

# BANQUET OPTIONS



## SOCIALIZING ITEMS (EACH SERVES 30)

Antipasto Table · Marinated Veggies, Italian Meats & Cheeses, Toasted Ciabatta	\$150
Fine Artisanal American & European Cheese · Toast Points, Dried Fruits & Nuts	\$185
Baked Brie with Honey & Almonds · Toasted Ciabatta & Traditional Fruits	\$40
Hummus · Roasted Garlic & Red Pepper	\$70
Bubbly Spinach & Feta Dip · Crostini, Bread-crumbs Gratin	\$50
Classic Deviled Eggs · Prepared with/without Bacon	\$45/\$50 (bacon)
Hot Crab & Asiago Dip · Chesapeake Crab, Herb Toast Points	\$60
Crostini Platter · All on Toasted French Bread	\$75
Tomato-Mozzarella & Basil (8) · Flank Steak & Balsamic Onions (7)	
Prosciutto & Roasted Peppers (8) · Eggplant Caponata, Olives & Tomatoes (7)	

## EVENT ITEMS (PRICE AS LISTED)

	EACH	QTY: 100
Brie, Tomato & Pesto Croustades	\$1.50	\$125
Mini Grilled Cheese on Sourdough · Cheddar & Aged Provolone	\$1.75	\$155
Mini Mushroom Spring Rolls · Sweet Thai Chili Sauce	\$1.75	\$155
Tempura Chicken Skewers · Honey Mustard Jus lie	\$1.65	\$145
Cucumber Cups · Filled with Creamy Dill Smoked Salmon Mousse	\$2.10	\$180
Cucumber Cups · Filled with Spicy Crab Meat	\$2.40	\$210
Steamed Jumbo Shrimp Cocktail	\$2.00	\$170
Sea Scallops in Smoked Bacon	\$2.80	\$250
Mini Crab Cakes · Cayenne-Tartar Sauce	\$2.75	\$240
Sesame Gulf Shrimp Skewers · Sweet & Sour Sauce	\$2.60	\$235
Smoked Beef Tenderloin · Tomato Aioli, Capers, Crostini	\$2.00	\$170
Peppered Ahi Tuna · Seaweed Salad, Soy Glaze, Wasabi Aioli	\$2.00	\$170

## DESSERTS & SWEETS (LOCAL PROVIDERS)

Assorted Gelato: Banana Praline, Belgian Chocolate Chip, Tiramisu, Sea Salt Caramel, Strawberry Sorbet (SWEET CRAVINGS, CHES, VA)	\$5.00	*Minimum order of 18*
Assorted Cake: Strawberry Delight, Toffee Goopy Butter-cake, Red Velvet Crunch Cheesecake, Chocolate Crunch Cheesecake (CONFETTI CAFÉ, VB)	\$5.50 to \$7.50	