

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

Seared pepper crusted ahi tuna w/ wasabi sauce
Peppered ahi tuna on a sesame-soy wonton w/ cilantro aioli
Seared 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

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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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The appetizers listed are a modified list. We can create an appetizer to reflect your style and taste for your event.

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

Fredericksburg Signature Buffet

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

Roast Sirloin of Beef with au jus and horseradish
sauce

Grilled breast of chicken

Sugar Snap Peas

Martini Mashed Potato Bar

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 & pancetta
cream sauce

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

Charles Street

Spinach Salad
Blistered Asparagus
Honey Glazed Carrots
Wild Rice Pilaf
Seafood Stuffed Flounder
Carving Station

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

The menus listed are examples. The menus can be customized to your taste and occasion. Caroline Street Catering also creates menus for you and your occasion.

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