

# 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**

Smithfield Ham Display, Duo of Spicy and Regular Pimiento Cheeses,  
Sausage Gravy, 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,  
Sesame Pita, Fried Lavash  
9