



The John Marshall Ballrooms

Cocktail ~ Heavy Hors d'oeuvres

Similar price to a seated dinner but without a formal place setting or full guest seating, this is a mix & mingle “grazing” cocktail party style menu.

We recommend selecting at least 8 items separate from cocktail hour (a mix of chef stations and displays works well).

Staffing costs vary depending on the need for chef stations but is usually less than that of a seated dinner, menu pricing is based on the menu as a whole can vary from \$35-\$50 per person.

Menu items are served with cocktail napkins (small plates & forks as needed), stemless cosmo or other unique dishware.

ACTION CHEF STATIONS

Separate displays featuring a tableside chef to carve and/or prepare guests selections.

Action Stations are striking displays and a memorable experience for guests while also offering variety within the menu item.

Carving Stations

Steamship Round of Beef

whipped horseradish, Vidalia marmalade, artisan rolls

Beef Tenderloin

chimichurri aioli, dijon horseradish, artisan rolls

Steamship Leg of Lamb

traditional mint jelly, tzatziki, & homemade rolls

Beautiful Brown Sugar Glazed Virginia Ham

decorated with pineapple rings and cherries
heart shaped sweet potato biscuits, apple butter, honey mustard

Chicken/Beef/Lamb Chef Stations

Deconstructed Chicken Cordon Bleu

garlic roasted smashed red skin potatoes topped with buttermilk fried chicken, shredded cheddar, & bits of ham

Pigs In A Blanket Table

all-beef franks | smoked sausage & jack cheese | Italian sausage with sautéed pepper & onion; condiments ~ spicy ketchup, mustard, sweet onion aioli

Trio of Sliders

pulled pork slider with 5-veggie slaw on a petite roll
mini sirloin slider w/ truffled cheese & pickle on a sesame bun
buttermilk fried chicken bite with spicy peach sauce on a homemade biscuit
*option to add tater tots, Yukon gold fries, or sweet potato fries!

Deconstructed Beef Wellington

layered in a ramekin or cosmo - whipped potatoes, thinly sliced beef tenderloin,

& a rich portobella gravy topped with a puff pastry crisp
Demi Steak Dinner in a Glass
baby English peas, buttermilk mashed potatoes and grilled beef tenderloin
layered in a stem-less martini glass and garnished with a sesame bread twizzle

Miniature Meatloaf Dinner
layered on whipped potatoes with green peas & caramelized onions

Boneless Beef Short Ribs & Cheddar Grits
slow roasted overnight in a red wine tomato sauce & served over creamy cheddar grits

Petite Grilled Lamb Chop
French cut and served on spicy roast sweet potatoes garnished with a crispy sugar snap pea

Seafood Chef Stations

Seafood Cocktail
Jumbo shrimp, back fin crab and sea scallops served in an Old Bay rimmed martini glass
with remoulade sauce, fresh chive, cherry tomato, & lemon

Rappahannock Oysters on the Half Shell
shucked tableside and served with fresh lemon, hot sauce, and Ritz crackers

Miniature New England Lobster Bake in individual "steamer" cans
lobster, smoked sausage, red potatoes, onion and fresh corn "off-the-cobb"

Shrimp Scampi
Sautéed table with fresh herbs and garlic, served in natural shell

Coquilles du Mur
Scallops, shrimp & lobster in a rich sherry cream sauce
topped with house made bread crumbs and served in a natural scallop shell

Langostino Lobster Mac & Cheese
served in individual small white ramekins with sweet red pepper relish

Coconut Shrimp & Mini Crab Cake
sweet and sour slaw, served in a colorful tiny Asian bowl

Nori Sesame Seared Tuna *served to order with selections including*
shrimp and lemon grass risotto, wasabi, rice crackers, pickled ginger

Pan Seared Scallops
served over black rice with citrus vinaigrette

Pasta Chef Stations

Bistro Ravioli Table
Ravioli's filled with butternut squash & ricotta ~ lobster, leek & mascarpone ~ braised beef & veggie ~ sausage & swiss
chard ~ wild mushroom & ricotta ~ Yukon potato & black truffle
Sauces: house red, pink vodka, light cream tarragon, or olive oil sauté (pick 2 ravioli & 2 sauces)

Pasta Table
bow tie pasta or tortellini with your choice of vodka cream sauce or house red sauce
garlic bread & grated Parmesan cheese

Mac & Cheese Table

elbows & shells mixed three cheese sauce with guests choice of toppings:
applewood bacon, diced tomato & chives, shredded Parmesan, & house made bread crumbs

Chef Stations – Other

(vegetarian or with guests' selections of protein)

Oriental Baby Spinach Salad

served in small Chinese take-out pails
with a selection of: crispy jumbo shrimp, hickory smoked bacon, avocado, scallions,
tomato, and toasted sesame seeds with a sweet soy sherry vinaigrette

Southern Grits Table

cheddar grits with guests selection of toppings
shrimp Creole, caramelized onions, sharp cheddar, applewood bacon, or andouille

Jambalaya

Spanish rice with peppers, onion, and tomato, topped with guest selection of:
cajun shrimp, crawfish, blackened chicken, Andouille, and hot sauces
served in coconut bowls *Paella is a similar option

Buttermilk Mashed Potato Table

toppings: sour cream & chives, cheddar & fontina, applewood bacon crumbles, baby green peas

