

*Banquet Hors d'oeuvres Offerings*

PLATTERS PRICED PER 100 GUESTS OR  
100 PIECES PER PLATTER

*Chilled Hors d'oeuvres Selections*

*Poultry*

- CHICKEN SALAD STUFFED CHERRY TOMATO  
**\$200.00**

*Seafood*

- SHRIMP BLOODY MARY SHOOTER  
**\$250.00**
- JUMBO SHRIMP COCKTAIL  
**\$375.00**

*Meat*

- ANTIPASTO KABOB  
**\$250.00**
- PROSCIUTTO WRAPPED MELON LOLLIPOP  
**\$200.00**

*Vegetarian*

- DOMESTIC CHEESE & CRACKERS  
**\$200.00**
- CRÈME FRAICHE FILLED NEW POTATOES  
*topped with Caviar*  
**\$250.00**
- COLD CANAPÉ ASSORTMENT  
**\$300.00**
- FRESH FRUIT KABOB  
**\$225.00**
- GOURMET DEVEILED EGG  
**\$200.00**

*Chilled Displays*

*Seafood*

- SMOKED SALMON PLATTER  
*Smoked Salmon Accompanied by Red Onion, Diced Egg  
White, Diced Egg Yolk, Capers &  
Pumpnickel Bread*  
**\$350.00**

*Meat*

- ANTIPASTO PLATTER  
*Mortadella, Capicola, Salami, Provolone Cheese, Green  
Olives, Black Olives, Pepprocini, &  
Red Pepper Strips served with Focaccia Breads*  
**\$400.00**

*Vegetarian*

- INTERNATIONAL CHEESE BOARD  
*European & Domestic Cheese served with Grapes  
& Mixed Berries, Sliced Baguette & Assorted Crackers*  
**\$500.00**
- CRUDITÉS  
*Assortment of Fresh Vegetables served  
with choice of Dressing*  
**\$200.00**
- ROASTED VEGETABLE PLATTER  
*Assortment of Roasted Asparagus, Bell Peppers,  
Mushroom, Squash, & Zucchini*  
**\$225.00**

*Banquet Hors d'oeuvres Offerings*  
 PRICED PER 100 PIECES

*Hot Hors d'oeuvres Selections*

*Poultry*

- COCKTAIL SWEET & SOUR CHICKEN KABOBS  
**\$200.00**
- CHICKEN & CHEESE QUESADILLA CORNUCOPIA  
**\$250.00**
- CHICKEN DRUMMETS  
**\$225.00**
- DUCK FILLED PHYLLO BEGGAR'S PURSE  
*with APRICOT PRESERVES and AGED BRANDY*  
**\$275.00**
- CHICKEN SATAY **GF**  
**\$275.00**
- CHICKEN TANDOORI  
*with a NORTH INDIAN SPICE MARINADE* **GF**  
**\$275.00**
- THAI PEANUT MARINATED CHICKEN SATAY **GF**  
**\$275.00**
- CHICKEN EMPANADA *with FIRE ROASTED VEGETABLES*  
**\$200.00**
- HOLIDAY TURKEY BISCUIT *with STUFFING and CRANBERRY*  
**\$200.00**
- SMOKED BBQ \$250 CHICKEN BISCUIT  
**\$250.00**
- CHICKEN CORDON BLEU BITES  
**\$200.00**
- CAROLINA PULLED PORK AND CORNBREAD  
**\$250.00**
- CHICKEN TERIYAKI POTSTICKER  
**\$200.00**

