

Hors d'Oeuvre Menu

Hors d'Oeuvre Packages

Hors d'Oeuvre Packages are for 1½ hours and include regular and decaffeinated coffee, iced tea, and water.

The Madison **\$20.95++ per person**

Assortment of Imported and Domestic Cheese
 Fresh Seasonal Fruit
 Crackers and Fried Tortillas
 Potato Chips and Dip
 Spicy Buffalo Chicken Wings with Celery Sticks and Blue Cheese Dip
 Chicken and Cheese Quesadillas with Spicy Ranch Dipping Sauce
 Ham Biscuits
 Potato Skins with Cheddar Cheese and Bacon

The Wilson **\$24.95++ per person**

Assortment of Imported and Domestic Cheese
 Crackers and Fried Tortilla Chips
 Fresh Seasonal Fruit
 Fresh Vegetable Crudité
 Nacho Bar with Salsa, Hot Cheese, and Assorted Toppings
 Ham Biscuits
 Parmesan Cheese Straws
 Spicy Buffalo Chicken Wings with Celery Sticks and Blue Cheese Dip
 BBQ Meatballs

The Taylor **\$26.95++ per person**

Imported and Domestic Cheese Display with Fresh Fruit, Crackers, and Crusty French Bread
 Fresh Vegetable Crudité
 Ham Biscuits with Honey Mustard Butter
 BBQ Meatballs
 Crab Wontons with Plum Sauce
 Miniature Cordon Blue Chicken Bites with Parmesan Pepper Sauce
 Lightly Fried Black Bean and Cheese Rollups
 Assorted Freshly Baked Mini Cookies and Brownie Bars

The Tyler **\$29.95++ per person**

(Attendant Included with The Tyler)
 Imported and Domestic Cheese Display with Fresh Fruit, Crackers, and Crusty French Bread
 Fresh Vegetable Crudité
 Chesapeake Bay Crab Dip with Pita Bread Chips
 Coconut Shrimp with Spicy Red Curry Sauce
 Sesame Chicken Skewers
 Parmesan Cheese Straws
 Carved Top Round of Beef with Silver Dollar Rolls, Horseradish, and Mustards (Chef Attendant Included)
 Pasta Station (Choice of 2 Pastas, 2 Sauces, and 2 Garnishes):
 Pastas: Penne, Linguine, or Cheese Tortellini
 Sauces: Chunky Marinara, Creamy Alfredo, or Creamy Tomato with Prosciutto, Peas and Mushrooms
 Garnishes: Chicken, Shrimp, or Vegetables

Stations

Attendant included with all stations.

Salad Station **\$8.95++ per person**

Mixed Greens with Onion, Tomato, Cucumbers, Carrots, Shredded Cheese, Hard Eggs, Beans, Croutons, and Sunflower Seeds, with Assorted Dressings
 Fruit, Potato, and Pasta Salad

Mashed Potato Bar **\$5.95++ per person**

Mashed Potatoes with Butter, Gravy, Bacon, Green Onions, Cheese, and Sour Cream

Pasta Station **\$11.95++ per person**

(Choice of 2 Pastas, 2 Sauces, and 2 Garnishes)
 Penne, Linguine, or Cheese Tortellini Pasta
 Chunky Marinara, Creamy Alfredo, or Creamy Tomato with Prosciutto, Peas and Mushrooms
 Chicken, Shrimp, or Vegetables

Shrimp and Grits Station **\$13.95++ per person**

Shrimp in a Tasso Ham, Onions, Pepper White Wine Cream Sauce
 Shrimp in a Jalapeño Marmalade Sauce over Coarse Southern Grits

Fajita Station **\$12.95++ per person**

(Choice of 2 Meats)
 Marinated Beef, Chicken, and Shrimp Sautéed with Peppers and Onions
 Served with Flour Tortillas, Shredded Cheese, Lettuce, Salsas, Sour Cream, Tomato, and Guacamole

Stir Fry Station **\$13.95++ per person**

(Choice of 2 Meats and Rice or Lo Mein)
 Marinated Beef, Chicken, or Shrimp
 Tempura Style Chicken or Shrimp
 Stir Fried Napa Cabbage, Onions, Celery, Carrots, Peppers, Zucchini, Mushrooms, Ginger Served with General Tso, Teriyaki, or Creamy Coconut Sauce

Taco Station **\$10.95++ per person**

Seasoned Ground Beef with Shredded Cheese, Lettuce, Tomato, Onions, Sour Cream, and Salsa Served with Hard and Soft Tortillas

Nacho Station **\$7.95++ per person**

Tortilla Chips with Lettuce, Tomato, Onion, Melted Cheese, Salsa, Sour Cream, and Chili

All prices are ++per person unless marked otherwise and are subject to applicable service charge and taxes. Prices subject to change.



