

Chef-Inspired Displays

Priced per guest unless noted, 25-guest minimum

Cheese and Fruit Display

A Selection of Assorted Cheeses,
Accompanied by Grapes, Fruit Conserves,
Sliced Baguettes, Lavash, Honey,
Vincotto, Brie en Croute
Domestic 9 Imported 11

Vegetable Crudités Display

A Selection of Seasonal Fresh Vegetables to Include
Snap Peas, Broccoli, Carrots, Asparagus,
Peppadew Peppers, English Cucumbers,
French Radishes, Baby Tomatoes,
Pesto Potatoes, Ranch Dressing,
House Made Bleu Cheese Dip
6

Smithfield Ham Display

Sliced Ham, Sweet Potato Biscuits,
Cheddar Biscuits, Stone Mustard, Fruit Preserves
9

Virginian Display

Sliced Country Ham, Sweet Potato Biscuits,
Cheddar Biscuits, Fruit Preserves,
Pimento Cheese, Pepper Jelly Dip,
Smoked Peanuts, Sweet Gherkins,
Candied Bacon, Assorted Crackers,
Deviled Eggs
15

Smoked Salmon Display

Scottish Smoked Salmon
and Pastrami Smoked Salmon
Traditional Garnishes to Include:
Pumpernickel Toast, Herb Crostini,
Organic Egg Whites, Egg Yolks,
Diced Red Onion, Lemon Wedges, Capers,
Herb Aioli, Lemon Cream, Parsley Oil
15

Sliced Beef Tenderloin Display

Serves 25 guests
Horseradish Cream, Mustard, Tarragon Aioli,
Turnover Rolls
300

Charcuterie Display

Capicola, Salami, Prosciutto, Pork Rillettes,
Fresh Mozzarella Cheese, Gorgonzola Cheese,
Red Grapes, Crisp Ciabatta, Cornichons, Mustard
13

Dips and Spreads Display

Duo of Spicy and Regular Pimento Cheeses,
Crab Dip, Spinach and Artichoke Dip,
French Bread Crostini, Fried Lavash,
Celery, Carrots, Olives
12

Mediterranean Display

Roasted Garlic Hummus, Baba Ganoush, Tabouleh,
Lemon Marinated Mushrooms, Olives,
Grilled Zucchini, Red Bell Peppers, Asparagus,
Yellow Peppadew Peppers,
Crisp Ciabatta, Fried Lavash
12

Raw Bar

Minimum 3 per person, priced per piece
Includes: Cocktail Sauce, Mignonette,
Horseradish, Lemon Wedges
Freshly Shucked Oysters 4
Chilled Jumbo Shrimp 3.5
Fresh Lobster Market Price