

“CLASS ACTS” RECEPTION PACKAGES

HORS D’OEUVRES

The following items are selections for the
“Class Acts” Reception Packages

Deviled Eggs

Ham Biscuits, Served with
Appropriate Condiments

Assorted Tea Sandwiches

Broccoli and Cheddar Poppers

Miniature Franks en crouete, Served with Mustard

Spring Rolls, Served with Duck Sauce,
Hot Mustard and Wasabi

Meatballs: Swedish, Teriyaki, Barbecued or Italian

Fried Chicken Drumettes

Petite Quiche Lorraine

Stuffed Mushroom Caps with Surry Sausage
or Allouette Cheese Stuffing

Assorted Mini Pizzas

Fried Chicken Tenders, Served with
Honey Mustard Sauce

Miniature Chicken Cordon Bleu

Black Bean Southwest Spring Roll,
Served with Salsa

Curried Chicken Salad on Fresh Pineapple

Spanakopita (*A Blend of Spinach and
Cheese Wrapped in a Phyllo Pastry*)

Vegetable Quesadillas Cornucopia

“PREMIUM” HORS D’OEUVRES

The following items can be added to your
‘Class Acts’ Reception Package at an
additional charge of \$3.00 per person.

Bacon Wrapped Scallops

Fried Fantail Shrimp, Served with
Cocktail Sauce and Lemon Wedges

Miniature Beef Wellington

Smoked Salmon Mousse on Water Crackers

Beef Brochettes Teriyaki

Smoked Chicken Quesadillas Cornucopia

Blackened Chicken Satay (*Tender Chicken
Morsels Marinated in Wine, Soy Sauce,
Pineapple Juice, Garlic and Spices*), Served
on a Skewer with Delicious Peanut Sauce

Bay Shrimp on Cucumber Rounds

Crab Stuffed Mushroom Caps

Hibachi Beef Skewer

*Mini Crab Cakes

\$7.00 additional charge per person

*Iced Jumbo Shrimp, Served with Cocktail Sauce
and Lemon Wedges

\$10.00 additional charge per person

A 20% service gratuity and Virginia 5% sales tax will be added to all menu items.
Prices quoted are subject to change.

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