



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.

Charcuterie with Dips and More \$25

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.

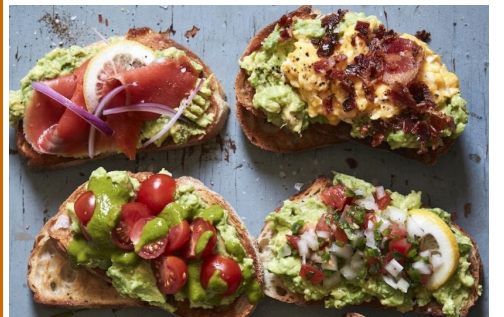
ON-SITE CULINARY SOLUTIONS

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

- **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
- **Chicken Salad Croissants \$5/each:** Chicken and grapes inside a flaky French Croissant
- **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
- **Smoked Salmon and Crepes \$5/each:** Cold Smoked Salmon rolled with Boursin cheese and fresh herbs
- **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
- **Prosciutto wrapped Asparagus \$4/each:** Grilled asparagus wrapped with prosciutto, and balsamic drizzle
- **Jumbo Shrimp Cocktail \$4/each:** Served with cocktail sauce
- **Salmon Tartare filled Cucumbers \$6/each:** Capers, dill, and Bermuda onions
- **Vegetarian Options:**
- **Cranberry Pecan Goat Cheese Bites \$5/each:** Drizzled with balsamic
- **Watermelon Feta Mint Skewers \$4/each:** Drizzled with balsamic
- **Apple Goat Cheese Crostini \$4/each:** Drizzled with honey and lemon zest
- **Prosciutto and Melons \$4/each:** Shaved Italian Prosciutto, fresh cut seasonal melons, and balsamic drizzle
- **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, roasted red peppers and tortellini
- **Vegetarian filled Vegetables \$4/each:** With tabouli and red pepper hummus
- **Italian Caprese Bruschetta \$4/each:** Tomatoes, garlic, olive oil and fresh basil topped baguette
- **Avocado Toast \$5/each:** Fresh avocado puree, topped with grilled corn/Pico de Gallo



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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 \$4.00/each:** Served with Swedish Sauce
- **Ham on Yeast Rolls \$4.00/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
- **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
- **Water chestnuts wrapped in Bacon \$4/each:** Skewered and brown sugar glazed
- **Tandoori Chicken Sticks \$4/each:** Seasoned with curry and fresh herbs. Finished with cucumber yogurt Raita
- **Philly Cheesesteak Egg Roll \$5 each:** Peppers, onions, and cheddar
- **Chipotle Chicken Quesadilla \$4**
- **Irish Pierogi \$5/each:** Corn beef, kraut, potatoes, and Swiss
- **Beef Wellington Pastry \$6 each:** Beef tenderloin topped with duxelles mushrooms and wrapped in flakey puffed pastry
- **Greek Lamb Meatball Skewers \$6 each:** Seasoned with Feta Cheese and Mint. Served with Tzatziki sauce
- **Buffalo Chicken Bites \$4 each:** Served with cool ranch and celery/carrot sticks
- **Chicken and Waffle \$4 each:** Served with butter maple syrup and buffalo sauces
- **Puffed Pastry Cheeseburger \$5 each:** All the flavor of a cheeseburger in one bite.
- **Vegetarian options:**
- **Quiche \$4/each:** Three flavors of vegetables and cheeses
- **Greek Spanakopita \$4/each:** Phyllo pastry filled with spinach and feta cheese
- **Indian Vegetable Samosas \$5/each:** Filled with potatoes and vegetables. Served with green curry dipping sauce
- **Brie and Pesto Phyllo Tartlet \$5/each:** Served in a savory crisp



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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