

# RECEPTION MENU



# RECEPTIONS

## Canapes & Hors D'Oeuvres 137.50

*(Priced per 50 pieces)*

Chicken Tenders with Honey Mustard Sauce  
Fresh Fried Mozzarella with Marinara  
Vegetable Spring Rolls with Plum Sauce  
Assorted Vegetable Mini Quiches  
Chicken Cashew Spring Roll  
Spinach & Feta Cheese Spanakopita  
Brie Cheese & Fresh Seasonal Fruit Kabob  
Roasted Vegetable Crostini  
Curry Chicken Salad on Cucumber Rounds

150.00

Ginger Beef Satay with Spicy Peanut Glaze  
Hawaiian Chicken Satay with Coconut-Rum Glaze  
Seafood Stuffed Mushroom Caps  
Peking Duck Wraps with Hoisin Sauce  
Mini Tex-Mex Chicken Quesadillas with Avocado Cream  
Mini Pork Empanadas  
Fried Plantain with Caramelized Mango Salsa  
Smoked Salmon with Herb Boursin and Capers on Melba  
Tenderloin with Mushroom and Pepper on Crostini  
Antipasto Skewers  
Pesto Chicken Salad on Polenta

175.00

Arancini: Italian Fried Pepperoni & Risotto with Marinara  
Petite Chesapeake Bay Crab Cakes  
Champagne Garlic Shrimp  
Bacon Wrapped Sea Scallops  
Coconut Shrimp with Spicy Marmalade  
Mini Beef Wellingtons  
Beef Tips on Crostini with Chipotle Aioli



All prices are subject to 21% taxable service charge and 6% Virginia Sales Tax



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# RECEPTION DISPLAYS



## Dips & Spreads

Fresh Hummus Dip with Pita Bread Wedges

\$3.00 Per Person

Santa Fe Nine Layer Dip with Nacho Chips

\$3.00 Per Person

Baked Spinach & Artichoke Dip with French Bread

\$3.25 Per Person

Baked Maryland Lump Crab Dip with Crackers

\$3.95 Per Person

Nacho Chips with Bean Dip and Chili con Queso

\$3.00 Per Person

Potato Chips with Onion Dip

\$3.00 Per Person

Buffalo Chicken Dip with Carrots, Celery & French Bread

\$3.00 Per Person



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# RECEPTION DISPLAYS

## **International & Domestic Cheese Display** 7.00 per person

Imported and Domestic Cheeses garnished with a Medley of Fresh Fruits, Sliced French Bread and Assorted Gourmet Crackers

## **Artisan Cheese Display** 10.00 per person

A selection of Artisan Cheeses including Gruyere, Sharp Cheddar, Herb-Crusted Goat Cheese, Smoked Gouda, Gorgonzola Cheese and Brie Cheese garnished with Baked Figs stuffed with Goat Cheese, Exotic Chutney, Caramelized Onion Jam and displayed with Sliced French Bread, Assorted Crackers and a Medley of Fresh Fruits

## **Vegetable Crudite Display** 5.00 per person

An array of Garden Vegetables with Creamy Herb & Red Pepper Ranch Dressing

## **Fresh Fruit Display** 5.00 per person

An array of Fresh Seasonal Fruits and Berries served with a Honey Yogurt Dipping Sauce

## **Bruschetta Display** 7.00 per person

Oven-Baked Garlic Bruschetta with Roasted Mushrooms, Garlic & Herbs, Roma Tomatoes, Mozzarella and Basil-Olive Tapenade



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# RECEPTION DISPLAYS



## Antipasto Display

**12.00** per person

Sliced Prosciutto de Parma, Mortadella, Capicola, Salami and Pastrami with Provolone, Baby Mozzarella, Fontina, Parmigiano Reggiano and Pecorino Cheese accompanied by Grilled Marinated Red, Green & Yellow Peppers, Zucchini and Yellow Squash, Eggplant, Asparagus garnished with Artichokes and Olives served with Italian Bread