*Seafood*

- CRAB RANGOON  
**\$215.00**
- MINI CRAB CAKES  
**\$250.00**
- BUTTERFLIED JUMBO COCONUT SHRIMP  
**\$300.00**
- BACON WRAPPED SCALLOPS  
**\$250.00**
- CLAM CASINO *served in SHELL*  
**\$250.00**
- CRAB DIP  
**\$250.00**
- LOBSTER COBBLER  
**\$375.00**
- MAUI SHRIMP ROLL *with CHILI PASTE, COCONUT MILK and WHOLE FRESH CILANTRO*  
**\$300.00**
- ATLANTIC CAUGHT WILD SALMON SATAY  
*with a LIME and CILANTRO MARINADE* **GF**  
**\$350.00**
- MAINE LOBSTER PUFF PASTRY *with SHERRY NEWBURG SAUCE*  
**\$300.00**
- CLAMS CASINO *on the HALF SHELL*  
**\$300.00**
- COCONUT SHRIMP  
**\$250.00**
- PAELLA CROQUETTES *with Shrimp and Chorizo*  
**\$275.00**

**GF = Gluten Free V = Vegan**

ALL PRICES SUBJECT TO 20% GRATUITY, 6% VIRGINIA STATE TAX, AND 4 % ARLINGTON MEAL TAX; ABOVE PRICING EXCLUDES VENUE RENTAL FEES

*Banquet Hors d'oeuvres Offerings*  
 PRICED PER 100 PIECES

*Hot Hors d'oeuvres Selection* *continued*

*Meat*

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| <ul style="list-style-type: none"> <li>· COCKTAIL BEEF &amp; MUSHROOM KABOBS<br/><b>\$250.00</b></li> <li>· LAMB CHOP LOLLIPOPS<br/><b>\$300.00</b></li> <li>· MEATBALLS<br/><i>Choice of Polynesian, Marinara or Swedish</i><br/><b>\$250.00</b></li> <li>· MINIATURE REUBEN OPEN SANDWICHES<br/><b>\$200.00</b></li> <li>· PASTRAMI &amp; WHOLE GRAIN MUSTARD SPRING ROLL<br/><b>\$200.00</b></li> <li>· QUICHE LORRAINE <i>with</i> APPLEWOOD SMOKED BACON<br/><b>\$200.00</b></li> <li>· SHEPARD'S PIE <i>with</i> BEEF, VEGETABLES<br/>TOPPED WITH MASHED POTATOES<br/><b>\$225.00</b></li> <li>· BEEF SIRLOIN SATAY <b>GF</b><br/><b>\$275.00</b></li> <li>· MOROCCAN LAMB KABOB <b>GF</b><br/><b>\$350.00</b></li> <li>· GOAT CHEESE STUFFED DATES WRAPPED<br/><i>in</i> APPLEWOOD SMOKED BACON<br/><b>\$275.00</b></li> <li>· BEEF EMPANADA <i>with</i> FIRE ROASTED VEGETABLES<br/><b>\$200.00</b></li> <li>· CHORIZO EMPANADA<br/><b>\$200.00</b></li> </ul> | <ul style="list-style-type: none"> <li>· GOAT CHEESE + HONEY PHYLLO TRIANGLE<br/><i>and</i> SWISS CHEESE<br/><b>\$200.00</b></li> <li>· LAMB GYRO <i>on a</i> MINIATURE PITA<br/><b>\$225.00</b></li> <li>· CONEY ISLAND FRANKS<br/><b>\$200.00</b></li> <li>· MINI CUBAN SANDWICH <i>with</i> PORK, HAM,<br/>SWISS AND PICKLES<br/><b>\$250.00</b></li> <li>· PHILADELPHIA CHEESE STEAK SPRING ROLL<br/><b>\$200.00</b></li> <li>· MINI PHILADELPHIA STYLE CHEESE STEAK HOAGIE<br/><b>\$250.00</b></li> <li>· BEEF WELLINGTON PUFF PASTRY<br/><b>\$275.00</b></li> <li>· SHORT RIB <i>and</i> ROQUEFORT HAND PIE<br/><b>\$275.00</b></li> <li>· CONEY ISLAND FRANKS STUFFED <i>with</i><br/>SAUERKRAUT <i>and</i> MUSTARD<br/><b>\$150.00</b></li> <li>· MINI FRANKS <i>in a</i> BLANKET<br/><b>\$150.00</b></li> <li>· CHICKEN + LEMONGRASS POTSTICKERS<br/><b>\$225.00</b></li> <li>· PORK DUMPLINGS <b>GF</b><br/><b>\$200.00</b></li> </ul> |
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*Banquet Hors d'oeuvres Offerings*  
 PRICED PER 100 PIECES

