



## **Appetizers**

### **Gourmet Stationary Hors d' Oeuvres**

Fresh Vegetable Crudit  served with choice of Creamy Blue Cheese, Ranch or Green Goddess Dip

Roasted Red Pepper Hummus accompanied by Baked Pita Chips

Warm Baby Spinach, Goat Cheese and Artichoke Dip served with Crusty Ciabatta Pieces

Marinated Summer Style Grilled Vegetable Platter drizzled with a Balsamic Glaze

Italian Style Antipasto Platter with Cured Meats, assorted Cheeses and Marinated Vegetables

Homemade Ranch Style Tortilla Chips served with a Fresh Tropical Fruit Salsa

Warm Baby Spinach, Goat Cheese and Artichoke Dip served with Crusty Ciabatta Pieces

Gourmet Cheese and Cracker Platter (Cubed or Whole Blocks)

Fresh Pretzel Sticks served with a Tangy Honey Mustard Dip

Fresh Roma Tomato and Basil Bruschetta served with Reggiano Parmigiano Toast

Goat Cheese topped Crostini, Fresh Macerated Strawberries and Fig drizzled with a Balsamic Glaze

Fres Baked Focaccia topped with Melted Fresh Mozzarella and drizzled with Pesto

Homemade Chipotle Dusted BBQ Crisps

### **Gourmet Passed Hors d' Oeuvres**

Jumbo Lump Crab and Fresh Herb Tartlets drizzled with a Citrus Vinaigrette

Goat Cheese and Wild Mushroom Phyllo Kisses

Lobster and Scallion Salad served with Blue Corn Tortilla Chips

Assorted Sushi and Sashimi served with Ginger Soy

Jumbo Lump Crab Cakes served with a Roasted Red Pepper Remoulade

Dijon and Herb Crusted Baby Lamb Chops

Seared Southwestern Style Jumbo Shrimp drizzled with a Spicy Chipotle Glaze

Mini Applewood Bacon, Caramelized Onion and Cheddar Black Angus Sliders served on Potato Buns



THE *Food*  
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Potato and Pea Samosas served with a Minted BBQ Chutney

Southern Style Pulled Pork and Macaroni and Cheese Balls drizzled with a BBQ and Chipotle Glaze

Panini Pressed Braised Short Rib and Boursin Mini Sandwich

Sliced Roasted Black Angus Tenderloin of Beef on Toasted Garlic Crostini with a Fresh Horseradish Cream

Sliced Marinated Grilled Flank Steak on Toasted Garlic Crostini with a Herb Boursin Spread

Marinated Grilled Chicken Quesadillas with Stewed Peppers and Onions

Sesame Crusted Lamb Meatballs served with a Spicy Yogurt Harissa

Mini Pulled Pork Sliders served on Sourdough with Crispy Fried Onions

Stuffed Mushrooms with Pancetta, Shallots and Sage

Gazpacho or Split Pea Shooters topped with Mini Grilled Cheese Sandwich Rounds (assorted)

Paprika Dusted Mini Potato Pancakes topped with Smoked Salmon and Crème Fraiche

### *Satays and Skewers*

- Barbecued Pork drizzled with a Blood Orange Glaze
- Oriental Style Glazed Chicken drizzled with a Ginger Sesame Glaze
- Marinated Grilled Chicken drizzled with a Sun-Dried Tomato Aioli
- Beef Tenderloin Bites
- Blackened Salmon Satays
- Fresh Mozzarella and Grape Tomato Brochettes drizzled with a Balsamic Glaze
- Antipasto Skewer - Italian Style Cured Meats, Grape Tomato, Fresh Mozzarella and Cured Olives drizzled with a Pesto Vinaigrette

### *Homemade Empanadas*

- Spicy Chicken
- Black Bean and Corn
- Traditional Beef

### *Mini Pressed Sandwiches*

- Panini Pressed Classic Reuben with Corned Beef, Sauerkraut, Swiss Cheese and a Creamy Russian Dressing Spread
- Panini Pressed Cuban Style Sandwich with Virginia Style Ham, Thin Sliced Roast Pork, Swiss Cheese, Pickles and a Spicy Brown Mustard Spread
- Pan-Fried Italian Style Breaded Chicken Breast with Melted Smoked Mozzarella and Sautéed Baby Spinach topped with a Roasted Garlic Aioli
- Blackened Chicken with Pepper Jack, Fresh Spinach and a Creole Aioli



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*Upscale Gourmet Soup Station served with Sourdough Bread Boules*

- Lobster or Wild Mushroom Bisque
- Butternut Squash Soup topped with Crème Fraiche and Cinnamon Chipotle Dusted Pepitas
- Pasta Fagioli
- Roasted Corn Chowder topped with Fresh Ranch Corn Strips
- Spilt Pea or Yellow Lentil Soup

**Sample Gourmet Cocktail Style Hors d' Oeuvres Event**

**Gourmet Stationary Hors d' Oeuvres**

Roasted Red Pepper Hummus accompanied by Baked Pita Chips

Homemade Ranch Style Tortilla Chips served with Salsa

Fresh Roma Tomato and Basil Bruschetta served with Reggiano Parmigiano Toast

Fresh Baked Focaccia topped with Melted Fresh Mozzarella and drizzled with Pesto

**Gourmet Passed Hors d' Oeuvres**

Goat Cheese and Wild Mushroom Pyhlo Kisses

Jumbo Lump Crab Cakes served with a Roasted Red Pepper Remoulade

Mini Applewood Bacon, Caramelized Onion and Cheddar Black Angus Sliders served on Potato Buns

Potato and Pea Samosas served with a Minted BBQ Chutney

Mini Spicy Chicken Empanadas

Marinated Grilled Chicken Skewers drizzled with a Sun-Dried Tomato Aioli

**Sample Upscale Cocktail Style Hors d' Oeuvres Event**

**Upscale Stationary Hors d' Oeuvres**

Marinated Summer Style Grilled Vegetable Platter drizzled with a Balsamic Glaze

Italian Style Antipasto Platter with Cured Meats, assorted Cheeses and Marinated Vegetables

Lobster and Scallion Salad served with Blue Corn Tortilla Chips

Fresh Roma Tomato and Basil Bruschetta served with Reggiano Parmigiano Toast

**Upscale Passed Hors d' Oeuvres**

Dijon and Herb Crusted Baby Lamb Chops

Seared Southwestern Style Jumbo Shrimp drizzled with a Spicy Chipotle Glaze



**THE Food**  
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Jumbo Lump Crab and Fresh Herb Tartlets drizzled with a Citrus Vinaigrette

Fresh Mozzarella and Grape Tomato Brochettes drizzled with a Pesto Vinaigrette

Potato and Pea Samosas served with a Minted BBQ Chutney

Gazpacho Shooters topped with Mini Spicy Grilled Cheese Sandwich Rounds