

HORS D'OEUVRES – A LA CARTE

(Pricing is “per 100 Pieces”)

The following items are selections for the “Class Acts”
Reception Packages/or may be ordered a la carte:

Devilled Eggs.....	\$175.00
Ham Biscuits, Served with Appropriate Condiments	\$175.00
Assorted Tea Sandwiches	\$175.00
Broccoli and Cheddar Poppers.....	\$175.00
Miniature Franks en crouete, Served with Mustard	\$175.00
Spring Rolls, Served with Duck Sauce, Hot Mustard and Wasabi	\$175.00
Meatballs: Swedish, Teriyaki, Barbecued <u>or</u> Italian	\$175.00
Fried Chicken Drumettes	\$175.00
Petite Quiche Lorraine	\$199.00
Stuffed Mushroom Caps with Surry Sausage <u>or</u> Allouette Cheese Stuffing.....	\$199.00
Assorted Mini Pizzas	\$199.00
Fried Chicken Tenders, Served with Honey Mustard Sauce	\$199.00
Miniature Chicken Cordon Bleu	\$199.00
Black Bean Southwest Spring Roll, Served with Salsa	\$199.00
Curried Chicken Salad on Fresh Pineapple	\$199.00
Spanakopita, A Blend of Spinach and Cheese Wrapped in a Phyllo Pastry	\$225.00
Vegetable Quesadillas Cornucopia	\$225.00
Bacon Wrapped Beef Tenderloin	\$225.00

A LA CARTE “PREMIUM” HORS D'OEUVRES

(Pricing is “per 100 Pieces”)

Bacon Wrapped Scallops	\$275.00
Fried Fantail Shrimp, Served with Cocktail Sauce and Lemon Wedges	\$275.00
Miniature Chicken Wellington	\$275.00
Smoked Salmon Mousse on Water Crackers	\$275.00
Beef Brochettes Teriyaki.....	\$275.00
Smoked Chicken Quesadillas Cornucopia.....	\$275.00
Blackened Chicken Satay (Tender Chicken Morsels Marinated in Wine, Soy Sauce, Pineapple Juice, Garlic and Spices), Served on a Skewer with Delicious Peanut Sauce	\$275.00
Bay Shrimp on Cucumber Rounds.....	\$275.00
Crab Stuffed Mushroom Caps	\$275.00
Hibachi Beef Skewer	\$325.00
Mini Crab Cakes, Served with Cocktail Sauce and Remoulade Sauce	\$325.00
Iced Jumbo Shrimp, Served with Cocktail Sauce and Lemon Wedges.....	\$325.00
Mini Lamb Chops	\$450.00

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