

Hors D' Oeuvres Selection

(All Hors D' Oeuvres can be priced per piece, per person, or per platter)

Hot Vegetable/Fruit

Wild Mushroom Risotto

Wild Mushroom Tartlets

Mushrooms filled w/ three cheeses & fresh nutmeg

Mushrooms filled w/sweet Italian sausage

Spinach & feta cheese in crispy phyllo dough

Miniature egg rolls w/mustard and duck sauce

Warm gorgonzola onion tarts

Feta & sun dried tomato in phyllo

Mini Garden quiche

Brushetta w/ pesto and brie

Spanakopitas

Asparagus wrapped in phyllo

Hot Meat

Cocktail style beef Wellington

Chicken satay w/spicy ginger peanut sauce

Mini Beef Wellington

Gourmet empanadas

Sesame chicken skewers w/ fresh scallions

Herb chicken tenderloins rapped w/ basil & prosciutto ham

Breaded chicken tenderloins w/ honey mustard

Thai chicken skewers

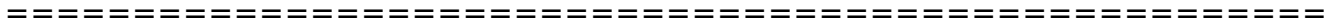
Cocktail meatballs

Bacon & herb cream cheese puffs

Peach & Bourbon pork satays

Smoked chicken & black bean quesadillas

Thai chicken satay w/ peanut sauce



Hot Seafood

Asian style shrimp skewers

Pistachio crusted shrimp

Beggars purse w/ seafood stuffing

Shrimp & andouille sausage kabob

Coconut shrimp w/ a spicy rum dipping sauce

Crab stuffed mushroom

Miniature crab cakes w/ creole remoulade

Shrimp & boursin in phyllo

Cold Vegetable/Fruit

Peppadews w/ boursin & garlic spread

Bruschetta w/ roma tomatoes and roasted red peppers

Bleu cheese stuffed endive w/ pecans

Shortbread boats w/ brie & apple chutney

Truffle risotto cakes

Imported cheese wheel display garnished w/ poached pears & figs

Grilled pear & goat cheese crostini

Baked brie in puff pastry

Tomato Bruschetta w/goat cheese, mozzarella, kalamata olives, & baby tomato skewers

Grueyere & caramelized onion bruschetti topped w/ fresh basil

Roquefort grapes

Mozzarella & plum tomatoes

Bruschetti topped w/ artichoke, spinach, and mozzarella cheese

Deviled eggs

Slow roasted roma tomatoes w/ boursin cheese on crustini

New potatoes filled w/ herb cream cheese & fresh chives

Fresh fruit skewers w/ our exotic fruit dip

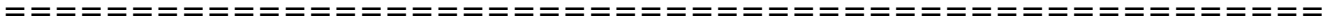
Grilled portabella mushroom atop a crostini w/ balsamic basil aioli

Bias cucumber rounds filled w/ whipped boursin & fresh chives

Tomatoes stuffed w/ goat cheese & kalamata olive tapenade

Summer vegetables w/ tarragon aioli

Summer melon w/ mint & honey



Cold Meat

Coronets of salami w/ cream cheese & dill

Carpaccio of angus beef tenderloin w/ parmesan crisps & maytag bleu cheese mayo

Skewer of olive, provolone, & salami

Garde Manger selection of assorted canapés

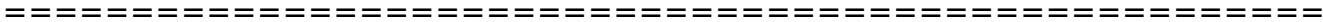
Fresh asparagus w/ prosciutto

Melon wrapped w/ prosciutto ham

Artichoke bottoms w/ roasted chicken, sage, and cheese

Curried chicken canapés in a sweet graham phyllo shell

Prosciutto & basil pinwheels on toast points



Cold Seafood

Searched pepper crusted ahi tuna w/ wasabi sauce
Peppered ahi tuna on a sesame- soy wonton w/ cilantro aioli
Searched ahi on a cucumber
Shrimp cocktail shooters
Scallops and mango bacon wrapped

Additional Skewers

Marinated shrimp skewers w/ rosemary and citrus
Salmon & shitake w/ honey mustard drizzle
Curry chicken w/ mango dipping sauce
Chicken or steak yakatori
Shrimp w/ peanut sauce & sweet and sour cucumber salad
Citrus rosemary chicken & veggie
Thai coconut lime w/ sweet chili soy sauce
Chicken lollipops on sugar cane skewers w/ thai peanut sauce
Seasoned roasted pork loin w/ pears & onions

Additional Sliders

Asian grilled chicken salad

NC pulled pork

Angus beef

Chesapeake crab cake w/ Creole remoulade

Shooters (served in a miniature plastic martini glass or shooter)

Bloody mary oyster

Jack Daniels shrimp

Carrot – coconut soup

Shrimp cocktail

Marinated steak w/ mango, cucumber, tomato, red onion, and avocado

Shredded smoked chicken w/ apple slaw citrus dressing

Garlic shrimp w/ glass noodles, cilantro, peanuts, Asian dressing

Honey and champagne

Chilled cucumber

Spiced roasted tomato

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All items are subject to a 19% service charge and 11% sales tax

Fredericksburg Signature Buffet

Baby field greens w/ mandarin oranges, strawberries, & toasted almonds w/ Honey
Dijon Vinaigrette dressing

Roast Sirloin of Beef with au jus and horseradish sauce

Grilled breast of chicken

Sugar Snap Peas

Martini Mashed Potato Bar

\$26.95

The William Street

Caesar Salad

Pasta w/Marinara sauce

Italian style green beans, steamed zucchini, squash, and carrots

Sautéed breast of chicken with an asiago and pancetta cream sauce

\$18.95

The Princess Anne Buffet

Fresh Fruit Salad

Garden Salad with choice of Dressing

Confetti Corn

Baby New Potatoes

Baked Bourbon Chicken

Roast Beef with Tarragon

\$25.95

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Charles Street

Spinach Salad

Blistered Asparagus

Honey Glazed Carrots

Wild Rice Pilaf

Seafood Stuffed Flounder

Carving Station

\$28.95

The Sophia Street

Crab Dip with Pita Angels

Mashed Potato Martini Bar

Cheese Display

Chicken and Cheese Quesadillas

Mini Beef Wellington

Mushroom Tartlets

Meatballs

Gorgonzola Onion Tartlets

Buffalo Chicken in Pretzel Cups

Shrimp Shooters

\$19.25

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