## Smoked Salmon Display

**375.00** each

(Serves 50 people)

Sliced Smoked Salmon, Onions, Capers, Chopped Egg, Fresh Mini Bagels, Black Bread and Cream Cheese

## Potato Chip Bar

**6.00** per person

Homemade Crispy Potato Chips and Homemade Cajun Seasoned Potato Chips with Sour Cream Sauce, Zesty Cheddar Cheese Sauce, Bacon Crumbles and Chives

## Mashed Potato Bar

**9.00** per person

Whipped Yukon Gold Potatoes with Roasted Red Peppers, Roasted Mushrooms, Shallots, Gruyere, Cheddar Cheese, Bacon Crumbles, Sour Cream, Chives, Gravy and Butter

## Fresh Shellfish Display

**Markey Price**

An array of Fresh Shrimp, steamed and chilled, Raw Oysters on the Half Shell and King Crab Claws displayed with Cocktail Sauce, Crackers, Horseradish, Old Bay and Melted Butter



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# RECEPTION STATIONS

## STATIONS

All Stations require one station attendant per 50 people. Prices subject to a \$50/per hour/per station for attendant fee

### Salad Station 10.00 per person

Chopped Romaine and Spring Greens, Diced Tomatoes, Cucumbers, Scallions, Mushrooms, Calamata Olives, Grilled Onions, Roasted Peppers, Pine Nuts, Stilton Cheese, Shredded Jack Cheese, Mandarin Oranges, Sliced Apples, Croutons, Sunflower Seeds, Crispy Asian Noodles, Balsamic Vinaigrette and Avocado Ranch Dressing



### South of the Border Station 13.00 per person

Grilled Marinated Chicken, Beef & Taco Meat Fajitas with Peppers, Diced Onions, Mini Taco Shells, Flour Tortillas, Mini Empanadas, Tri-Colored Corn Chips, Chili con Queso, Salsa, Guacamole, Sour Cream, Lettuce, Cheese, Tomatoes, Olives and Fresh Jalapenos

### Pasta Station 12.00 per person

Penne, Fettuccini and Tri-Colored Cheese Tortellini with Marinara, Pesto and Alfredo Sauce sautéed to order with Broccoli, Mushrooms, Pancetta, Roma Tomatoes, Pine Nuts, Peppers, Garlic, Fresh Basil and Parmesan Cheese served with Garlic Bread



### Stir Fry Station 13.00 per person

Chicken and Beef Stir Fry with Oriental Vegetables, Ginger, Garlic and Sesame Oil, Plum and Soy Sauce, Steamed Dumplings and Sticky Rice

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# RECEPTION STATIONS

## STATIONS (cont.)

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### Sliders Station

13.00 per person

Choose (2) Selections:

Petite Grilled Chicken Breasts, Ground Beef, Veggie Burgers, Salmon Fillets or Petite Portabella Mushrooms

Choose (2) Cheeses:

Provolone, Mozzarella, American, Cheddar, Pepper Jack, Blue Cheese Crumbles

Choose (4) Toppings:

Sautéed Mushrooms, Grilled Onions, Bacon, Raw Onions, Pico De Gallo, Dill Pickle Slices, Crispy Onion Straws, Tropical Mango Salsa

**Station displayed with Lettuce, Tomatoes, Ketchup, Mustard, Mayonnaise, Barbeque Sauce**



### Panini Station

12.00 per person

Ciabatta Bread & Pita Wraps as Hot Pressed Panini

Choice of (2) Deli Meats:

Roasted Turkey, Roast Beef, Smoked Chicken, Grilled Veggies

Choice of (2) Cheeses:

Provolone, Smoked Cheddar, Asiago, Pepper Jack

Choice of (3) Toppings:

Sun-Dried Tomatoes, Portabella Mushrooms, Grilled Onions, Roasted Red & Green Peppers, Fresh Spinach, Pico De Gallo, Pickles

