



# Hors d'oeuvres

(Hot)

*All prices are per dozen unless noted. Minimum order of 4 dozen requires for each item. \*Stared items are vegetarian*

**Spanakopita\***

With Tatziki Sauce  
\$28.95 per dozen

**Black Bean Empanada**

Served with  
Cilantro Crème Fraiche  
\$29.95 per dozen

**Miniature Vegetarian Spring Rolls\***

With Sweet Chili Dipping Sauce  
\$14.95 per dozen

**Potstickers - choice of Vegetarian\*, Chicken or Pork**

With Ponzu Dipping Sauce  
\$30.95 per dozen

**Brie Cheese, Pears and Almonds in Phyllo\***

\$32.95 per dozen

**Smoked Chicken Sliders with Chipotle Aioli**

\$34.95 per dozen

**Gorgonzola & Walnut Tartlettes**

With Pancetta and Fresh Herbs  
\$32.95 per dozen

**Applewood Smoked Bacon Wrapped Scallops**

\$33.95 per dozen

**Crab Cakes**

With Roasted Pepper Remoulade  
\$34.95 per dozen

**Seared Beef Medallions**

With Smoked Paprika Hollandaise  
on an open faced Thyme Scented Scone  
\$38.95 per dozen

**Artichoke Crab Tarts**

Mini Flaky Pastry Cups  
Filled with Crab, Artichoke and Boursin Cheese  
\$34.95 per dozen

**Chicken Wings**

Choice of Sweet Chili or Original Cayenne Pepper  
Sauce, served with Ranch Dressing  
\$26.95 per dozen

**Vegetable Samosa\***

With Lime and Mango Chutney  
\$31.95 per dozen

**Mushroom Caps**

Stuffed with choice of:  
Crab and Boursin Cheese \$31.95 per dozen  
Chicken Andouille Sausage and Havarti Cheese  
\$29.95 per dozen  
Spinach & Artichoke\* \$28.95 per dozen

**Satays**

Beef \$31.95 per dozen  
Chicken \$28.95 per dozen  
Salmon \$30.95 per dozen  
All Served with Sriracha and Spicy Peanut Sauce

**Crispy Prawns**

Served with Sriracha Crème Fraiche  
\$34.95 per dozen

**Shrimp Fritters**

With Cucumber Yogurt Sauce  
\$31.95 per dozen

**Potato & Chive Fritters\***

With Sweet Chili Yogurt Sauce  
\$28.95 per dozen

**Spiced Rubbed Lamb Chop**

Grilled Lamb Chops with Red Onion Marmalade  
\$36.95 per dozen

**Chicken Andouille Sausage Stuffed Potatoes**

Roasted Yukon Gold potatoes with Andouille  
Sausage and Havarti Cheese  
\$30.95 per dozen



# Hors d'oeuvres

(Cold)

*All prices are per dozen unless noted. Minimum order of 4 dozen requires for each item. \*Stared items are vegetarian.*

**Chilled Prawn**

With Wasabi Cocktail Sauce  
\$33.95 per dozen

**Cocktail Claws**

Served with  
Lemons and Wasabi Cocktail Sauce  
\$35.95 per dozen

**Hoisin BBQ Pork Tenderloin**

With Spicy Mustard  
\$29.95 per dozen

**Smoked Salmon Filo Cups**

With Dill Crème Fraiche and Tobiko Caviar  
\$29.95 per dozen

**Ahi Tartare Spoons**

With Capers, Sweet Onions, Ginger and Wasabi  
\$34.95 per dozen

**Crab Salad on Endive Spears**

With Artichokes and Parmesan Cheese  
\$34.95 per dozen

**Goat Cheese on Brioche Rounds**

With Crisp Pancetta  
\$28.95 per dozen

**Roasted Turkey Pinwheels**

With Cranberry Cream Cheese and Wild Greens on  
Tomato Basil Tortilla  
\$28.95 per dozen

**Sesame Chicken Salad**

On Radicchio Lettuce with Sesame Seeds and  
Sweet and Spicy Vegetables  
\$30.95 per dozen

**Masala Chicken Salad**

Served in  
Cucumber Cups with Cilantro garnish  
\$30.95 per dozen

**Bruschetta Caprese\***

With Fresh Mozzarella, Basil and  
Sliced Teardrop Tomatoes  
Drizzled with Balsamic Glaze  
\$28.95 per dozen



# Hors d'oeuvre Display

*Each display is based on 50 guests unless otherwise noted.*

## **Artichoke Crab Dip**

Served with Crostini  
\$185.00

## **Fresh Seasonal Fruit Display**

\$225.00

## **Fresh Vegetable Crudités**

Served with Peppercorn Ranch Dressing  
\$185.00

## **Antipasto Display**

Sliced Meats, Cheeses and Marinated Vegetables  
\$250.00

## **Imported & Domestic Cheese and Cracker Board**

Served with an assortment of Crackers  
\$275.00

## **Assorted Finger Sandwiches and Wraps**

Selection of Vegetarian, Turkey, Roast Beef and  
Ham Sandwiches  
\$150.00

## **Smoked Salmon Display**

With Capers, Cream Cheese, Red Onion  
and Marbled Rye Toast  
\$250.00

## **Baked Brie**

In a Puffed Pastry with Dried Cranberries  
and Roasted Garlic  
Served with Rustic French Bread  
\$75.00 (serves 25)

