Carving Station (You Choose either: Beef, Turkey, Ham, or Pork Loin)

Steamed Shrimp Cocktail

Mongolian Beef Sate Skewers with Sweet Green Onion

Wild Mushroom Tartlets

Chicken Sate with Peanut Sauce

Dual Mashed Potato Bar: Redskin Potatoes AND Sweet Potatoes with assorted toppings including Shrimp Creole, butter, chives, sour cream, brown sugar, cinnamon and Bacon Bits

The Richmond

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display

Roasted Vegetables with Ginger Dipping Sauce

Sautéed Mini Crab Cake Station

(Our homemade lump crab meat mixture sautéed and served with Remoulade Sauce)

Mini Cheeseburger Sliders

Premium Carving Station (You choose either: Beef, Turkey, Ham, or Pork Loin)

Chicken Fritters with our own Grain Mustard Sauce

Veggie Chinese Egg Rolls

The Virginian

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display

Roasted Vegetables with Ginger Dipping Sauce

Baked Spanikopita with Feta Sauce

Shrimp in Boursin Cheese Purses

Scallops Wrapped in Bacon

Mongolian Beef Sate Skewers with Sweet Green Onion

Crispy Chicken Wings with Ginger Lime Sauce

Caprese Salad

Mashed Potato Bar: Redskin Potatoes served in Martini Glasses with a Variety of toppings.

The Capital

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display
Roasted Vegetables with Ginger Dipping Sauce
Baked Spanikopita with Feta Sauce
Petite Asian Egg Rolls with Plum Sauce
Grilled Shrimp on Skewers
Scallops Wrapped in Bacon
Mini Savory Meatballs
Crispy Chicken Fritters with Honey Mustard Sauce
Asian Potstickers with a Sesame Dipping Sauce

The Landmark

Fresh Seasonal Fruit and Assorted Gourmet Cheese Display
Roasted Vegetables with Ginger Dipping Sauce
Roast Top Round with Horseradish Cream Sauce served on Rolls
Warm Swedish Meatballs
Petite Chicken Salad Croissants
Crispy Chicken Wings with Ginger Lime Sauce

Carving Stations

Carved Roast Tenderloin of Beef
Carved Roasted Turkey Breast
Carved Baked Virginia Ham
Roasted Glazed Pork Loin

Action Stations

Pasta Station

Tortellini and Fettuccine Finished with Alfredo, Marinara and Pesto Sauces

Mashed Potato Bar

*Served in Martini Glasses with Selection of Toppings:
Bacon Crumbles, Cheese, Chives & Sour Cream*

Crab Cake Station

Mini Maryland Style Cakes with Table Wafers, Cocktail Sauce, and Tartar Sauce

Shrimp Sautee Station

Cooked off with a Creole Sauce including Mushrooms and Peppers & served with Rice

Quesadilla Station

*Warm Tortillas prepared with Cheese, Chicken or Beef, Onions, & Beans
Sour Cream and Salsa as Condiments*

Roasted Pineapple Station

Fresh Pineapple Slices Marinated in Rum Sauce then Grilled and Served with Whipped Topping.

Sushi Bar Station

Rolls made to order with Soy & Wasabi~ Client may pick up to four rolls to offer to guests.

Ala Carte Hors d'oeuvres

Prices are for 100 pieces unless otherwise indicated. Please ask for pricing.

Chicken Brochettes

Chunks of Chicken Breast, Peppers and Pineapple in Teriyaki Sauce

Chicken Sate Skewers

Grilled Chicken on Skewers with Thai Peanut Sauce

Chicken Tenderloins

Strips of Breast Meat, Breaded and Fried, Served with Honey Mustard Sauce

Chicken Drumettes

Breaded Chicken Wings, Deep Fried

Mushrooms Stuffed with Crabmeat

Fresh Mushrooms Stuffed with Lump Crabmeat

Chinese Egg Rolls

Choice of Shrimp, Pork or Vegetable Egg Rolls, Served with Sweet and Sour Sauce

Shrimp Cocktail Shooters

Jumbo Gulf Shrimp Served with Cocktail Sauce and Celery in a Shot Glass.

Steamed Shrimp

Large Gulf Shrimp, Steamed and Served with Cocktail Sauce

Roasted Vegetables

Julienne Vegetable Strips, Grilled and Served with Ginger Dipping Sauce

Stuffed Portabella Caps

Mushroom Caps stuffed with Roasted Red Peppers

Scallop Rumaki

Bay Scallops Wrapped in Bacon

Salmon Bites

Shaved Smoked Salmon on Crisp Garlic Rounds

Shrimp in Boursin Cheese Purse

Blend of Shrimp, Cream Cheese, Fresh Herbs, Garlic & Seasonings in a Phyllo Purse

Wild Mushroom Tartlets

Wild Mushrooms with Savory Seasonings and Swiss in a Pastry Puff

Caprese Salad

Buffalo Mozzarella and Red Pear Tomato with Balsamic Dressing & Crostini Rounds

Breaded Artichoke Hearts

Halved Artichoke Hearts Topped with Cheese & Parmesan Bread Crumbs

Miniature Quiche

Lorraine Style and Ham and Cheese Petite Quiche

Mini Cheeseburger Sliders

Small Angus Beef Patties served on Rolls with Cheddar Cheese and Pickle Slice.

Miniature Meatballs

Warm Swedish Seasoned Meatballs

Virginia Baked Ham Biscuits

Carved Virginia Baked Ham on Yeast Rolls with Swiss and Poppy seed dressing

Savory Cheesecakes

Backfin Crab with Sun-dried Tomatoes or Asparagus & Prosciutto Served with Crustini

Cheese and Fruit Display

*Assorted Gourmet Cheeses of Baby Swiss, Cheddar, Fontina and Havarti
Fresh Cut Fruit and Crackers*

The prices will vary based on every individual party. Feel free to contact us for prices and packages.