

Chef-Inspired Displays

Priced per guest unless noted. Minimum of 25 guests.

Cheese and Fruit Display

A Selection of Assorted Cheeses, Accompanied by Grapes, Fruit Conserves,
Sliced Baguettes, Lavash, Honey, Vincotto, Brie en Croute
Domestic 7 Imported 10

Vegetable Crudités Display

A Selection of Seasonal Fresh Vegetables
Squash, Zucchini, Carrots, Broccoli, Cauliflower, Fennel
Herb Vinaigrette, Ranch Dressing, Blue Cheese Dressing
6

Sliced Beef Tenderloin Display

Serves 25 guests
Horseradish Cream, Mustard, Tarragon Aioli, Turnover Rolls
300

Smithfield Ham Display

Sliced Ham, Sweet Potato Biscuits,
Cheddar Biscuits, Stone Mustard, Fruit Preserves
8

Virginian Display

Sliced Ham, Sweet Potato Biscuits, Cheddar Biscuits, Stone Mustard, Fruit Preserves,
Spicy and Regular Pimiento Cheeses, Fried Green Tomatoes, Candied Bacon,
Sweet Gherkins, Assorted Crackers and Breads
12

Smoked Salmon Display

Scottish Smoked Salmon and Pastrami Smoked Salmon
Traditional Garnishes to Include: Pumpernickel Toast, Herb Crostini, Organic Egg Whites, Egg Yolks,
Diced Red Onion, Lemon Wedges, Capers, Herb Aioli, Lemon Cream, Parsley Oil
11

Charcuterie Display

Capicollo, Salami, Soppresatta, Proscuitto, Mortadella,
Assorted Cheeses, Olives, Marinated Tomatoes, Olive Tapenade,
Fresh Mozzarella Cheese, Assorted Breads and Crostini
13

Dips and Spreads Display

Duo of Spicy and Regular Pimiento Cheeses,
Crab Dip, Spinach and Artichoke Dip,
French Bread Crostini, Fried Lavash, Celery, Carrots, Olives
10

Mediterranean Display

Hummus, Baba Ganoush, Sun-Dried Tomato Whipped Feta,
Artichoke and Marinated Mushrooms, Olive and White Bean Salad,
Grilled Marinated Zucchini, Red Bell Peppers, Asparagus, Yellow Peppadew Peppers,
Sesame Pita, Fried Lavash
12