## **Mediterranean Display**

Hummus, Olives, Salsa Cruda, Sun Dried  
Tomatoes, marinated Feta and  
assorted Mediterranean Vegetables,  
served with Pita Chips  
\$250.00

## **Smoked Salmon Mousse**

Served with an assortment of  
Crackers and Cocktail Bagels  
\$100 (serves 25)

**Sushi Displays available on Request**



# Reception Station

## *Choose One Salad*

Caesar Salad

Garden Salad—with a choice of dressing

Fresh Vegetable Tray

## *Choose One Station*

### **Pasta Station**

Choice of two pastas: Penne Marinara, Penne with Meat Sauce, Cheese Tortellini in Basil Pesto Sauce, Cheese Ravioli in Alfredo Sauce with Bread Sticks and Parmesan Cheese

### **Nacho Station**

Choice of Beef, Chicken or Andouille Sausage  
Cheese, Tomatoes, Onions, Jalapenos, Sour Cream, Guacamole and Salsa with fresh Corn Tortilla Chips

### **Pizza Station**

Choice of three Pizzas with up to three toppings each

### **Assorted Finger Sandwiches**

Selection of Vegetarian, Turkey, Roast Beef and Ham Sandwiches

## *Choose One Display*

Fresh Fruit

Antipasto Platter

Imported and Domestic Cheeses

Mediterranean Display

## *Choose One Beverage*

Lemonade

Strawberry Lemonade

Fruit Punch

Tazo Iced Tea

**\$25.95 per person**

Add Starbuck's Coffee, Decaffeinated Coffee and Tazo Hot Tea Station \$4.95 per person

Add Chef's Selected Bakery Treats \$3.95 per person

Add an additional display (choose above) \$5.95 per person

Add an additional station (choose above) \$4.95 per person



# Heavy Hors d'oeuvre Reception

*Hors d'oeuvre selection based on a total of five pieces per person from the first tier and three pieces per person from the second tier.*

## ***Choose One Display***

Fresh Fruit  
Antipasto Platter  
Imported and Domestic Cheeses  
Vegetable Crudités  
Mediterranean Display  
Smoked Salmon Display

## ***Choose Three Hors d'oeuvres (first tier)***

Caprese Bruschetta  
Chicken or Beef Satay  
Spanakopita  
Chicken, Pork or Vegetable Potstickers  
Prosciutto Wrapped Melon  
Black Bean Empanadas

## ***Choose Two Hors d'oeuvres (second tier)***

Crab Rangoon  
Miniature Chicken or Beef Wellington  
Miniature Brie en Croute  
Brie, Pear and Almond Filo  
Fig and Goat Cheese Flat Bread  
Chilled Prawns  
Coconut Prawns  
Cocktail Claws

## ***Choose One Beverage***

Lemonade  
Strawberry Lemonade  
Fruit Punch  
Tazo Iced Tea

**\$32.95 per person**

Add Starbuck's Coffee, Decaffeinated Coffee and Tazo Hot Tea Station \$4.95 per person

Add Chef's Selected Bakery Treats \$3.95 per person

Add an additional display (choose above) \$5.95 per person

Add an additional hors d'oeuvre selection from first tier \$4.95 per person

Add an additional hors d'oeuvre selection from second tier \$7.95 per person



## Dessert Menu

Chocolate Dipped Strawberries	\$32.00/dozen
Chocolate Dipped Coconut Macaroons	\$32.00/dozen
Cookies or Brownies	\$28.00/dozen
Embassy Bars	\$28.00/dozen
Lemon Bars	\$28.00/dozen



### Plated Parisian Star Desserts

**Rustic Apple Tart or Brown Butter Pear Tart** Individual size tarts

**Chocolate Sumapaz** Dense chocolate cake made with single-origin dark Colombian chocolate and infused with coffee liqueur.

**Raspberry Charlotte** Fresh raspberries enrobed in semi-sweet chocolate mousse sit atop chocolate chiffon cake, with a decorative chocolate ganache topping.

**Mango Lime Tango** Mango mousse and refreshing lime filling on macadamia nut shortbread.

**Chocolate Mousse Crème Brûlée** Vanilla crème brûlée suspended in a light chocolate mousse and covered with a thin chocolate glaze.

**Washington Cheesecake** Creamy cheesecake served Washington style, topped with fresh strawberries.

**Tiramisu** Layers of sponge cake drenched in coffee liquor with mascarpone filling and chocolate.

\$6.95 each



**Chef's Assorted Gourmet Dessert Buffet** \$7.95/per person  
Assorted petit fours, cakes, tartlets, truffles and other sweet delights

**Ice Cream Sundae Bar with Attendant** (one hour) \$7.95/per person (min. of 25)  
Vanilla, strawberry and chocolate ice creams, roasted almonds, sprinkles, Oreo crumbles, strawberries, whipped cream, hot fudge, caramel sauce, and a maraschino cherry

**Chocolate or Lemon Mousse** \$3.95/per person

**Fresh Fruit Parfait** \$5.95/per person  
Fresh fruit and berries drizzled with Vanilla Bean Cream

**Strawberry Tres Leches** \$3.95/per person

**Chocolate Cake with Berry Coulis and Whipped Cream** \$3.95/per person