Hors d'Oeuvre Menu

Hors d'Oeuvre a la Carte

All Hors d'Oeuvre are per 50 pieces unless otherwise stated.

Hot Hors d'Oeuvre

Lumpia with Chicken, Pork, Beef, or Vegetable and Sweet and Sour Dipping Sauce	\$85.00++
Pot Sticker Dumpling with Shrimp, Chicken, or Pork and Chili Ginger Plum Soy Dipping Sauce	\$85.00++
Jumbo Chicken Wings with Buffalo, Teriyaki Hoisin, or BBQ Sauce	\$110.00++
Chicken Poppers with Buffalo, Teriyaki, or BBQ Sauce	\$100.00++
Mini Chicken Cordon Bleu with Honey Mustard Dipping Sauce	\$85.00++
Chicken Satay with Thai Pineapple Peanut Sauce	\$110.00++
Shrimp Poppers with Buffalo, Teriyaki, or BBQ Sauce	\$135.00++
Coconut Shrimp with Hoisin Plum Dipping Sauce	\$135.00++
BBQ Bacon Wrapped Shrimp	\$135.00++
Bacon Wrapped Scallops	\$135.00++
Mini Crab Cakes with Tartar and Cocktail Sauce	\$135.00++
Italian Sausage Stuffed Mushrooms with Tomato and Cheese	\$100.00++
Meatballs in BBQ, Sweet and Sour, or Swedish Sauce	\$85.00++
Mozzarella Sticks with Marinara Sauce	\$85.00++
Potato Skins with Bacon, Cheese, and Green Onions	\$135.00++
Breaded Cheese Ravioli with Marinara Sauce	\$85.00++
Country Ham Biscuits	\$100.00++
Mac & Cheese Bites	\$85.00++
Chesapeake Crab Dip with Toast Points (Serves 50 People)	\$175.00++

Chilled Hors d'Oeuvre

Assorted Finger Sandwiches with Tuna, Chicken, Egg, and Ham Salad	\$75.00++
Old Bay Jumbo Shrimp Cocktail with Lemon Cocktail Sauce	\$150.00++
Blue Crab Claw Cocktail with Cocktail Sauce	\$75.00++
Assorted Sushi Rolls with Wasabi, Ginger, and Soy Sauce	\$125.00++

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Cold Food Displays

Cold Food Displays

Large Display Serves 100 Guests

Small Display Serves 50 Guests

Imported and Domestic Cheese and Fresh Seasonal Fruit Display with Garlic Toast and Crackers

Large: **\$475.00++ per display**

Small: **\$275.00++ per display**

Fresh Vegetable Crudités with Blue Cheese and Ranch Dip

Large: **\$250.00++ per display**

Small: **\$150.00++ per display**

Smoked Salmon Display with Capers, Black Olives, Red Onion, Cream Cheese, and Chopped Hard Boiled Eggs (Serves 50 People) **\$150.00++ per display**

Antipasto Tray with Italian Meats and Cheeses, Roasted Peppers, and Garnishes Served with Italian Bread and Marinated Vegetables (Serves 50 People) **\$175.00++ per display**

Sliced Fruit Display

Large: **\$500.00++ per display**

Small: **\$250.00++ per display**

Chocolate Fountain Rental

Chocolate Fountain Rental

Includes Chocolate for up to 300 Guests, 1 Fountain for 3 Hours, and an Attendant **\$379.00++**

Assorted Condiments for Dipping \$3.50++ per person
(Choice of 8 items)

Fresh Strawberries	Pretzel Knots or Rods
Fresh Pineapple	Mini Cream Puffs
Fresh Banana	Meringues
Fresh Honeydew Melon	Coconut Macaroons
Fresh Apple	Marshmallows
Fresh Cantaloupe	Coconut Marshmallows
Dried Apricots	Rice Krispies Treats™
Brownie Bites	Graham Cracker Sticks
Nilla Wafers™	Nutter Butter™ Cookies
Pirouline™ Rolled Wafers	Oreo™ Cookies
Animal Crackers	



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