

HORS D'OEUVRES

COLD SELECTIONS

(Priced per piece)

- Jumbo Shrimp Cocktail, cocktail sauce \$4
- Ahi Tuna Nachos, pickled ginger, wasabi cream \$3
- Smoked Salmon Canapés, cucumber slices, French bread \$3

HOT SELECTIONS

(Priced per piece)

- Coconut Crunchy Shrimp, citrus chili sauce \$3.5
- Crab Cakes, bite sized version of our classic \$4
- Sea Scallops, wrapped in bacon \$4
- Housemade Meatballs, spicy Italian style \$2
- Vegetable Spring Rolls, hand-rolled, citrus chili sauce \$2
- Spanikopita, spinach & feta cheese \$3
- Beef Wellington, Béarnaise sauce \$4.5

PLATTERS

(Priced per person)

- Spinach & Artichoke Dip, tortilla chips, toasted crostini \$2.5
- Warm Crab Dip, crostini \$3.5
- Vegetable Crudités, creamy Ranch dip \$3
- Fresh Fruit Display, assorted seasonal fruit \$4
- Cheese Display, assorted domestic and imported cheeses \$6
- Antipasti, sliced cured meats and cheeses, vegetables & flatbreads \$7
- Raw Bar, oysters, clams, mussels, crab claws & shrimp \$22
- Shrimp Bowl, 100 pieces of jumbo shrimp, cocktail sauce \$400 per bowl

DESSERTS

- Mini Key Lime Pie \$3.5
- Mini NY Cheesecake \$3.5
- Seasonal Berries \$4

Mount Vernon

Dinner Package

Salad

Mixed Field Greens, balsamic vinaigrette

Entrée

(Please select three)

Rib Eye Steak, grilled to perfection

Lemon Herb Salmon, whole grain mustard sauce

Baked Stuffed Shrimp, lump crabmeat stuffing, lemon shallot butter

Chicken Romano, Romano cheese crust, artichoke tomato bruschetta

Dessert

(Please select one)

NY Style Cheesecake, strawberry sauce

Key Lime Pie, fresh whipped cream

Warm fresh breads and chef's selection of starch and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$58 per person

Manassas

Dinner Package

Salad

Mixed Field Greens, balsamic vinaigrette

Entrée

(Please select three)

Snapper Hemingway, Parmesan crusted, lump crabmeat

NY Strip, grilled to perfection

Lump Crab Cakes, lemon shallot butter, basil oil drizzle

Chicken Marsala, wild mushrooms, marsala sauce

Dessert

(Please select one)

NY Style Cheesecake, strawberry sauce

Key Lime Pie, fresh whipped cream

Warm fresh breads and chef's selection of starch and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$61 per person

Fort Belvoir

Dinner Package

Soup

New England Clam Chowder

Maryland Cream of Crab Soup

Salad

Mixed Field Greens, balsamic vinaigrette

Entrée

9 oz Filet Mignon, grilled to perfection

Seared Chilean Sea Bass, topped with lobster and crabmeat

Cold Water Lobster Tail, drawn butter

Dessert

(Please select one)

NY Style Cheesecake, strawberry sauce

Key Lime Pie, fresh whipped cream

Warm fresh breads and chef's selection of starch and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$74 per person

Potomac

Lunch Package

Salad

Mixed Field Greens, balsamic vinaigrette

Entrée

(Please select three)

Lemon Herb Crusted Salmon, whole grain mustard sauce

Chicken Romano, Romano cheese crust, artichoke tomato bruschetta

Braised Short Ribs, fork tender with Cabernet demi-glace

Coconut Crunchy Shrimp, citrus chili sauce

Grilled Rainbow Trout, lemon shallot butter

Dessert

NY Style Cheesecake, strawberry sauce

Warm fresh breads and chef's selection of starch and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$33 per person

Woodrow Wilson

Lunch Package

Soup

New England Clam Chowder

Maryland Cream of Crab Soup

Salad

Mixed Field Greens, balsamic vinaigrette

Entrée

(Please select three)

Lemon Pepper Chicken, grilled & topped with a light lemon pepper sauce

Filet Mignon Medallions, grilled to perfection, au jus

Baked Stuffed Flounder, lump crabmeat stuffing, lemon shallot butter

Lump Crab Cakes, lemon shallot butter, basil oil drizzle

Dessert

NY Style Cheesecake, strawberry sauce

Warm fresh breads and chef's selection of starch and vegetable accompany entrées unless otherwise stated.

Soft Drinks, Coffee & Tea Service

\$41 per person