*Hot Hors d'oeuvres Selection* *continued*

— *Vegetarian* —

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| <ul style="list-style-type: none"> <li>· SPANAKOPITA <i>with</i> SPINACH AND GRECIAN FETA<br/><i>in a</i> PHYLLO TRIANGLE<br/><b>\$250.00</b></li> <li>· VEGETABLE SPRING ROLLS <i>with</i> DIPPING SAUCE<br/><b>\$200.00</b></li> <li>· BRIE FILLO <i>with</i> RASPBERRY &amp; ALMONDS<br/><b>\$200.00</b></li> <li>· TOMATO BRUSCHETTA<br/><b>\$150.00</b></li> <li>· SPINACH &amp; ARTICHOKE DIP<br/><b>\$200.00</b></li> <li>· ASPARAGUS ROLL UP <i>with</i> ASIAGO<br/>AND BLEU CHEESE WRAPPED <i>in</i> PHYLLO<br/><b>\$200.00</b></li> <li>· RASPBERRY TOASTED ALMONDS <i>and</i> BRIE<br/><i>in a</i> PHYLLO ROLL<br/><b>\$200.00</b></li> <li>· PEAR <i>and</i> BRIE <i>with</i> TOASTED ALMONDS<br/><i>in a</i> PHYLLO BEGGAR'S PURSE<br/><b>\$275.00</b></li> <li>· VEGAN CAPONATA PHYLLO STAR <b>V</b><br/><b>\$200.00</b></li> <li>· VEGETABLE SPRING ROLL (<i>cocktail size</i>)<br/><b>\$175.00</b></li> <li>· AGED GRUYERE <i>and</i> SUMMER LEEK TART<br/><b>\$200.00</b></li> <li>· FIRE ROASTED RED PEPPER <i>and</i><br/>FRESH GOAT CHEESE QUICHE<br/><b>\$200.00</b></li> <li>· BELLA FLORA PUFF PASTRY<br/><b>\$250.00</b></li> </ul> | <ul style="list-style-type: none"> <li>· MEDITERRANEAN RATATOUILLE TART<br/><b>\$250.00</b></li> <li>· MINIATURE VEGETABLE LASAGNA<br/><b>\$250.00</b></li> <li>· ROASTED ROOT VEGETABLE KABOB<br/><i>with</i> SWEET POTATO, RED BEET, CARROT <i>and</i> PARSNIP <b>V</b><br/><b>\$250.00</b></li> <li>· GLUTEN FRIENDLY VEGETABLE EMPANADA <b>GF</b><br/><b>\$200.00</b></li> <li>· GRILLED AMERICAN CHEESE SANDWICH<br/><b>\$200.00</b></li> <li>· CHERRY BLOSSOM TART<br/><b>\$250.00</b></li> <li>· SWEET POTATO PUFF PASTRY FINISHED <i>with a</i><br/>DUSTING OF CINNAMON SUGAR<br/><b>\$250.00</b></li> <li>· QUINOA <i>and</i> ZUCCHINI FRITTER <b>GF</b><br/><b>\$250.00</b></li> <li>· MINI STUFFED POTATO SKINS <i>with</i> VERMONT CHEDDAR<br/><i>and</i> APPLEWOOD SMOKED BACON <b>GF</b><br/><b>\$200.00</b></li> <li>· SPINACH + SWISS PROFITEROLE<br/><b>\$275.00</b></li> <li>Falafel <b>GF, V, NF</b><br/><b>\$250.00</b></li> <li>· POTATO PANCAKES <b>GF</b><br/><b>\$150.00</b></li> <li>· FRENCH ONION SOUP BOULE<br/><b>\$225.00</b></li> <li>· EDAMAME DUMPLING <b>V</b><br/><b>\$200.00</b></li> </ul> |
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