

Hors d'oeuvres

Priced per piece, 50-piece minimum

Beef/Pork/Lamb

- Mini Beef Wellington***, Horseradish Sauce 3.5
- Beef Slider***, Old School Sauce, Cheddar Cheese, Cornichon 3.5
- Braised Beef Short Ribs**, Roasted Garlic Polenta, Shiitake Jus 3
- Seared Steak Biscuit**, Smoked Paprika Aioli, Aged White Cheddar 3
- Beef Empanada**, Chimichurri Dipping Sauce 3
- Philly Cheesesteak Spring Roll**, Horseradish Cream 3
- Sliced Filet Mignon**, Horseradish Toast, Sweet Onion Jam 3
- BLT Bite**, Basil Aioli, Bacon Crisp 2
- Smithfield Ham Cheddar Biscuit** 2.5
- Sweet Potato Ham Biscuit**, Elderberry Jam 2
- BBQ Pork Spoonbread**, Red Onion Jam, Chive 2.5
- Chive Roll Country Ham**, Smoked Gouda 2
- Mini Cuban**, Braised Pork, Swiss, Pickles, Mustard, Mojo Sauce 3
- Resort Alouette Baby Yukon Potato**, Peppered Bacon, Chives 2
- Asian Egg Rolls**, Hot Mustard and Duck Sauce 2
- Italian Sausage Stuffed Mushroom** 2
- Country Ham and Smoked Cheddar Grilled Cheese**, Meyer Lemon Confit 2
- Lamb Meatball**, Piquillo Pepper Sauce, Feta Cheese 3
- Char-Grilled Baby Lamb Chop*** with Mint Sauce 5
- Fennel Pollen Dusted Beef Carpaccio**, Lavash Cracker, Caper Mayonnaise, Shaved Parmesan 3
- Cucumber Wrapped Virginia Country Ham**, Pepper Jelly, Cream Cheese 2

Vegetarian

- White Truffle Risotto Sphere**, Aioli 3
- House-Made Cheese Fritter** 2
- Andouille Cheese Fritter**, Tomato Fondue 2.5
- Apricot and Brie en Croute** 2.5
- Chilled Cucumber Avocado Shooter**, Tomato Confit 2.5
- Blue Cheese Stuffed Date** 2
- Fresh Mozzarella and Olive Skewer**, Grape Tomato, Balsamic Vinegar 2.5
- Tomato Goat Cheese Tartlet**, Basil 2.5
- Mini Phyllo Parcel**, Basil, Goat Cheese, Roasted Tomatoes 3
- Pimento Cheese Fritter**, Green Tomato Ketchup 2
- Sweet Onion Tart**, Goat Cheese and Tapenade 2
- Fried Green Tomato Half**, Pimento Cheese 2.50
- Artichoke Bruschetta**, Herb Crostini, Mozzarella, Pesto, Vincotto 2.5
- Spinach and Feta Mushroom Cap** 2
- Legend Beer-Battered Artichoke Heart**, Dijon Mayonnaise 2

Poultry

- Blackened Chicken Tarts**, Roasted Corn, Pepper Jack Cheese, Cilantro Crème Fraîche 2.5
Crispy Old Bay Chicken, Sundried Tomato Mayonnaise 2
Tarragon Chicken Salad, Candied Pecans, Pate Choux 2.5
Chicken Satay, Peanut Sauce 3
Chicken Sriracha Meatball, Creamy Bleu Cheese Dip 3
Chicken and Waffle, Bourbon Maple Syrup Jam 2
Korean Fried Chicken, Sweet Chili Glaze 2
Chicken Tikka Masala Skewer, Tomato Curry Sauce 3
Duck Pot Sticker, Sesame Sweet Chile Dipping Sauce 3.5
Duck Foie Gras, Crostini, Brandy Soaked Raisin 3.5

Seafood

- CCV Fried Oyster** on Cracker 3.5
Oysters Rockefeller 3.5
Jumbo Shrimp, Cocktail Sauce 3
Shrimp Tempura, Asian Vinaigrette 3
Rocket Shrimp, Sweet Chili Sauce 3
Shrimp and Roasted Red Pepper Ceviche 3
Shrimp and Grits Tart 3
Lemongrass Shrimp Cake, Sriracha Aioli 3.5
Shrimp and Pork Shu Mai, Ginger Soy Dipping Sauce 3
Bacon-Wrapped Barbecued Shrimp 3
Sea Scallop wrapped in Bacon 3
Lobster Tempura, Sweet Chili, Lime 4
Lobster and Grapefruit Champagne Shooter, Vanilla 4
House-Made Crab Fritter, Dill, Old Bay Aioli 3
Miniature Crab Cake, Remoulade 3.5
Mushroom filled with Lump Crabmeat 3
Jumbo Lump Crab Spoon, Louis Dressing, Tomato, Avocado, Chive 4
Smoked Salmon Roulade, Boursin, Spinach Tortilla 3
Pastrami Cured Salmon, Mini Bagel, Boursin Cheese, Pickled Shallot 3
Mini Tuna Poke Shooter, Vinegar Rice, Seaweed Salad, Club-Made Sambal 3.5
Yellowtail Tuna Taco, Crispy Wonton, Creamy Avocado, Soy Caramel 3.5

Late-Night Treats

Savory

- Virginia Ham and Pimento Grilled Cheese** 2
Mini Corn Dog Pops 2
Reuben Sliders, Pretzel Bread 3
Ground Beef Sliders, Old School Sauce, Cheddar Cheese, Cornichon 3.50
Homemade Fried Pickles, Sriracha Aioli 2
Mini Soft Pretzels, Cheddar Horseradish Fondue 2
Arancini, Smoked Tomato Pesto 2
Chef's Choice Assorted Mini Pizzas 2.50

Sweet

- Cheesecake Lollipops** 3
Miniature Ice Cream Sandwiches 2
Miniature Chocolate Chip Cookies, Ice-Cold Milk Shots 2
Warm Mini Donuts 2
Root Beer Floats 2

**The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.
Gluten-free bread and canapés available upon request. Prices subject to change. 8/20*