

# Hors D'Oeuvres and Party Platters

## A la Carte Hot Appetizers

priced per 50 pieces unless otherwise noted

Cocktail Meatballs choose Italian, Polynesian or Creamy Marsala	\$35
Crisp Vegetable Spring Rolls Sweet chili dipping sauce	\$65
Smoked Gouda Pimento Cheese Bites topped with bacon pieces	\$40
Roasted Corn & Crab Dip per lb served with baguette slices and crackers	\$40
Smoked Chicken Drumettes buffalo, garlic parm, bbq, teriyaki sauce or old bay rub	\$75
Marinated Filet Tips Wrapped in Bacon served with horseradish Dijon and sweet chili sauce	\$150
Boneless Chicken Breast Bites teriyaki glazed, buffalo, BBQ, garlic parm or plain	\$50
Prosciutto Wrapped Shrimp lemon honey marinade	\$80
Chicken Breast Tenders per lb Assorted dipping sauces	\$8.95
Mini Chesapeake Bay Crab Cakes baked and served with house tartar sauce	\$125
Spicy Chicken Dip per lb served with tortilla chips (feeds 4)	\$12
Baked Brie Trio creamed brie baked in phyllo cups topped with apricot preserves, cherry jalapeno jam, & pest	\$40
Specialty Sliders shredded pork, meatball minis, or cheeseburger	\$125

## Chilled Appetizer Selections

Slow Roasted Beef Crostini topped with creamy herbed cheese, sliced beef, arugula, and pepper relish	\$75
Jumbo Shrimp with Cocktail Sauce dusted with Old Bay seasoning	\$75
Virginia Ham Biscuits with arugula sweet & savory with Dijon marmalade spread	\$75
Chicken Salad Phyllo Cups- stuffed with our Tarragon chicken salad	\$50
Gourmet Deviled Eggs classic, horseradish, creamy Cajun, bacon cheddar	from \$50
Marinated Tortellini Kabobs hard salami and vegetarian chilled kabobs	\$65
Caprese Skewer Minis fresh mozzarella, tomato, basil and balsamic glaze	\$75
Cucumber Tea Sandwiches served open faced with dill herb spread	\$40
Stuffed Finger Sandwiches pimento cheese, ham, egg, chicken salad-choose two	\$75



# CREATE a Buffet Menu Selections

Meals are served with assorted rolls, iced tea, and water & quality paper products.

Choose 1 entree and 3 sides for \$20 per person, or choose 2 entrees and 3 sides for \$24 per person

10% service charge will be added to each invoice. China and table service available at an additional charge.

## ENTRÉE SELECTIONS

- ❖ Fire Braised Chicken Breast- choose 1 of the following styles:  
Lemon Basil Cream, Bruschetta Style, Creamy Parmesan and Spinach, Teriyaki and Pineapple French Onion Style, Balsamic Glazed, or Lemon and Herb
- ❖ Apple Rosemary Porkloin with Pan gravy
- ❖ Meatballs- Cranberry Glazed, Marinara, Creamy Marsala, or Polynesian BBQ  
(Vegan 'meatballs' also available)
- ❖ Pulled Pork- North Carolina Style or Peppercorn Fennel Rubbed with Savory Glaze
- ❖ Baked Virginia Ham with Pineapple Glaze
- ❖ Chicken and Penne Pasta- Creamy Cajun, Alfredo with sweet peas, or Italian Style
- ❖ Roast Pork Tenderloin with Balsamic Fig Drizzle\*
- ❖ Bacon Wrapped Smoked Meatloaf
- ❖ Quiche- Ham & Cheese, Quiche Lorraine, Bacon Cheeseburger, or Seafood
- ❖ Grilled Shrimp- Alfredo Style or Lemon Basil Cream with Penne, or Cajun Style with Rice
- ❖ Sliced Beef with Cabernet Sauce\*
- ❖ Sweet and Spicy Rubbed Salmon\*
- ❖ Corner Bistro Fried Chicken with Mornay Sauce

## SAVORY SIDES AND SALADS

House Garden Tossed Salad	Classic Caesar Salad	Italian Style Chopped Salad
Sweet Dixie Cole Slaw	Cinnamon Baby Carrots	Garlic Herbed Pasta
Vegetable Rice Pilaf	Creamed Peas and Onions	Southern Style Green Beans
Sour Cream Mashed Potatoes	Flame Roasted Corn	Whole Dilled Green Beans
Loaded Mashed Potatoes	Tomato Bisque	Chef's Vegetable Blend
Potato Salad	Flat Green Beans & Onions	Sweet Potato Casserole*

**\*Premium Entrée or Side Selections may incur an additional cost per person**

## Party Platters

Serves 25 - 35 Guests



Bounty of Seasonal Fresh Fruit	\$59.95
Fresh Vegetable Crudité with Dip	\$48.95
Domestic Cubed Cheese & Crackers	\$59.95
Imported/Specialty Cheeses	\$69.95
Fresh Fruit and Cheese Combination	\$69.95
Savory Spinach Dip with Sweet Bread	\$36.95
Appetizer Sub Sandwich Assortment	\$48.95
Honey Ham and Dijon Marmalade rolls	\$46.95
Mini Chicken Salad Croissant Platter	\$69.95
Hummus with vegetable strips and pita	\$39.95
Sliced Meat and Cheese with cocktail rolls	\$69.95
Buffalo Chicken Dip with crusty bread	\$39.95
Sweet Treats Platter- bite sized goodies	\$46.95
Deluxe Charcuterie Tray- cubed cheeses arranged with salami, sausage, ham, olives, dried and fresh fruit, nuts, bread	\$89.95

