

Hors D'Oeuvres and Party Platters

A la Carte Hot Appetizers

priced per 50 pieces unless otherwise noted

Cocktail Meatballs \$25
choose Italian, Polynesian or Swedish

Chicken Skewers with Pineapple \$50
teriyaki or orange ginger glaze

Mini Chicken Parmesan Bites \$37
topped with cheese and served with marinara

Creamy Backfin Lump Crab Dip per lb \$25
served with baguette slices and crackers

Jumbo Chicken Drumettes \$37
buffalo, chipotle lime, honey bbq or teriyaki

Marinated Filet Tips Wrapped in Bacon \$68
served with horseradish Dijon and sweet chili sauce

Boneless Chicken Breast Bites \$30
teriyaki glazed, buffalo, thai chili, or plain

Honey Ham and Swiss Minis \$30
served warm on sweet rolls with poppy seed butter

Prosciutto Wrapped Scallops \$75
prepared in a light garlic butter sauce

Assorted Mini Quiche \$25
fresh baked stuffed with bacon or spinach

Mini Chesapeake Bay Crab Cakes \$60
baked and served with smoky tartar sauce

Puff Pastry Assortment \$30
five varieties fresh baked in pastry dough

Baked Brie Trio \$35
creamed brie baked in phyllo cups topped with apricot preserves, jalapeno jam, and tomato pesto

Gourmet Stuffed Mushrooms \$50
loaded with Italian sausage stuffing or crab imperial

Specialty Sliders \$68
sweet chili shredded pork, buffalo chicken, meatball, classic cheeseburger, Greek burger, vegan bean & rice

Chilled Appetizer Selections

Slow Roasted Beef Crostini \$60
garlic toasted topped with sliced beef, arugula and sweet onion marmalade

Jumbo Shrimp with Cocktail Sauce \$60
dusted with Old Bay seasoning

Virginia Ham Biscuits \$30
salty and sweet with marmalade spread

Chicken Salad Phyllo Cups- stuffed with our \$25
southwest, tarragon, or Tuscan chicken salad

Fresh Vegetable Canapés- gourmet spreads \$40
served atop fresh cucumber, squash and peppers

Gourmet Deviled Eggs from \$20
classic, horseradish, creamy Cajun, bacon cheddar

Marinated Tortellini Kabobs \$50
assorted hard salami and vegetarian chilled kabobs

Assorted Spiral Wrap Bites \$30
cream cheese & herb, horseradish beef, Florentine

Caprese Skewers \$65
fresh mozzarella, tomato, basil and balsamic glaze

Cucumber Tea Sandwiches \$25
served open faced with dill herb spread

Stuffed Finger Roll Sandwiches \$30
pimento cheese, ham, egg, chicken salad-choose two



Party Platters

Serves 25 - 35 Guests



Bounty of Seasonal Fresh Fruit	\$42.95
Fresh Vegetable Crudité with Dip	\$35.95
Domestic Cubed Cheese & Crackers	\$42.95
Imported/Specialty Cheeses	\$52.95
Fresh Fruit and Cheese Combination	\$47.95
Savory Spinach Dip with Sweet Bread	\$29.95
Shrimp & Cream Cheese Spread with pita	\$32.95
Appetizer Sub Sandwich Assortment	\$42.95
Specialty Pinwheel Wrap Assortment	\$44.95
Finger Roll and Mini Sandwich Platter	\$44.95
Hummus with vegetable strips and pita	\$32.95
Sliced Meat and Cheese with cocktail rolls	\$48.95
Buffalo Chicken Dip with crusty bread	\$32.95
Sweet Treats Platter- bite sized goodies	\$42.95
Ultimate Snack Tray- cubed cheeses arranged with salami, sausage, ham, olives and hot peppers	\$48.95

CREATE a Station

Add a Specialty Station to your Event Menu

Prices listed are per person

*Attendant costs may apply

Garden Fresh Salad Bar	\$3.00
Crisp salad greens with cherry tomatoes, Bermuda onions, shredded cheddar cheese, cucumbers, bacon bits, croutons, and assorted salad dressings	
Baked or Mashed Potato Bar	\$4.00
your choice of potato served with a variety of toppings- butter, sour cream, bacon bits, chives, shredded cheese, salsa, and more!	
Carving Station	\$5 - \$10 *
honey ham, slow roasted top sirloin, or turkey breast herb crusted filet or prime rib of beef served with cocktail rolls and condiments	
Fabulous Fondue	\$7.00
creamy three cheese, rich seafood and sherry, and chocolate fondue served with cubes of bread, vegetable sticks, seasonal fruit and dipping cookies	
Pastability Station	\$6.00*
made to order pasta sautéed with your choice of alfredo or marinara sauce, fresh vegetables, sausage or chicken, with parmesan cheese and red pepper flakes	
Dessert Bar	\$6.00
an array of delicious bite sized dessert bars, cheesecake bites, cookies, brownies, cream puffs, mini cupcakes and more served with whipped cream and dessert sauces	
Smoeres Station	\$4.00
all the components needed to create and cook your own smores! (adult supervision required)	
Barbeque Station	\$5 -\$8
sample our tasty assortment of pulled pork, beef, and chicken bbq simmered in specialty sauces, complete with sliced bakery rolls and Dixie cole slaw	

Reception Packages

Choose one of our suggested packages
or let us Custom CREATE a Menu
For your Special Event!!

