



# CHEF INSPIRED DISPLAYS

Minimum of 25 guests required.  
Price is per person

## **Chips Dips and Things \$12**

Chips and onion dip, tortilla chips and salsa, pretzels and mustard, carrots, and celery with roasted red pepper hummus

## **Fresh Fruits and Vegetables Crudité \$13**

Five Varieties of fresh fruits and dip. Assorted garden vegetable crudité, middle eastern red pepper hummus, and pita crackers.

## **Italian Antipasto \$18**

Chef's selection of Italian meats and cheeses, tomato, and basil bruschetta, assorted marinated vegetables, olives, giardiniera, flat bread crackers and sliced baguettes.

## **Dips and More \$18**

Chef's selection of cured meats and cheeses, spinach and artichoke dip, middle eastern hummus, pimento cheese, marinated and pickled vegetables, flat bread crackers, and sliced baguettes.

## **South of the Border Taco Bar \$25**

Street tacos, tortilla chips, taco meat, fajita chicken, black beans, queso dip, fresh salsas, guacamole, toppings bar, cookies, and brownies.

## **Party Foods \$28**

Buffalo chicken bites, domestic cheese and crackers, Jalapeno popper dip with tortillas and salsa, vegetable crudité, southwest chicken eggrolls, fresh fruit, cookies, and brownies

## **Hors D' Oeuvres and Snacks \$28**

Chips and dip, fresh fruit, domestic cheese and crackers, vegetable crudité, chicken salad croissants, smoked ham rolls, cookies, and brownies

## **Seafood and Charcuterie \$40**

Shrimp cocktail, hot smoked salmon, crab dip, shrimp scampi, Swedish meatballs, cured and smoked meats, cheeses, pickled vegetables, and sliced baguettes.

## **Surf and Turf \$45**

Carved filet mignon served with petite rolls and Au Jus. Shrimp cocktail, crab cakes, shrimp scampi, grilled asparagus, and roasted potatoes.

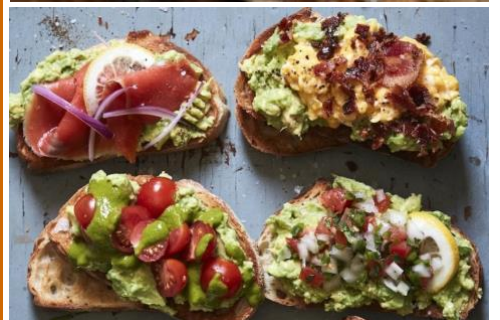
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# COLD HORS D'OEUVRES

Minimum of 25 pieces per selection. Hors oeuvres can be Butler Passed or Displayed on Stations. Passing requires a \$50 service fee per hour.

- **Avocado Toast \$5/each:** Fresh avocado puree, topped with grilled corn/Pico de Gallo
- **Elevated Canapes \$4/each:** Topped with a selection of Smoked Salmon and chevre cheese, chicken salad and grapes
- **Mini Tuna Poke Bowls \$6/each:** Ahi Tuna, topped with avocado, mango, and a touch of crispy
- **Italian Caprese Bruschetta \$4/each:** Tomatoes, garlic, olive oil and fresh basil topped baguette
- **Chicken Salad \$5/each:** Chicken and grapes topped a French Baguette
- **Shaved Beef Tenderloin Crostini \$6/each:** Boursin herb cheese topped with shaved beef tenderloin
- **Fancy Finger Sandwich's \$3.50/each:** Bit-size chicken salad, pimento cheese, ham, and cucumber sandwiches
- **Classic Devil Eggs \$3.50/each:** Lite and fluffy filling seasoned with a touch of dill pickle and tabasco
- **Mediterranean Skewers \$4/each:** Marinated olives, mozzarella, salami, roasted red peppers and tortellini
- **Vegetarian filled Vegetables \$4/each:** With tabouli and red pepper hummus
- **Chili Lime Shrimp \$6/each:** Filled Wontons with avocado, tomato, and cilantro
- **Smoked Salmon and Crepes \$5/each:** Cold Smoked Salmon rolled with Boursin cheese and fresh herbs
- **Prosciutto and Melons \$4/each:** Shaved Italian Prosciutto, fresh cut seasonal melons, and balsamic drizzle
- **Italian Salami and Boursin \$4/each:** Imported Italian Genoa Salami filled with Boursin herb cheese
- **Mini Pimento Cheese and Bacon Balls \$4/each:** Speared with a Pretzel skewer
- **Spicy Crab Salad Cucumber Cup \$5/each:** Spicy crab dip, filled Japanese cucumber cup
- **Thai Shrimp Salad Canape \$5/each:** Thai shrimp salad, sweet chili sauce, jalapeno, topped canape round
- **Prosciutto wrapped Asparagus \$4/each:** Grilled asparagus wrapped with prosciutto, and balsamic drizzle
- **Jumbo Shrimp Cocktail \$4/each:** Served with cocktail sauce
- **Watermelon Feta Mint Skewers \$4/each:** Drizzled with balsamic
- **Apple Goat Cheese Crostini \$4/each:** Drizzled with honey and lemon zest
- **Salmon Tartare filled Cucumbers \$6/each:** Capers, dill, and Bermuda onions
- **Cranberry Pecan Goat Cheese Bites \$5/each:** Drizzled with balsamic
- **Shrimp Ceviche Shooter \$6/each:** Gulf Shrimp, tomato, jalapeno, lime, and cilantro shooter glass





# HOT HORS D'OEUVRES

Minimum of 25 pieces per selection. Choice of Butler Passed or Displayed on Stations. Passing requires a \$50 service fee per hour.

