

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

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Hot Hors d'oeuvres Selection *continued*

Meat

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

— *Vegetarian* —

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