

Chef-Inspired Displays

25 Guest Minimum

Menu is priced per guest and must extend to the entire guest count

Cheese and Fruit Display

A Selection of Assorted Cheeses, Grapes, Fruit
Conserves, Sliced Baguettes, Lavash, Honey,
Brie en Croute

12

Vegetable Crudités Display

Seasonal Fresh Vegetables to Include:
Snap Peas, Broccoli, Carrots, Asparagus,
Bell Peppers, English Cucumbers,
Baby Tomatoes, Ranch Dressing,
House-Made Bleu Cheese Dip

8

Smithfield Ham Display

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

11

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

17

Smoked Salmon Display

Scottish Smoked Salmon and
Pastrami Smoked Salmon
Pumpernickel Toast, Bagel Bites,
Organic Egg Whites, Egg Yolks,
Diced Red Onion, Lemon Wedges, Capers

17

Sliced Beef Tenderloin Display

Serves 25 guests

Horseradish Cream, Mustard,
Tarragon Aioli, Turnover Rolls

325

Antipasti Display

Capicola, Salami, Prosciutto, Parmesan,
Fresh Mozzarella Cheese, Gorgonzola Cheese,
Red Grapes, Crisp Ciabatta, Grilled Zucchini,
Olives, Mustard

17

Dips and Spreads Display

Duo of Spicy and Regular Pimento Cheeses,
Pimiento Dip, Spinach and Artichoke Dip,
French Bread Crostini, Fried Lavash,
Celery, Carrots, Cucumbers

16

Mediterranean Display

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

12

Raw Bar

Minimum 3 pieces per person;
priced per piece

Freshly Shucked Oysters 5

Chilled Jumbo Shrimp 5

Fresh Lobster **Market Price**

Includes: Cocktail Sauce, Mignonette,
Horseradish, Lemon Wedges

*The consumption of raw or undercooked foods may cause food-borne illness especially for those with certain medical conditions.

Prices are subject to change. 02/23