

Hors d'oeuvres

Priced per piece, 50-piece minimum.

Seafood

Jumbo Shrimp served with Cocktail Sauce	\$2.50
Chilled Spicy Shrimp Summer Rolls with Sweet Chili Sauce	\$2.75
Lobster Bisque Sips	\$3.50
She Crab Sips.....	\$3.50
Miniature Crab Cake on Bremner Wafer.....	\$2.95
Blossom Tartlets with Crab Salad and Mango Salsa.....	\$3.50
Saga Blue and Crab Fritters	\$2.95
Salmon Cornet with Vidalia Onion and Tabasco Crème Fraîche.	\$2.75
Tiger's Eye Sesame Tuna with Wasabi Aioli on Rice Cracker*	\$2.50
Tuna Lollipops with Lemongrass-Basil Aioli*	\$2.50
Smoked Salmon Flatbread Pinwheels	\$1.95
Smoked Salmon with Lemon Caper Rémoulade on Endive Leaves.....	\$1.95
CCV Fried Oysters on Crackers*	\$2.95
Grilled Shrimp with Cajun Rémoulade	\$2.50
Japanese Shrimp Tempura with Mango Coulis.....	\$2.50
Mushrooms filled with Lump Crabmeat	\$2.50
Littleneck Clams with Spiced Redskin Potato Salad and Horseradish Foam.	\$1.75
Sea Scallops wrapped in Bacon	\$2.50
Chile-Lime Prawns with Mint and Red Onion Chutney	\$2.50
Crab and Manchego Pizza on Pita Bread with Crab Pesto and Lemon Zest.....	\$1.95
Crawfish Pop Rocks with Sriracha Aioli.....	\$1.50
Rocket Shrimp	\$2.95
Surry Bacon-wrapped Barbecued Shrimp.....	\$2.50
Sushi Maki (choice of roll, Tuna, California, Spicy Eel, or Vegetarian)*	\$2.95
Scallop and Crab Soufflé on Corn Round with Pimiento Aioli	\$2.75
Shrimp and Grit Tarts	\$2.50

Beef/Pork/Lamb

Small Beef Filet wrapped in Bacon with Chipotle Horseradish Sauce*.....	\$2.75
Sliced Beef Tenderloin on French Bread with Béarnaise Sauce*	\$2.75
Ground Tenderloin Sliders with Saga Blue and Caramelized Onions	\$2.95
Cocktail Beef Wellingtons	\$2.50
Wild Mushroom Strudel.....	\$2.50
Baby Yukon Potatoes filled with Alouette, Peppered Bacon, and Chives	\$1.75
Smithfield Ham on Buttered Biscuits.....	\$1.75
Country Ham and Smoked Gouda on Chive Rolls	\$1.75
Ground Beef Sliders with Old School Dressing, Cheddar Cheese, and Cornichon	\$2.50
Water Chestnuts wrapped in Bacon	\$1.75
Asian Egg Rolls with Hot Mustard and Duck Sauce	\$1.75
Char-grilled Baby Lamb Chops with Mint Sauce*.....	\$3.75
Open-faced BLT	\$1.50
Lamb Crostinis with Herb Hummus and Mint-Red Onion Relish*	\$1.75
Pork and Apple Empanadas with Mango Gastrique.....	\$1.75
Pork Belly Pastrami Slider with Kimchi Slaw	\$2.25

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

Sweet Potato Ham Biscuits with Elderberry Jam	\$1.75
Ham and Swiss Rolls with Virginia Poppyseed Dressing.....	\$1.75
Italian Sausage and Asiago-stuffed Mushrooms.....	\$1.75
Cuban Sliders on Butter Roll with Ground Pork, Ham, Swiss, and Pommery Mustard	\$1.75
Grilled Muffaletta Sandwiches.....	\$1.75
Country Olive Skewers with Manchego.....	\$1.75
Tomato Basil Sips with Mini Pimiento Grilled Cheese	\$1.75
Carmelized Fig Tarts with Prosciutto and Mascarpone	\$1.95
Assorted Gourmet Grilled Cheese:	
Cheddar and Bacon, Pimiento Cheese, Mozzarella and Tomato, Smoked Cheddar and Leeks, Virginia Ham and Swiss, Muffaletta, or Croque Monsieur	\$1.75

Poultry

Blackened Chicken Tarts with Roasted Corn and Cilantro Crème Fraîche	\$2.50
Chicken Satay Skewers with Peanut Sauce	\$1.75
Traditional Chicken Tenders with Assorted Dipping Sauces	\$1.75
Lime-marinated Chicken Skewers with Avocado Aioli.....	\$1.75
Mini Potato Cups filled with Chicken, Alouette, and Country Ham	\$1.75
Chicken Salad in Pâté a Choux	\$1.75
Hoisin Duck Confit on Scallion Pancake with Napa Slaw.....	\$2.75
Duck Quesadillas with Sweet Onions, Mango, and Brie	\$2.75
Chicken and Fig Skewers with Olive	\$2.50

Vegetarian

Fresh Mozzarella and Tomato Bruschetta with Basil Olive Oil.....	\$1.75
Mozzarella, Sun-dried Tomato, and Basil Roulades	\$1.95
Tomato-Mozzarella Caprese Skewers with Basil	\$1.95
Quesadillas with Grilled Seasonal Vegetables and Shredded Cheddar	\$1.75
Gorgonzola-stuffed Dates with Balsamic Vinegar	\$1.95
Assorted Tea Sandwiches:	
Pimiento Cheese, Cream Cheese and Cucumber, Chicken Salad, Tuna Salad, Shrimp Salad, Egg Salad, and Peanut Butter and Jelly.....	\$1.75
Bleu Cheese and Walnut Shortbreads with Chutney	\$1.75
Sweet Onion Tarts with Goat Cheese and Tapenade	\$1.75
Saga Blue on Artisan Croustade with Honey and Walnut	\$1.75
Papaya and Brie Quesadillas with Onion and Cilantro-Lime Crème Fraîche.....	\$1.75
Baby Potatoes filled with Bleu Cheese, Chives, and Duxelles.....	\$1.75
Mushroom Caps filled with Spinach and Feta	\$1.75
Beer-battered Artichoke Hearts with Dijon Mayonnaise.....	\$1.75
Homemade Cheese Fritters with Cheddar and Grated Romano.....	\$1.75
Spanikopita.....	\$2.50
Tempura Baby Green Beans with Ponzu Dipping Sauce (5 pieces)	\$1.75
Pretzel Tarts with Smoked Cheddar and Melted Leeks	\$1.75
Curried Sweet Potato and Lentil Tarts, Lemon Grass Crème Fraîche	\$1.75
Fried Brie with Raspberry Sauce.....	\$1.75
Montrachet Skewers (Goat Cheese rolled in local honey and coated in toasted almonds)	\$1.95
Mini Cucumber Wraps with Feta Cheese, Country Olives, and Hummus Spread	\$1.75
Assorted Endive Canapés:	
Stilton & Walnut, Red Grape and Goat Cheese, and Eggplant Caponata with Basil.....	\$1.75

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Gluten-free bread and canapes available upon request.

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