

Hors D'oeuvres

Prices based on 100 pieces of each menu item



BEEF WELLINGTON'S \$300

Puff Pastry Baked w/ tender slow cooked ribeye beef in a mushroom demi glace.

FAMOUS MEATBALLS \$170

Beef Meatballs tossed in sweet Kentucky Bourbon BBQ sauce, Italian style in Marinara, Sweet & Sour Glazed, or Swedish Style.

*Also available, our new "Plant Based" Vegetarian and Vegan Meatball w/ any sauce option ~ \$295

GENERAL TSO'S HIBACHI BEEF SKEWERS \$465

Fresh cut Steak, Pepper, Red Onion, marinated in our Signature Steak Sauce.

HICKORY SMOKED HAM BISCUITS \$200

Thin Sliced Pit Ham on Mini Cheddar Garlic w/ Honey Mustard OR try our homemade Sweet Potato Biscuits w/ Apple Butter and sliced Pit Ham for ~ \$255

VINEYARD FLATBREAD \$245

Toasted flatbread w/ Fig jam & sweet Goat cheese, Arugula, Prosciutto Ham, and caramelized onions

BACON WRAPPED DATES (GF) \$175

Dried dates filled w/ cream cheese, baked with crispy hickory smoked bacon

LUMPIA \$295

Everyone's favorite! Hand Rolled Spring Rolls Stuffed w/ Vegetables & Pork, served w/ a Sweet Chili Duck Sauce

*Available w/ Vegetables Only for our Vegan Guests!

NOT YOUR MOTHER'S DEVILED EGGS (GF) \$175

Assorted styles from the Traditional, Buffalo Chicken Ranch, Curried Shrimp, Smoked Salmon, VA Ham w/ Cheddar & Scallion, and Sriracha Bacon just to name a few!



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MINI SOUTHERN STYLE CHICKEN & WAFFLE SKEWERS \$225

Fried Chicken Bites on Belgian Waffles w/ Maple Syrup

FRESH CUT BONELESS CHICKEN BITES \$225

Fresh cut Chicken Breast, lightly fried and tossed in your choice of Mango Habanera, sweet Kentucky Bourbon BBQ, Classic Buffalo, Teriyaki style, Sweet Chili, or Sesame Ginger Sauce. Served w/ Ranch or Blue Cheese Dressing

SANTA FE CHICKEN EGGROLLS \$250

Filled with Grilled Chicken, Black Beans, Corn & Peppers, spicy Cheese, and seasonings served w/ a Santa Fe Ranch.

GRILLED CHICKEN SKEWERS (GF) \$300

Fresh cut Chicken Breast, grilled & served with house made Teriyaki, Mae Ploy Sweet Chili, Sweet Baby Ray's Kickin' Bourbon, or Sesame Ginger sauce.

CRANBERRY CHICKEN SALAD CUPS \$195

Gourmet Chicken Salad with Honey & Cranberries in a Crispy Phyllo Shell

CRUSTLESS MINI HOME MADE QUICHE (GF) \$190

Enjoy some of our culinary combinations! Chicken Florentine ~ w/ chicken, spinach and Provolone, Western ~ w/ ham, onion, bell pepper, shredded Cheese, and Garden Vegetable & Feta just to list a few...

CHESAPEAKE BAY CRAB CAKES \$ Market Price

Blend of Premium Backfin & Lump Crab Meat with Select Herbs & Spices, broiled & serve w/ Caper Aioli

CRAB STUFFED MUSHROOMS \$ Market Price

A blend of Premium Backfin & Lump Crab Meat with select Herbs & Spices stuffed in Marinated Button Mushrooms w/ a Lime crème

Ask about our delicious Vegetarian / Vegan Stuffed Mushrooms ~ \$200

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LUMP CRAB DIP \$ Market Price

Premium Lump Crab Meat, Old Bay seasoning & Cream Cheese oven baked and served with Crispy Baked Pita Points

ASIAN CUCUMBER SHRIMP ROLLS (GF) \$265

Fresh shrimp, wrapped in thinly sliced cucumber, w/ Wasabi Avocado, Sesame Seeds and Siracha

LOUISIANA SHRIMP & GRITS \$495

Creole spiced Shrimp w/ Caramelized Onions & Peppers, simmered with Andouille Sausage over Creamy Cheddar Stone Grits (Contains Pork)

YOUR FAVORITE SHRIMP COCKTAIL (GF) \$345

Old Bay seasoned cooked & chilled shrimp served w/ a zesty cocktail sauce and fresh lemon wedges

SPICY SALMON or TUNA WONTONS* \$325

Fresh cut Salmon OR choose a Sesame seared Ahi Tuna both served w/ Sriracha and General Tso's Sauce, and Asian slaw blend in Crispy Wontons

BLACKENED ROCKFISH STACKS (GF) \$275

seasoned Rockfish served with Avocado & Cilantro Lime slaw on Blue Corn Tortilla chips

PEPPER CRUSTED TUNA BITES* (GF) \$300

Fresh cut, wild caught Ahi Tuna, seasoned and served with a Dijon Dipping Sauce

BACON WRAPPED SCALLOPS (GF) \$525

Oven Broiled Sea Scallops wrapped in Applewood Bacon. Try these baked and glazed with our sweet Kentucky Bourbon BBQ sauce! (Contains Pork)

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SCALLOP & SHRIMP "MARGARITA" CEVICHE (GF) \$375

Citrus Bay Scallops and Shrimp, w/ lime juice, Silver Tequila, mango, tomato, & jalapeno served w/ cucumber sticks and Tobiko

SPINACH & ARTICHOKE DIP (VEG) \$295

Baby Spinach, Artichoke Hearts, Vegetable seasoning baked w/ Cream Cheese, served w/ Crispy Baked Pita Points

'THE BEST' MAC & CHEESE BITES (VEG) \$345

Cheddar, Fontina, Gruyere and Gouda cheese tossed in macaroni pasta, Panko coated and lightly fried! Served with a tomato bisque dipping sauce

ITALIAN CHEESE TORTELLINI CUPS (VEG) \$290

Cheese filled tri-color tortellini pasta , cherry tomato, artichoke hearts, and olives, marinated w/ infused olive oil

FRESH FRUIT SKEWERS (VEG/GF) \$225

Seasonal fresh fruit , drizzled with Honey and garnished w/ sesame seeds

CAPRESE SALAD SKEWERS (V/VEG/GF) \$245

Ripe Tomatoes, Fresh Mozzarella & Basil, topped with Balsamic Reduction

HUMMUS, VEGETABLES, & BAGUETTES (V/VEG) \$350

Selection of Red Pepper, Roasted Garlic, Classic, & Sun Dried Tomato Hummus with assorted bell peppers, baby carrots, and cucumbers. Served with Parmesan seasoned baguettes

WILD MUSHROOM FLATBREAD (VEG/GF) \$240

Sautéed wild mushrooms w/ creamy Goat Cheese on toasted Sweet Potato flat bread.

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The Ultimate Cocktail Party themed Hors D'oeuvres Package

“The Cosmopolitan”



\$35 per guest

Choose (1) Signature Hors D'oeuvre Display

Choose (1) “Specialty Station”

~ complete with Complimentary Chef Attendant

Choose (3) Hors D'oeuvre Menu Selections

~ Served “Passed” for Your Guests!

*Select from our extensive list of delicious a la carte
hors d'oeuvres options creatively served,
perfect for any celebration!*

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