



EVENT CATERING PACKAGES

COCKTAIL HOUR

Choose one package.
Served for one hour prior to dinner

- Three Passed Finger Foods \$13 per guest
- Three Passed Finger Foods & One Display \$18 per guest
- Five Passed Finger Foods & Two Displays \$24 per guest

DISPLAYS

Spinach & Artichoke Dip

Crostinis | Assorted Crackers

Chesapeake Crab Dip

Crostinis | Assorted Crackers

Cheddar, Bacon & Ale Dip

Pretzels | Crostinis

Fruit & Cheese

Seasonal Fresh Fruit | Artisan Cheese Selection
Chef's Accompaniments

Grilled Vegetables

Zucchini | Squash | Asparagus | Portobello
Roasted Red Pepper Dip

Crudite

Garden Vegetables | Ranch | Cusabi Dip

Antipasto (add \$2 per guest)

Roasted Vegetables | Sliced Italian Salumi
Fresh Mozzarella | Tomato | Basil | Balsamic
Focaccia

Charcuterie (add \$4 per guest)

Smoked Duck | House Cured Pork | Aged Ham
Smoked Sausage | Chef's Cheese Selection
Gherkins | Assorted Mustards | Flatbreads

Raw Bar (add \$4 per guest)

Cocktail Shrimp | Thai Curry Mussels
Smoked Scallops | Lemons | Cocktail Sauce
-sub Gin & Tonic Oysters \$2 per guest



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COCKTAIL HOUR FINGER FOODS

HOT PASSED

Vegetarian Spring Rolls
Sweet Chili Sauce

Mini Beef Wellingtons
Garlic Chive Aioli

Spanakopita

Mojo Pork
Blue Corn Tortilla | Guacamole

Chicken Empanada
Chipotle Crème

Fried Oysters
Dill Tarter Sauce | Ritz Cracker

Coconut Shrimp
Polynesian Sauce

Bacon Wrapped Scallops

Chesapeake Crab Cake (add \$2 per guest)
Red Pepper Aioli

Baby Lamb Chop (add \$2 per guest)
Mango Chutney

Petite VA Ham Biscuits
VA Ham | Swiss | Apple Butter

COLD PASSED

Roasted Tomato Bruschetta
Confit Tomatoes | Fresh Basil | Feta Balsamic

Korean Beef
Grilled Bulgogi Beef | Mire Poix | Phyllo Shell

Short Rib Bruschetta
Blue Cheese | Balsamic Shallot Jam

BLT Profiterole
Herbed Profiterole | Confit Tomato | Bacon
Arugula | Black Pepper Mayo

Mathews County Deviled Eggs
Lump Crab | Country Ham

Seared Ahi Tuna
Wasabi Aioli | Pea Shoots | Sesame Crackers

Thai Peanut Chicken Salad
Phyllo Cup

Cocktail Shrimp
Classic Cocktail Sauce



EVENT CATERING PACKAGES

BUFFET PACKAGES

The Classic \$26

Garden Salad with Dijon-Balsamic Vinaigrette
Grilled Flank Steak with Sherry Mushroom Sauce
Roasted Red Pepper Chicken
Herb Braised Red Potatoes
Broccoli Amandine
Honey Glazed Carrots
Petite Rolls & Butter

Taste of Italy \$26

Classic Caesar Salad
Minestrone Soup
Marinated Tuscan Vegetables
Penne a la Vodka with Shrimp Scampi
Lasagna Bolognese (or Vegetarian Lasagna)
Garlic Bread Sticks

Taste Of Virginia \$26

Seasonal Salad
Signature Meatloaf with Mushroom Gravy
Fried Chicken with Black Pepper Honey
Southern Style Green Beans
Macaroni & Cheese
Petite Rolls & Butter

Crowd Pleaser \$32

Seasonal Salad
Chesapeake Crab Bisque
New York Striploin with Sauce Chasseur
Salmon Grenobloise
Grilled Asparagus
Seasonal Vegetable Medley
Smoked Gouda Mashed Potatoes
Petite Rolls & Butter





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BUILD YOUR OWN BUFFET

Option 1: \$24 per person

Choose one protein, three sides,
and one salad

Option 2: \$26 per person

Choose two proteins, two sides,
and one salad

Option 3: \$28 per person

Choose two proteins, three sides,
and one salad



PROTEINS

Meat

Virginia Style Pulled Pork
Pork Loin with Dijon Sauce
Meatloaf with Mushroom Gravy
New York Striploin with Sauce Chasseur (add \$3)
Grilled Flank Steak with Sherry Mushroom Demi
Beef Tenderloin with Port Wine Demi (add \$6)
Tuscan Braised Beef Short Ribs (add \$5)
Lasagna Bolognese

Vegetarian

Stuffed Acorn Squash with Israeli Cous Cous
Blackened Tofu Steaks with Creole Sauce
Vegetable Paella
Vegetarian Lasagna

Poultry

Roasted Red Pepper Chicken
Tuscan Chicken with Sun-dried Tomato Cream
Fried Chicken with Black Pepper Honey
Chicken Marsala with Wild Mushrooms
Chicken Piccata

Seafood

Salmon Grenobloise
Hoisin Glazed Salmon
Blackened Catfish with Creole Tomato Sauce
Chesapeake Crab Cakes with
Red Pepper Aioli (add \$6)
Shrimp & Andouille Sausage in Cajun Gravy (add \$2)



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BUILD YOUR OWN BUFFET: SIDES

Grains, Pasta & Starches

Local Grits

Rice Pilaf

Saffron Rice

Wild Mushroom Orzo

Macaroni & Cheese

Garlic Mashed Potatoes

Roasted Red Potatoes

Vegetables

Balsamic Roasted Root Vegetables

Italian Green Beans

Marinated Tuscan Vegetables

Roasted Brussels Sprouts

Seasonal Vegetable Medley

Grilled Asparagus with Lemon Zest

Honey Glazed Carrots

Salads

Garden Salad

Cherry Tomatoes, Cucumbers, Carrots,
Mixed Greens with Ranch or Balsamic

B.L.T. Salad

Roasted Tomatoes, Fresh Mozzarella, Bacon, Garlic
Croutons, Mixed Greens with Balsamic

Caesar Salad

Garlic Croutons, Shaved Parmesan,
Chopped Romaine with Caesar Dressing

Seasonal Salad

Chefs Seasonal Salad

Breads

Yeast Rolls

Jalapeno-Cheddar Corn Muffins

