



## **Cocktail Style**

The following menu packages are our suggestions for cocktail style events. Each package will include assorted options for a medium-Heavy hors d'oeuvres style menu. All menu items chosen will be presented on upscale platters, bowls and warming dishes.

Please choose from one of the following packages for pricing. Each package will allow you to choose from the following menu items.

### **Package One**

**\$14.75 Per Guest**

Please choose 1 Stationary hors d'oeuvre + 3 Stationary Displays

### **Package Two**

**\$19.00 Per Guest**

Please choose 3 hors d'oeuvres + 2 Stationary Displays + 1 Stationary Entrée Display

### **Package Three**

**\$22.50 Per Guest**

Please Choose 4 hors d'oeuvres + 3 Stationary Displays + 3 Stationary Entrée Displays

Please see the following pages for menu options. All packages are available to add a la carte options to them for additional fees.



## **Stationary Hors d'oeuvres**

The following menu items will be presented on platters or in warm dishes on stationary buffets at your event.

### **Meat**

Sirloin Bites with gorgonzola & bacon (H)

Keftedes Greek Mini Meatballs with cucumber–yogurt (H)

Pecorino Meatballs (beef & pork) in a charred red pepper marinara (H)

Chicken or Beef Sesame Satay Skewers

Sweet Potato & Country Ham Mini Biscuits with basil mustard butter

Pecan–Crusted Chicken Skewers with basil mustard

BLT Deviled Eggs with bacon and sun-dried tomatoes

### **Vegetarian**

Portobello, Fontina + Balsamic Onion Mini Quesadillas (H)

Salt + Pepper Gruyere Gougères (cheese puffs)

Brie in Mini Phyllo Cups with strawberry–rhubarb jam

Zucchini Flat Bread Tarts, boursin cheese + balsamic onions

Beet Pickled Deviled Eggs with toasted caraway seeds

### **Seafood**

Creole Shrimp Skewers (blackened style)

Mini Crab Cakes with chipotle tartar sauce (H)

Coconut-Curry Shrimp Skewers, pan seared

Applewood Bacon–Wrapped Scallops, maple glaze (H)

*\*additional a la carte hors d'oeuvres can be added for \$3.75 additional per guest*



## **Stationary Displays**

The following menu items are presented on upscale platters on a stationary table.

### **Signature Dips + Spreads**

Smoked gouda pimento cheese, edamame–miso hummus, Jalapeno-corn dip, and roasted shallot + blue cheese spread with zucchini & yellow squash rounds, pita chips & wheat crostinis

### **Seasonal Fruit & Cheese Tray**

Fresh seasonal fruit & domestic cubed cheeses

### **MOSAIC Vegetable Crudités**

Seasonal medley of zucchini, yellow squash, asparagus, grape tomatoes, baby carrots & haricots verts with creamy lemon–herb dip

### **Market Vegetable Display**

Chilled, grilled, blanched and marinated seasonal local market vegetables with green goddess dressing

### **Southern Antipasti**

Oven roasted brussel sprouts, sautéed beets, pan seared fennel, house made pickles, roasted okra and assorted Virginia peanuts

*\*additional a la carte Stationary Display items can be added for \$3.75 additional per guest*

## **Elevated Stationary Displays**

+ \$4.50 additional per guest

### **Gourmet Cheese Board**

A selection of imported artisanal cheese wedges with seasonal fruit & assorted flatbread crackers

### **Antipasto Misto Board**

Assorted charcuterie, house made mozzarella, mixed pitted olives, marinated artichokes & mushrooms with grissini bread straws main courses

### **Mini Sweets Display**

A grand assortment of mini bite size confections



## **Stationary Entrée Displays**

The following menu items are presented on upscale platters on a stationary table.

### **Bistro Beef Platter**

Sliced, medium-rare, with field greens, tomatoes, balsamic onions, cheddar cheese, rolls & basil mustard

### **Roasted Salmon Platter**

Sesame-ginger glazed, served with pickled carrots, green onions, wheat crostinis & basil mustard

### **Roasted Shrimp Cocktail Duo (chilled)**

Oven-roasted & Old Bay-spiced domestic shrimp, horseradish-cocktail, cucumber-yogurt sauce & lemon wedges

### **Smoked Salmon Platter**

With smoked salmon, cream cheese, capers, onions, chopped eggs and sourdough batards

### **Grilled Pork Tenderloin Display**

Pickled apples, apricot mostarda, arugula and crostini with seasonal marinated vegetables and green goddess dressing

*\*additional a la carte Stationary Display items can be added for \$6.25 additional per guest*