Risotto Table

individually tossed in a giant "bowl" of Parmesan with a selection of:
fontina, crumbled smoked apple wood bacon, baby English peas & sautéed mushrooms

Stir Fried Rice Table

shrimp, chicken, and/or crispy Asian vegetables with rice, served in small Chinese take-out pails

Whipped Sweet Potato Table

warm marshmallow cream, toasted pecans, toasted coconut, cinnamon and sugar

DISPLAYS

These items would be served together on a display for guests to pick up, no table chef required

Chicken/Poultry

Buttermilk Fried Chicken Bites

sweet and spicy peach sauce

Mandarin Kung Pao Chicken

grilled pineapple and crispy wasabi wonton

Chicken Yakatori

aka skewered; peanut or ginger scallion sauce

Chicken Caprese Cosmo Cup

mozzarella, cherry tomato, basil and bites of sautéed chicken

Miniature Chicken Wellington

in puff pastry purse

Pork/Beef/Lamb

Chorizo Stuffed Dates

wrapped in applewood smoked bacon

Bacon Wrapped Savory Sausage Balls

peach dijon sauce for dipping

Beef Tenderloin Kabob

With grilled peppers & tzatziki

Miniature Beef Wellingtons

with portobello duxelle in a French puff pastry

Thinly Sliced Ham

on heart-shaped buttered sweet potato biscuits

Roast Beef Crostini

with whipped horseradish & Vidalia onion

Lamb Chops Lollipops

grilled with fresh thyme and rosemary

Angus Slider Bites

on a sesame bun with cheddar & black pepper mayo

Pulled Pork Slider

on a homemade roll with 5-veggie slaw

Seafood

Sea Scallops

wrapped in applewood bacon, drizzled with sweet and sour

Cocktail Back Fin Crab Cakes

served open faced with remoulade

Crab Hush Puppies

crispy cornmeal gems with chopped green onion & chipotle tarter for dipping

Baked Back Fin Crab Dip

with house-made Melba

Wonton Wrapped Ginger Shrimp

Asian plum sauce

Smoked Salmon

boursin cheese & capers on a crispy potato round

Mini Lobster or Crab Quiches

baked in a savory round crust

Shrimp Torte

layers of shrimp, herbed cheese, & scallions, served with toasted pita points

Whole Sides of Norwegian Smoked Salmon

baby rye, capers, cream cheese, and scallions

Chilled Jumbo Shrimp
tails on, remoulade & cocktail sauces

Bubbling Hot Shrimp Dip
rich creamy parmesan & green onion, with baguette slices

Back Fin Crab Stuffed Baby Potatoes
baked with Emmentaler Swiss & chives

Smoked Fish Display
Norwegian salmon, peppered salmon, kippered salmon, Virginia trout, blue filets, white fish mousse
served with cream cheese, unsalted butter and scallions, baby rye and homemade Melba

Vegetable/Fruit/Cheese

Baked Goat Cheese
rolled in herbed breadcrumbs & drizzled with honey

Blackberry Brie Flatbread
Baked with toasted pecans & balsamic tossed arugula

French Brie Bite Cups
baked with your choice of preserves (apricot, berry, fig)

Fruit & Cheese Spreads Display
Bacon, Cheddar & Sun-dried Tomato ~ Pineapple with Sweet Green Peppers, & Pecans ~ Southern Pimento ~ Five Onion
**or wheels & wedges of imported and domestic cheeses*
Spreads served in Pineapple Halves with assorted crackers & breads, garnished with bunches of grapes and berries

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Antipasto Skewer
cherry tomato, artichoke, mozzarella, & olive drizzled with balsamic

Bruschetta
spinach, tomato, purple onion, fresh basil, & melted Fontina

Trio of Fresh Asparagus
steamed, French fried, and wrapped with ham; dijon aioli for dipping

Miniature Vegetable Quiche
sun-dried tomato & basil, broccoli & red pepper, artichoke & leek

Suzanne's Vegetable Crudités
with green goddess dip or roasted red pepper hummus

Vegetarian Spring Rolls
served with sweet and sour sauce

Baked Mushroom Caps
filled with wild mushroom stuffing, spinach & water chestnuts, back fin crab,
or Italian sausage with marinara sauce and melted fontina cheese

Spanakopita
spinach & feta baked triangles of phyllo pastry

Spinach & Artichoke Heart Fondue
served warm with croissant squares for dipping

Mini Caesar Cup

dressed romaine & tomato served in lace cheese cup

Zucchini & Tomato

chilled salad layered with mascarpone & parmesan,
topped with pine nuts & ham crisp

Autumn Sautéed Pear Salad

in cosmo glass with feta crumbles & candied pecans (or bacon!)

Miniature Desserts

Fresh Fruit Tarts with homemade custard

Two Bite Cheesecakes (tiramisu, berry, & turtle)

Miniature Eclairs filled with homemade Custard & Whipped Cream

Strawberry Cream Puffs

Cake Truffles (German Chocolate, Salted Caramel Pecan, Red Velvet, and Carrot)

Lemon Meringue Tarts

German Chocolate Squares with grated coconut & caramel

Iced Shortbread Cookies *decorated for occasion

Italian Cannoli

Petite Fours*decorated for occasion

Triple Chocolate Brownies

Key Lime or Lemon Bar Corners

Pumpkin Mousse or Chocolate Mousse Tarts

*Let us know if there is something you had hoped for but do not see here.
We are happy to design something custom and unique to your reception.*