

Spring/Summer Hors d'oeuvres Menu

Bite Size Treats for Cocktail Hours and Cocktail Receptions

Display Items

Charcuterie Board with Olives, Fig Jam, Assorted Hard Cheeses, Sopresseta, Prosciutto, Capicola, Whole Grain Mustard, Cornichons (Tiny Pickles), Balsamic Cippolini Onions, Rosemary Roasted Whole Almonds, Crusty Bread and Crackers

Spanish Tapas Display- Marinated Olives, Serrano Ham, Manchego Cheese, Local Chorizo, Traditional Tomato Bread, Roasted Garlic Olive Oil with Local Herbs, Aged Balsamic, Crusty Bread, Flatbread Crackers

Dip Duo- Pick 2- Traditional Cold Spinach, Chesapeake Bay Crab, Classic Hot Artichoke & Spinach, Spicy Shrimp, Buffalo Chicken. Served w/ Crackers & Pitas, Garlic Toast Points

Mini Mediterranean- Whipped Feta & Pistachio Dip, Roasted Carrot Romesco Dip with Almond and Classic Hummus, served along Fresh Vegetables, Pita & Crackers, Marinated Olives, Dried Fruits, & Roasted Nuts. (v)

Local and International Cheese and Fruit Display with Local Honey, Roasted Virginia Nuts, Assorted Crackers and Flatbread

Lemon and Herb Risotto Cakes A client favorite! Cheese and Local Herbs and Basil Aioli

Drunken Grapes Crisp Red Grapes marinated in Makers Mark with Goat Cheese and rolled in Toasted Pecans (v) (qf)

Red Peppers with Whipped Feta & Pistachio. Crumbled Pistachios & Herbs. (v) (gf)

Mini Manchego Grilled Cheese with Roasted Red Pepper Dipper (v)

Crispy Endive with Almond, Goat Cheese, and Orange (v) (gf)

Petite Mini Dessert Display Seasonal - Pastry Chef's Choice (Be Excited!)

Check out our Instagram or Facebook to see her creations!



Heavy Hors d' Oeuvres Choices

BEEF Thick Cut Angus Beef Tenderloin Skewers with Horseradish Mustard Sauce (gf)

Coffee Rubbed Angus Beef Tenderloin Crostini with Horseradish and Herbed Cheese, Roasted Red Peppers and Local Micro Herbs

Smoked Brisket on Jalapeno Cheddar Biscuits with Local Sweet Pepper Jelly

Smoked Mozzarella Meatballs with Chef Kelly's Tomato Basil Sauce

CRAB Jumbo Lump Mini Crab Cakes with Chili Lime Aioli

Charred Asparagus (local when in season) & Jumbo Lump Crab Smoked Tomato Vinaigrette, Topped with Tiny Parmesan Crisp.

Chesapeake Bay Lump Crab Dip with Pita Rounds and Roasted Garlic
Oil Crostini

SHRIMP Smoked Local Bacon Wrapped Shrimp with Spicy Lime BBQ Sauce (gf)

Sweet Poached Shrimp and Cucumber Canapés finished with Dill Butter and Local Herbs

Chilled Blackened Shrimp Skewer (2) with Smoked Garlic Aioli (gf)

Grilled Shrimp and Andouille Skewers with Roasted Red Pepper Coulis

Marinated Shrimp and Artichokes with Fresh Parsley and Herb Dressing (gf)

New England Style Shrimp Roll presented in a buttery roll and lightly dressed with Lemon Aioli, Local Herbs, and finely chopped Celery and Onion.

LOBSTA Lobsta Roll in a buttery roll, lightly dressed with Lemon Aioli, Local Herbs, with finely chopped Celery and Onion.

Loaded Lobster Mac and Cheese finished with Truffle Salt, Butter Parmesan Panko and Smoked Gouda Cheese

FISH Sliced & Seared Sesame Ahi Tuna Display with Ripe Avocado, Toasted Sesame Seeds, Pickled Ginger. Garnished with Seaweed Salad Cups, Red Roe & Wasabi (gf)



FISH Fresh Tuna Poke Bowls; Fresh Ahi tuna marinated in green onions, sesame oil, fresh squeezed lime, orange and grapefruit juices, fresh grated ginger, sliced jalapenos, toasted sesame seeds and citrus segments with rice (gf)

Seared Tuna*, Pickled Mustard Seeds & Crispy Onions in a Cucumber Cup (gf)
Tiny Tuna over Vinegar Slaw with Sesame (gf)

Tuna Poke Tacos in a Crispy Shell finished with Tajin and Sesame Cilantro Slaw

Blackened Rare Tuna Bites with Wasabi Cream Dipping Sauce (gf)

Blinis with Smoked Salmon, Creme Fraiche, Chive & Dill

SCALLOPS Seared Scallops; Sweet Local Corn Relish & Smoked Tomato Vinaigrette (gf)

CHICKEN Tiny Chicken Saltimbocca Skewers wrapped in Prosciutto & Drizzled with Lemon White Wine Sauce

Yummy Goodness Chicken Salad with Roasted Almonds on Fresh Baked Mini Croissants

Smoked Pineapple Chicken Skewer with Tajin (gf)

Chicken Souvlaki Skewers with House made Tzatziki Sauce

PORK House made Garlic Cheddar Mini Biscuits with Smithfield Ham and Chipotle Local Honey Sauce

Candied Apple Wrapped in Pork Belly Skewer (gf)

Cuban Sliders layered with shredded Pork, Ham, Cheese, Pickles & Mustard on Sweet Buns

Country Sausage Balls with House made Apple Mustard

Smoked Pork Bao Buns with Pickled Vegetables and Hoisin Drizzle

LAMB Herb Crusted Lamb Lollipops with Fresh Tzatziki Yogurt Sauce



VEGETARIAN/VEGAN Fried Green Local Tomatoes Caprese Platter topped with Fresh Buffalo Mozzarella, Local Corn, Basil and Red Onion Salad, Finished with Balsamic (v)

House made Local Strawberry Focaccia with Fresh Whipped Ricotta, Local Honey & Lemon Zest Drizzle. Garnished with Local Basil. (v)

Chilled Sun Gold Tomato Soup with Creme Fraiche & Basil Oil

Sesame Ginger Chickpea Cakes with a Lime Cilantro Dipper (v)

Roasted & Smoked Carrots with Lemon Yogurt Sauce and Chives (v) (gf)

Mini Tomato Pie Bites- Fresh Tomatoes & Cheese in a flaky Crust (v)

Fresh Mozzarella and Heirloom Tomato Shooter Finished with Local Basil and Balsamic Glaze (v) (gf)

Herbed Ricotta Tarts with Carrot, Fresh Asparagus, Chives & Almond (local when available) (v)

Roasted Mushroom Risotto Cakes with Basil Aioli (v)

Fresh Watermelon Wedges with Lime Salt

Strawberry (Local when available) & Brie Crostini with Fresh Basil & Local Honey (v)

Italian Roasted and Grilled Rainbow Vegetable Platter (vegan) (gf)

"Tips for Pricing- Many people ask why we don't have pricing on our website. Everyone has different needs and tastes. We custom build each menu and event. We ask our clients to imagine entertaining their guests at a local restaurant, and how much it would be per person, then add drinks, dessert, and service (onsite, offsite or delivered).

Our prices are competitive and reasonable for the highest quality of food and service you will receive.

**** We are a five-star caterer, check out our reviews on Google! *****
We are a woman owned and operated local small business.
We appreciate your support!