



Reception and Station Menus

Please think of the menus below as nothing more than a starting point. A hopefully tempting way to get the conversation started. Rest assured that we will work with you until we've created the menu that matches both your vision of your event and your budget. Feel free to select items from our [Holiday Hors D'Oeuvres Menu](#) to compliment these offerings if you would like. We would also be happy to help you in the selection process so call us today at: 703.892.1400.

A Norman Rockwell Christmas

\$18.75 per person

House-Smoked Turkey Breast

Brined with Mulling Spices and Red Chiles and sided with Orange-Cranberry-Chipotle Spread and soft Egg Rolls.

Spiral Sliced Ham

Glazed with Bourbon and Honey and served with Granny's Drop Biscuits, Extra Glaze and Fancy Pickles

Imported and Domestic Cheese Display

Aged Bleu, Montrachet, Brie, Farmhouse Cheddar, Swiss and Smoked Gouda. Garnished with crisp Grapes, Strawberries, Dried Turkish Apricots and our House Recipe Spicy-Sweet Pecans. Presented with Artisan Breads, Crackers and Crisps on the side.

Country Crudités

Garden Fresh Vegetables with Zesty Red Pepper Ranch Dip in a hollowed Bread Boule. Vegetables to include: Broccoli and Cauliflower florets, Asparagus Spears, Zucchini, Red and Yellow Pepper Spears, Petit Carrots and Grape Tomatoes

New Age Deviled Eggs

The Classic topped with Black Olive and Caper "Caviar"

Sideboard Sweets

Assorted Fancy Christmas Cookies, Grandma's Fudge with Walnuts and Raspberry Crumble Bars.



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A Tuscan Holiday

\$23.75 per person

Mushroom Ravioli

Garnished with Wild Mushrooms in a Demi-Glace Cream Sauce with Brandy
Topped with Roasted Red Peppers, Pine Nuts and Parmesan

Chorizo and Potato Frittata with Grilled Fennel

Cut into bite-sized wedges and served warm

Grilled Pesto Chicken on Ciabatta Bread

With marinated Artichokes, Fresh Mozzarella and Tomatoes. Cut into 2-bite squares

Italian Crudité's

To include Zucchini, Cauliflower, Asparagus, Sweet Red Peppers and Grape Tomatoes
Offered with Gorgonzola and Basil Dipping Sauce with Garlic

Sea Salt-Dusted Flatbread topped with Dried Figs

With Caramelized Onions and Fontina Cheese

Saffron Panettone

With crushed sugar topping

Sicilian Cannolis

Filled with Sheep's Milk Ricotta and Orange Peel. Garnished with Crushed Pistachios and Chocolate

Southwestern Soiree

\$22.25 per person

Spice-Rubbed Pork Tenderloin

Wrapped in Corn Husks with Cranberry and Avocado Salsa. Sided with hinged Simplicity Silver Dollar Rolls

Petit Medallions of Pumpkin-Seed Crusted Salmon

With a hint of Ancho Chile

Petit Tamale Tarts

Corn Meal Crusted and Custard Filled. Topped with Spiced Shrimp and Roasted Corn Salsa

Cowboy Hummus

A dip of White Beans, Roasted Garlic, Chipotle and Lime Juice surrounded with Crisp Tortillas and Crisp and Colorful Garden Vegetables

Caballero Queso

Bite-Sized Wedges of Manchego Cheese, Fresh Goat Cheese rolled in Toasted Walnuts and Dried Cranberries and Brie Cheese topped with Dried Apricots and Spicy Mesilla Valley Pecans. Sided with Crisp Granny Smith Apple slices and Crusty Farm Bread

Gingham Covered Sideboard

Pumpkin Cheesecake Squares, Apple Cranberry Crumble Bars and Raspberry Linzer Diamonds.
Garnished with Holly Leaves and Petit Candy Canes



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After the Sleigh Ride

\$24.50 per person

Char-Grilled Angus Flank Steak

Marinated in Balsamic and Garlic. Thinly bias sliced and garnished with Grape Tomato Compote, Petit Hinged Cocktail Rolls and Rosemary Mayonnaise

Mesilla Valley Pecan Chicken Skewers

Drizzled with Spicy Honey Mustard

Chesapeake Blue Crab Crabmeat Terrine

With Oven-Dried Tomatoes and a Hint of Feta Cheese. Sided with Garlic Pita Crisps and Baguettes

Antipasto Skewers

Bocconcini Mozzarella, Hard Salami Cornets, Marinated Artichokes, Cured Olives and Sweet Grape Tomatoes drizzled with Extra-Virgin Olive Oil and Chiffonade of Basil