- **Meatball Skewers \$3.50/each:** Served with Swedish Sauce
- **Ham on Yeast Rolls \$3.50/each:** Thinly sliced smoked ham on soft yeast rolls and served with honey mustard on the side
- **BBQ Sliders \$6/each:** House smoked Pork or Chicken
- **Greek Spanakopita \$4/each:** Phyllo pastry filled with spinach and feta cheese
- **Puffed Pastry Pesto Chicken Bites \$4/each:** Flaky pastry, basil, sundried tomatoes
- **Asian Potstickers with dipping sauce: \$4 each:** Choice of pork, chicken, and vegetarian
- **Texas Twinkies \$4/each:** Jalapeno stuffed with BBQ pork, cream cheese, and bacon
- **Crab cakes: \$6/each:** Maryland style, sauteed
- **Chicken Satay Skewers \$4/each:** Grilled with Teriyaki or Peanut Sauce
- **Jamaican Empanadas \$5/each:** Filled with chicken and Jamaican spices
- **Crab Stuffed mushrooms \$6/each:** Maryland style
- **Chinese steamed buns \$5/each:** Filled with your choice of pork, beef, chicken, or Kimchi
- **Bacon wrapped Scallops \$6/each:** Fresh ocean scallops
- **Japanese Beef or Chicken Teriyaki \$6/each:** Skewered with pineapple and glazed with Teriyaki
- **Mini Grilled Cheese Sandwiches \$4/each:** Aged cheddar, mushrooms, and arugula
- **Quiche Florentine \$4/each:** Filled with spinach, Cheddar, and Swiss cheeses
- **Water chestnuts wrapped in Bacon \$4/each:** Skewered and brown sugar glazed
- **Persian Chicken Kabobs \$4/each:** Seasoned with curry and fresh herbs. Finished with cucumber yogurt
- **Philly Cheesesteak Egg Roll \$5 each:** Peppers, onions, and cheddar
- **Chicken and Waffles \$6 each:** Waffle bite, maple butter glaze, crispy chicken
- **Chipotle Chicken Quesadilla \$4 each:** Served with Pico de Gallo
- **Brie and Pesto Phyllo Tartlet \$5/each:** Served in a savory crisp tart
- **Reuben Egg Roll \$5/each:** Corn beef, kraut, 1000 island and Swiss
- **Asparagus En Croute \$4/each:** Asparagus wrapped with flakey puffed pastry
- **Indian Vegetable Samosas \$5/each:** Served with green curry dipping sauce
- **Beef Wellington Encroute \$6 each:** Beef tenderloin topped with duxelles mushrooms and wrapped in flakey puffed pastry



# Chef Inspired Action Stations

*Minimum of 25  
Guests*



## **Chesapeake Bay Crab Cakes \$25/per person**

- Backfin and Lump Crabmeat blended with Chef Flynn's seasonings, served with Chipotle Aioli

## **Shrimp and Grits \$25/per person**

- Low Country Shrimp with bacon, green onions, spices, white wine, and cheese grits

## **Elevated Mac & Cheese \$19/per person**

- Five Cheese Mac & Cheese with assorted toppings to include smoked brisket, bacon, and shrimp

## **Italian Pasta \$19/per person**

- Choice of Pasta; Gnocchi, Penne, or Tortellini
- Choice of Sauce: Mushrooms, and garlic in a white wine parmesan sauce/tomato basil marinara, or pesto Alfredo

## **Roasted Filet Mignon \$30/per person**

- Whole Roasted Beef Tenderloin with horseradish cream, demi-glace and petite rolls

## **Slow-Roasted Prime Rib \$25/per person**

- Herb crusted ribeye with natural Au Jus, horseradish cream, and petite rolls

## **Beef Brisket Pit Smoked \$19/per person**

- Texas-Style slow pit smoked with Au Jus, house BBQ sauce, and petite rolls

## **Turkey Slow Roasted \$17/per person**

- Seasoned with sage butter. Served with pan gravy and petite rolls

## **Pit Smoked Ham \$18/per person**

- Brown sugar glazed. Served with whole grain honey-mustard, and petite rolls

## **Roasted Pork Porchetta \$18/per person**

- Pork Loin Rolled with Prosciutto Ham, Garlic and Rosemary, Served with Pan Sauce, and Petite Rolls

## **Roasted Top Round of Beef \$18/per person**

- Spice crusted and slow roasted with natural Au Jus, horseradish cream, and petite rolls



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