The Boardwalk

\$10 per person

Crisp Vegetable and Dip Tray

Cubed Cheese and Crackers

Cocktail Meatballs in choice of sauce

Virginia Honey Ham Biscuits

Tarragon Chicken Salad Spread with Crackers and Pita Bread

The Back River Buffet

\$12 per person

Crisp Vegetable and Dip Tray

Cubed Swiss, Cheddar, and Pepper Jack Cheese

with Cheese ball and Crackers

Cocktail Meatballs in choice of sauce

Ham and Chicken Salad Stuffed

Sweet Roll Sandwiches

Parmesan Chicken Bites with Marinara Sauce

Assorted Puff Pastry Appetizers

Seasonal Fresh Fruit Tray

Yorktown Beach Party

\$18 per person

Crisp Vegetable and Dip Tray

Gourmet Cheese Display with Fresh Fruit

Classic Deviled Eggs

House Specialty Backfin Lump Crab Dip with Baguettes

Cucumber Tea Sandwiches

Chicken Salad and Herbed Cream Cheese Phyllo

Shaved Slow Roasted Beef and Honey Ham with bakery fresh rolls,

Dijon mayonnaise and horseradish cream sauce

Boneless Chicken Wings with dipping sauces

James River Feast

\$24 per person

Display of Gourmet Cheeses with Fresh Fruit,

Vegetable Crudité and Creamy Cucumber Ranch Dip

House Specialty Backfin Lump Crab Dip with Baguette Slices

Fresh Vegetable Canapés

Hand Carved Beef Tenderloin with

bakery fresh rolls and horseradish cream sauce

Creamed Brie in Pear Fig Sauce

Pineapple Teriyaki Chicken Kabobs

Italian Sausage Stuffed Mushrooms

Meatballs in Creamy Marsala Sauce

The Chesapeake Celebration

\$28 per person

Gourmet Cheese and Fruit Trays

Baby Carrot, Petite Green Bean, and Bell Pepper Crudité

with Parmesan Herb Dip

Old Bay Dusted Jumbo Shrimp with Cocktail Sauce

Smoked Salmon, Cheese, and Asparagus Cornucopia

Bacon Cheddar Deviled Eggs

Marinated Filet Tips Wrapped in Bacon

Swiss Cheese and Crab Fondue with Crusty Bread Cubes

Prosciutto Wrapped Scallops with Apricot Dijon Dip

Savory Spinach Dip with Sliced Hawaiian Bread

Barbeque Station featuring

Honey Mustard Pork and Sweet and Zesty Chicken BBQ

served with bakery fresh rolls and Dixie cole slaw

Having a Picnic!!

Treat your guests to quality, fresh ingredients and expert preparation

Picnic menus may be served indoors or outdoors, anytime of year! Choose 3 of our tasty side dishes to accompany your entrée choice. We are happy to accommodate any guests with special dietary needs. Add an entrée option available at an additional cost.

Entrée Choices	price per person
Hamburgers and Hot Dogs	\$8.50
Carolina Style Chopped Pork BBQ	\$9.50
Grilled Chicken Pieces Hickory BBQ or Savory Seasoned	\$8.50
Grilled Boneless Chicken Breast Italian Seasoned, Mesquite, or Teriyaki	\$8.50
Apple Brown Sugar Pork Chops	\$9.50
Sweet Italian Sausage with rolls	\$7.50
Hand Rubbed Ribeye Steaks	\$16.95
Slow Roasted Spare Ribs	\$12.95
Savory Smoked Beef Brisket	\$14.95

Specialty Side Dishes

Can't choose just 3 sides? Extra sides are \$1.25 each per person

Sweet BBQ Baked Beans, Fresh Dixie Cole Slaw
Southern Style Potato Salad, Green Beans with Bacon
Red Ranch Potato Salad, Classic Macaroni Salad
Sweet Onion Hushpuppies, Garden Fresh Tossed Salad
Italian Rotini Pasta Salad, Ripple Chips and Onion Dip
Buttered Corn on the Cob, Crisp Cucumber Salad,
Fresh Vegetable Tray with Ranch Dip
Marinated Vegetable Salad, Cookie and Brownie Tray

All selections include paper products and condiments

Volume discounts will apply to groups of 75 or more!!

Fun Festivities!!

Consider a Themed Menu for your Special Event

Here are some menu suggestions sure to please your guests. From family & class reunions, anniversaries, graduations, retirements, promotions, and birthdays, to rehearsal dinners and corporate events, we will CREATE an innovative menu and ensure a flawless event, down to the very last detail.

Southern Comfort Picnic \$12 per person

Carolina Style Pork Barbeque with rolls, Tender Chicken Pieces prepared Honey BBQ Grilled or Southern Fried, served with potato salad, baked beans, cole slaw, and brownies

Island Inspiration \$13 per person

Calypso Marinated Pork, Pineapple Glazed Chicken, Cilantro Lime Cole Slaw, Island Style Bean Medley, Key West Vegetable Blend. served with French Quarter Bread Pudding with Spiced Rum Sauce and a side order of paradise

American Pie \$10 per person

Grilled Hamburgers and Hot Dogs with all the Fixings, served with macaroni salad, corn on the cob, baked beans, potato chips, and watermelon slices or apple pie

Oktoberfest \$12 per person

Sweet Mustard and Stout Beer Marinated Pork, Grilled Bratwurst with rolls and whole grain mustard, Sauerkraut, German Potato Salad, Sweet and Sour Red Cabbage Slaw, Bavarian Green Beans, and Apple Gingerbread Cobbler

The County Fair \$15 per person

Slow Roasted Spare Ribs, Savory Grilled Chicken Pieces, served with Sweet Bbq Baked Beans, Down South Mixed Greens, Southern Style Potato Salad, Buttered Corn on the Cob, and Banana Pudding

The Trail Blazer \$16 per person

Smoked Beef Brisket, Mesquite Chicken BBQ, Tex Mex Bean Medley, Tender Baked Potatoes, Flame Roasted Corn with peppers and onions, Fresh Shredded Cole Slaw, Sweet Campfire Cornbread and assorted cookies