

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

13

Sliced Beef Tenderloin Display*

Serves 25 guests

Horseradish Cream, Mustard,
Tarragon Aioli, Turnover Rolls

350

Roasted & Grilled Vegetable Display

Roasted Broccoli and Cauliflower
Grilled Zucchini, Squash, Red Bell Peppers,
Asparagus, Red Onion
Ranch Dressing,
House-Made Bleu Cheese Dip

10

Antipasti Display

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

18

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

Dips and Spreads Display

Duo of Spicy and Regular Pimento Cheeses,
Roasted Garlic Hummus, Baba Ghanoush,
Tabbouleh, Crisp Crostini, Fried Lavash,
Lemon Marinated Mushrooms,
Olives, Bell Peppers, Celery

17

Smoked Salmon Display

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

18

Raw Bar

Minimum 3 pieces per person;
priced per piece

Freshly Shucked Oysters* **6**

Chilled Jumbo Shrimp **5**

Fresh Lobster **Market Price**

Includes: Cocktail Sauce, Mignonette,
Horseradish, Lemon Wedges
Assorted Hot Sauces

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

Prices are subject to change. 07/23