**Station displayed with Lettuce, Tomatoes, Pesto, Chipotle Mayo, Dijon Mustard**



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# RECEPTION STATIONS



## CARVING STATIONS

All Stations require one station attendant per 50 people.  
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### Carved Steamship Round of Beef 600.00

(Serves 100 Guests)

Carved Steamship Round of Beef served with Au Jus, Creamed Horseradish, Spicy Mustard, Mayonnaise and Silver Dollar Rolls

### Whole Roasted Turkey 250.00

(Serves 50 guests)

Served with Cranberry Chutney, Mayonnaise, Mustard and Silver Dollar Rolls

### Pepper-Crusted Tenderloin of Beef 300.00

(Serves 20 Guests)

Served with Creamed Horseradish, Dijon Mustard and Silver Dollar Rolls

### Honey-Glazed Ham 250.00

(Serves 50 Guests)

Served with Buttermilk Biscuits, Country Mustard and Mayonnaise

### Herb-Roasted New York Strip 350.00

(Serves 30 Guests)

Served with Balsamic Demi-Glaze, Roasted Shallots, Horseradish and Silver Dollar Rolls

### Leg of Lamb 250.00

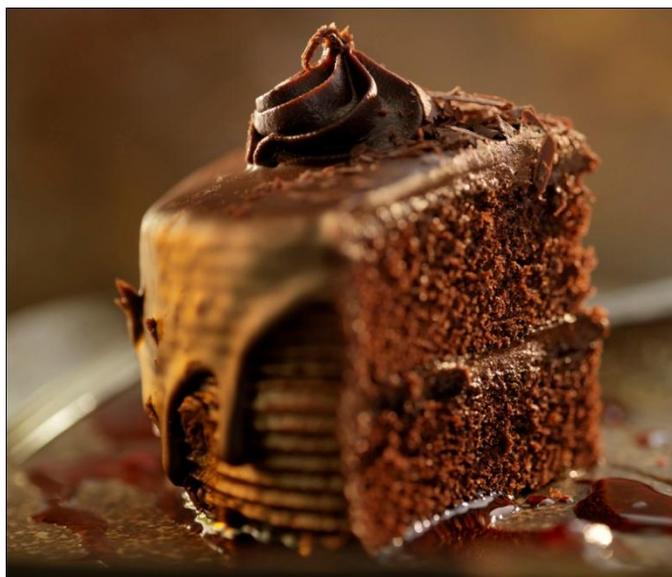
(Serves 20 Guests)

Domestic Leg of Lamb marinated in Garlic, Rosemary and Port Wine served with Herbed Rolls, Mint Jelly and Rosemary Glaze

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# DESSERT STATIONS

## Desserts Stations



### **Long Stem Chocolate Dipped Strawberries**

30.00 per dozen

### **Viennese Display**

9.00 per person

Dark Chocolate Mousse Cake, Almond Fruit Tarts, Petite Opera Cakes, Petite Raspberry Cakes, Petite Lemon Cakes, Amaretto Mousse Cups, Assorted Mini Pastries and Petits Fours

### **Make-Your-Own-Sundae Buffet**

12.00 per person

Vanilla, Chocolate & Strawberry Ice Cream, Sliced Bananas, Hot Fudge, Caramel and Strawberry Sauce, Crushed Cookies, Candy Bar Pieces, Sprinkles, Chopped Nuts and Whipped Cream



### **Chocolate Fountain Fantasy**

12.00 per person

Three-tiered Chocolate Fountain displayed with Fresh Whole Strawberries, Marshmallows, Graham Crackers, Pretzel Sticks and Choice of Dark, Milk or White Chocolate Fondue

### **Assorted Dessert Display**

10.00 per person

Chef's Selection of Assorted Cakes, Pies and Seasonal Desserts garnished with Chocolate Dipped Strawberries

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