## Party Packages

### The Wythe Creek

\$15 per person

Crisp Vegetable and Dip Tray

Cubed Cheese and Crackers

Cocktail Meatballs in choice of sauce

Virginia Honey Ham Biscuits

Tarragon Chicken Salad Spread with Crackers and Pita Bread

### The Back River Buffet

\$20 per person

Crisp Vegetable and Dip Tray

Assorted Cubed Cheese and Crackers with Grapes

Cocktail Meatballs in choice of sauce

Ham Biscuits with Dijon Marmalade

Tarragon Chicken Salad Mini Croissants

Pulled Pork Slider Station

Smoked Gouda Pimento Cheese Bites

### Yorktown Beach Party

\$28 per person

Crisp Vegetable and Dip Tray

Gourmet Cheese Display with Fresh Fruit

Classic Deviled Eggs

House Specialty Roasted Corn & Crab Dip with Baguettes

Cucumber Tea Sandwiches

Chicken Salad and Herbed Cream Cheese Phyllo

Oven Roasted Turkey and Honey Ham with bakery fresh rolls,

Dijon mayonnaise and cranberry port sauce

Crispy Chicken Tenders with dipping sauces

Choose one of our suggested packages  
or let us Custom CREATE a Menu  
For your Special Event!!

# Having a Picnic!!

Treat your guests to quality, fresh ingredients and expert preparation

Picnic menus may be served indoors or outdoors, anytime of year! Choose 3 of our tasty side dishes to accompany your entrée choice. We are happy to accommodate any guests with special dietary needs. Add an entrée option available at an additional cost.

Entrée Choices	price per person
Hamburgers and Hot Dogs	\$13
Carolina Style Chopped Pork BBQ	\$13
Grilled Chicken Pieces	\$15
Hickory BBQ or Savory Seasoned	
Grilled Boneless Chicken Breast	\$15
Herb Seasoned, Sweet & Tangy, or Teriyaki	
Apple Brown Sugar Pork Chops	\$14
Sweet Italian Sausage with rolls	\$12
Hand Rubbed Ribeye Steaks	MKT
Slow Roasted Spare Ribs	\$16
Savory Smoked Beef Brisket	\$24

## Specialty Side Dishes

Can't choose just 3 sides? Extra sides are \$2.75 each per person

Sweet BBQ Baked Beans, Fresh Dixie Cole Slaw  
Southern Style Potato Salad, Green Beans with Bacon  
Red Ranch Potato Salad, Classic Macaroni Salad  
Sweet Onion Hushpuppies, Garden Fresh Tossed Salad  
Italian Rotini Pasta Salad, Ripple Chips and Onion Dip  
Buttered Corn on the Cob, Crisp Cucumber Salad,  
Fresh Vegetable Tray with Ranch Dip, Mac and Cheese  
Black Bean and Rice Salad, Cookie Tray

All selections include paper products and condiments

**Volume discounts will apply to groups of 75 or more!!**

# Fun Festivities!!

Consider a Themed Menu for your Special Event

Here are some menu suggestions sure to please your guests. Whatever your occasion, we will CREATE an innovative menu and ensure a flawless event, down to the very last detail.

## Southern Comfort Picnic \$19.95 per person

Carolina Style Pork Barbeque with rolls, Tender Chicken Pieces prepared Honey BBQ Grilled or Southern Fried, served with potato salad, baked beans, cole slaw, and brownies

## Island Inspiration \$24.95 per person

Calypso Marinated Pork, Pineapple Glazed Chicken, Cilantro Lime Cole Slaw, Island Style Bean Medley, Key West Vegetable Blend. served with French Quarter Bread Pudding with Spiced Rum Sauce and a side order of paradise

## American Pie \$16.95 per person

Grilled Hamburgers and Hot Dogs with all the Fixings, served with macaroni salad, corn on the cob, baked beans, potato chips, and watermelon slices or apple pie

## Oktoberfest \$22.95 per person

Sweet Mustard and Stout Beer Marinated Pork, Grilled Bratwurst with rolls and whole grain mustard, Sauerkraut, German Potato Salad, Sweet and Sour Red Cabbage Slaw, Bavarian Green Beans, and Apple Gingerbread Cobbler

## The County Fair \$25.95 per person

Slow Roasted Spare Ribs, Savory Grilled Chicken Pieces, served with Sweet Bbq Baked Beans, Down South Mixed Greens, Southern Style Potato Salad, Buttered Corn on the Cob, and Banana Pudding

## The Trail Blazer \$29.95 per person

Smoked Beef Brisket, Mesquite Chicken BBQ, Tex Mex Bean Medley, Tender Baked Potatoes, Flame Roasted Corn with peppers and onions, Fresh Shredded Cole Slaw, Sweet Campfire Cornbread and assorted cookies