

Hors D'oeuvres Selections

*The selections below may be added to your Wedding or Entertainment Package
Please be sure to consult your event planner for additional selections*

Cheese Display

*...aged, smoked, a delectable assortment of only the finest cheeses and
Accompaniments beautifully displayed and perfect for self service...*

\$3.50 per person

Crudités Display

...the freshest vegetables, with accompaniments and dips & sauces...

\$3.50 per person

Focaccia Bread

Our Chefs will intrigue you with their selections of sausage, broccoli, zucchini or ricotta

\$3.50 per person, per selection

Fresh Fruit Display

...Seasonal fruit, beautifully presented and served with a variety of dipping sauces

\$4.50 per person

Sushi Platter

Choose from a large selection of traditional Japanese sushi varieties, as well as American favorites

\$4.00 per person

Stationary Hors D'oeuvres

Fiesta Platter

(Guacamole, Sour Cream, Refried Beans, served with tortilla chips)

Hot Artichoke Dip

(Served with assorted crackers and warm bread)

Hot Crab Dip

(Served with warm French bread and assorted crackers)

\$3.50 per person, per selection

Chafing Station

Greens & Beans

Jambalaya

Swedish Meatballs

Fried Calamari

Eggplant Rollatini

\$4.25 per person, per selection

Gourmet Chafing Station

Pan Seared Scallops with Champagne Leek Sauce

Beef Tips Au Poivre

\$6.50 per person, per selection

Chef Attended Pasta Station

*Your guests will be able to design their own personal pasta dish
that our Chefs will prepare from a variety of delicious items.*

The perfect culinary delight!

\$7.25 per person, per selection

Chef-Attended Carving Station

Roast Sirloin of Beef – Marinated Grilled Flank Steak

Baked Virginia Ham -Slow Roasted Turkey Breast

Roast Pork Loin – Cushion of Lamb

(Served with sauces and/or condiments and petite rolls and breads)

\$5.25 per person, per selection

\$6.50 per person for Lamb

Hors D'oeuvres Selections Continued

River Stone Manor's Antipasto Display

Featuring items such as : An assortment of Salami, Pepperoni, Prosciutto, International & Domestic Cheeses, Marinated & Grilled Vegetable Platter with Roasted Garlic Aioli, Assorted Vegetable Crudités with Roasted Onion Herb Dip, Ham and Fontinella and Rosemary spread, Roasted Red Pepper Salad, Sicilian Vegetable and Pepper Salad, Italian Marinated Mushrooms, Fresh Mozzarella served with Sliced Tomatoes, Basil and Olive Oil, Imported Olives, Hot Cherry Peppers, Breaded Eggplant Salad, Hummus served with Pita Bread, Fresh Tomato, Garlic & Basil Crostini, and Artichoke Dip in a bread boule served with Assorted Warmed Breads

River Stone Manor's Bistro Table

Featuring items such as : International & Domestic Cheeses, Marinated & Grilled Vegetable Platter with Roasted Garlic Aioli, Assorted Vegetable Crudités with Roasted Onion Herb Dip, Spicy Peach Salsa with Tri-colored Tortilla Chips, Ham, Fontinella, & Rosemary Spread, Sun dried Tomato & Ricotta Dip, Italian Marinated Mushrooms, Warm Grilled Portobello Mushrooms with Balsamic Glaze, Spinach & Artichoke Dip in Bread Boules, Smoked Salmon & Scallion Dip, Shrimp & Boursin Spread, Spanish Olive & Sweet Pepper Tapenade, Herbed Pitas with Assorted Hummus, Baked Brie, Roasted Vegetable Caviar with Toasted Bagel Chips, White bean & Summer Vegetable Salad, Cajun Shrimp & Goat Cheese Dip

\$15.25 per person, per selection

Seafood Display

Featuring the following items: Sautéed little neck clams with oil, white wine, garlic and fresh parsley, Mussels Marinara, Nutty Parmesan Fish served with a dipping sauce, Marinated Seafood Salad, Shrimp and Scallop Scampi, Fried Calamari

\$16.95 per person

Butler Passed

Stuffed Mushrooms
Sesame Ginger Chicken

Shrimp Crostini
Pork & Leek Dumplings

Mini Reuben Sandwiches
Mozzarella Carozza

\$3.75 per person, per selection

Gourmet Sandwich Platter

Apocalypse Sandwiches with Virginia Black Forest Ham, Provolone Cheese & Balsamic Glaze
Sliced Beef Tenderloin with Arugula and Roasted Garlic & Horseradish mayonnaise on Artisan Bread
Grilled Chicken Saltimbocca Sandwiches with a Basil Pesto mayonnaise
Grilled assorted vegetables with caramelized Onions and Sun Dried Tomato Mayonnaise

\$4.75 per person, per selection

Elite Butler Passed

Clams Casino
Grilled Sesame-Ginger Chicken Skewers
Bourbon-marinated Scallops wrapped in Bacon
Tenderloin of Beef on Crostini with Horseradish Sauce

Mini Crab Cakes
Spanakopita (filo-wrapped spinach and cheese)
Honey Mustard Palmier with Prosciutto

\$4.25 per person, per selection

Premium Select Butler Passed

Skewers of Grilled Beef Tenderloin
Grilled Peppercorn Parmesan Shrimp
Shrimp Cocktail

\$295.00 per 100 pieces

Please add 19% Administrative Fee and 8% sales tax