Country Cheese Board

Saint Albray, Wensleydale with Cranberries, Manchengo, Goat Cheese Gouda and Aged Farmhouse Cheddar. This spread includes Dried Figs steeped in Red Wine, Apricots and Toasted Walnuts. Displayed with baskets of Sourdough Ficelle, Imported Crackers and Toasted Walnut Wheat Raisin Bread

Gingerbread Squares

With Eggnog Scented Whipped Cream, Double-Dipped Chocolate Strawberries and Kailua-Scented Truffles

Join Me at the Chimney Top

\$19.85 per person

Yuletide Chicken Strudels

A hearty blend of Chicken and Cumin, Corainder and Ginger. Rolled into flaky Phyllo Logs with Almonds and sided with Spiced Tomato Sauce

Holiday Cocktail Sandwiches

A festive array served on artisan breads and cocktail rolls:

Smoked Turkey with Cranberry Chipotle Chutney, Roast Black Angus Beef with Barbecued Onions and Horseradish, Jerk-Spiced Pork Tenderloin with Brie and Raspberry-Walnut Mayonnaise, Grilled Vegetable Wraps with Mozzarella and a dollop of Pesto

Brie in Pastry

The classic ripe French Classic topped with Sun-Dried Cranberries, Pecans, Chipotle Chiles and Honey. Sided with Grapes, Strawberries and slices of Sourdough Baguette.

Smoked Salmon and Cucumber Pumpnickel Squares

Garnished with Scallion Cream Cheese and Dill

Country Crudités

Garden Fresh Vegetables with Zesty Red Pepper Ranch Dip in a hollowed Bread Boule. Vegetables to include: Broccoli and Cauliflower florets, Asparagus Spears, Zucchini, Red and Yellow Pepper Spears, Petit Carrots and Grape Tomatoes

Persons of Gingerbread

And Assorted Christmas Cookies with Homemade Fudge and Truffles



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...Tied Up With String...

A few of our favorite things to mix in to your menu or to use as substitutes

Pasta – add \$4.00 per person to any menu above

Penne Pasta with Chicken, Sun-Dried Tomatoes, Gorgonzola and Pine Nuts

Served in a Dark Poultry Broth with Roasted Garlic

Cheese Agnolotti with Smoked Turkey and Wild Mushrooms

Served in a Light Cream Sauce with Pecorino Romano Cheese

Jambalaya Pasta:

Tri-color Farfalle with Andouille Sausage, Shrimp and Roasted Chicken in a Tomato Sauce with Peppers and Onions. That is just spicy enough

Little Nibbles

Stilton Tarts topped with Cranberry Chutney (\$25.00 per dozen)

A veritable Bite-Sized Christmas on a flaky crust

Granny's Sweet Potato Biscuits & Country Ham (\$20.00 per dozen)

Made two-bite sized and seasoned with a dollop of Practically Perfect Pepper Jelly

Mesilla Valley Pecan Chicken Skewers (\$24.00 per dozen)

Drizzled with Spicy Honey Mustard

Noël Colored Vegetable Rolls (\$24.00 per dozen)

Confit of Tomato, Grilled Squashes and Balsamic Reduction wrapped in a Multi-Grain Tortilla with Peppered Goat Cheese

Phyllo Pouches (\$24.00 per dozen)

Stuffed with Pears and Gorgonzola Cheese in Red Wine and Black Pepper Reduction. (requires warming – microwave not OK)

Chesapeake Bay Crab Cakes (\$30.00 per dozen)

With classic Remoulade Sauce (requires warming – microwave OK on your platter)

Et Cetera

Crab and Artichoke Dip (\$125.00 per 2.5 Quarts – 35 ppl)

The Chesapeake Classic with a rich Parmesan Crust. Sided with slices of crusty Sourdough Baguette

Red and Green Christmas Terrine (\$75.00 each – 20-25 ppl)

Layers of Pesto, Sun-dried Tomatoes and Garlic Boursin. Sided with Grilled Flatbreads and Crisp Crackers

Chesapeake Blue Crab Crabmeat Terrine (\$95.00 each – 20-25 ppl)

With Oven-Dried Tomatoes and a Hint of Feta Cheese. Sided with Garlic Pita Crisps and Baguettes



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Sweet Things

Chocolate & Grand Marnier Fondue (\$5.50 per person)

Rich and Creamy and sided with Strawberries, Pineapple and Melon and Squares of Lemon Poppy Seed Pond Cake for Dipping

Double-Dipped Chocolate Strawberries and Kailua-Scented Truffles (\$18.00 per dozen)

Fresh Sliced Fruit and Berries (\$75.00 per platter – 20-25 ppl)

With Vanilla Scented Whipped Cream

Tony's Beautifully Decorated Yule Logs: (\$75.00 per Yule Log – 18-20 ppl)

Vanilla Yule Log

Filled with Cointreau Mousse

Chocolate Espresso Yule Log

Filled with Mocha Mousse and topped with Chocolate Butter Cream Frosting

