



HORS D'OEUVRES

Artisanal Cheese Display

Grand Cru Reserve Gruyere, Vintage Van Gogh, Buttermilk Blue,
MezzaLuna Fontina and Wisconsin Sharp Cheddar Cheeses,
Fresh Seedless Grapes, Assorted Crackers and Toast Points

Add Genoa Salami, Capocollo, Mixed Olives and Dried Fruits

Add Mixed Olives, Hummus, Dried Fruits, Fresh Seedless Grapes

Build Your Own Bruschetta

A Creative Display of Spreads and Tapenades for you to Top French Bread Crostini
Featuring Roasted Red Bell Pepper Hummus, Olive Tapenade, Boursin Mousse,
Tomato-Basil Concasse, Basil Pesto and Aged Parmesan Cheese

Roasted Tomato Bisque with Mini Grilled Cheese Wedges

A Robust Bisques Packed with Flavorful
Tomatoes, Garlic and White Wine...Served in a Shot Glass
Topped with a Wedge of Grilled Sharp Cheddar on Multigrain Bread

Caprese Skewers

Skewers of Fresh Grape Tomatoes and Mozzarella
Topped with Parmesan Drizzled with Pesto and Balsamic Glaze

Vegetable Spring Rolls

Napa Cabbage with Red Bell Pepper, Shredded Carrot, Scallion and Toasted Sesame
Seeds, Rolled in a Delicate Rice Paper
Served with a Thai Peanut Dipping Sauce

Brie Tartlet

Sweet Tartlet with Rich French Brie Mousse
Garnished with Colorful Fresh Strawberry and a Ribbon of Balsamic Syrup

604 Jack Rabbit Road, Suite D, Virginia Beach, Virginia 23451

Telephone: 757-425-5682 Fax: 757-425-5923

www.CateringConcepts.net email: events@CateringConcepts.net



Fried Avocado Spears

Panko Crusted Avocado Spears Deep Fried and Skewered
Served with Lemon Lime Aioli

Black Bean Cake

Mini Brazilian Black Bean Cakes with Jerk Seasoning,
Pan Seared and Offered with Salsa Aioli

Baby Cheese Rounds

Mini Version of Grandma's Holiday Classic!
A Delicious Blend of Cheeses Rolled into a
Bite Sized Ball and Coated in Toasted Pistachios

Roasted Potato Rounds

Sliced Redskin Potato Rounds Roasted with Garlic and Seasonings
Topped with Tomato Aioli, Bacon and Blue Cheese Crumbles

Torta Canapés

Toast Rounds Topped with Cream Cheese,
Pepper Jelly, Bacon and Scallions

Devils on Horseback

Bacon Wrapped Dates Filled with Cream Cheese and Baked
Sweet and Delicious!

Fried Green Tomato

Fresh Sliced Green Tomatoes, Hand Breaded and Fried
Topped with a Dollop of Chipotle Aioli

Add Mini House Made Crab Cake and Chipotle Remoulade

604 Jack Rabbit Road, Suite D, Virginia Beach, Virginia 23451

Telephone: 757-425-5682 Fax: 757-425-5923

www.CateringConcepts.net email: events@CateringConcepts.net



Bacon Wrapped Jalapenos

Pineapple Cream Cheese Stuffed Jalapenos
Wrapped in Bacon

Prosciutto Wrapped Asparagus

Tender Asparagus Spears, Thinly Sliced Italian Ham and Boursin Mousse

Bill's Ham Biscuits

A Dollop of Buttery Dijon Poppy Seed Spread and Smithfield Ham
Topped with Melted Swiss Cheese and Served Warm

Roast Pork Tenderloin

Multigrain Canapé with Tender Roast Pork, Peach Preserves
Garnished with Chevrons of Fresh Peach

Braised Beef Short Ribs in Phyllo Cup

Beef Short Ribs Braised with Red Wine and Simmered Low and Slow
Served in Crisp Phyllo Cups Topped with Red Pepper Aioli and Parmesan

Open Faced Beef Tenderloin

Marinated Beef Tenderloin Seared to Medium Temperature
Served on a Toast Round with Red Onion Marmalade,
Crumbled Gorgonzola and Micro Greens

Crabmeat Remoulade Canapés

Crisp Multigrain Toast Rounds Topped with Backfin Crabmeat
Blended with a Delicious Creole Remoulade of Tomato Aioli, Capers and Lemon

604 Jack Rabbit Road, Suite D, Virginia Beach, Virginia 23451

Telephone: 757-425-5682 Fax: 757-425-5923

www.CateringConcepts.net email: events@CateringConcepts.net



Mini Crab Cakes

House Made with Backfin Crabmeat
Served with Wasabi Aioli or House Made Tartar Sauce

Coconut Beer Battered Shrimp

A House Specialty - Hand Dipped in Our Cajun Beer Batter
Dredged in House Coconut Breading and Deep Fried
Served with Orange Marmalade Horseradish Dipping Sauce

Shrimp Ceviche

East Meets West!
Jerk Seasoned Shrimp Marinated in a Sweet Rice Wine Vinaigrette,
Pickled Ginger and Avocado, Served with Crisp Tortilla Chips

Bacon Wrapped Scallops

Jumbo Scallops Wrapped in Bacon and Baked
Served with Apricot Honey Mustard Sauce

Smoked Salmon Canapé

Crisp Canapé Round Topped with Smoked Salmon Mousse with
Lemon, Capers and Dill – Garnished with a Rosette of Sliced
Smoked Salmon and Capers

Salmon Dill Biscuits

Fresh Herb Cocktail Biscuits Filled with Salmon Mousse,
Sliced Smoked Salmon, Bermuda Onion and Garnished with Fresh Dill

604 Jack Rabbit Road, Suite D, Virginia Beach, Virginia 23451
Telephone: 757-425-5682 Fax: 757-425-5923

www.CateringConcepts.net email: events@CateringConcepts.net



Blackened Tuna Skewer

Chunks of Fresh Tuna “Blackened” with Cajun Seasoning
Served with Avocado Aioli

Matsuhisa Tuna

Fresh Hand Cut Tuna Seared Medium-Rare
Served on a Cucumber Round
Topped with Wasabi Slaw and Black Sesame Seeds

Curried Chicken Spring Roll

Curried Breast of Chicken with Mango Chutney, Cashews, Scallion
Wrapped in Delicate Rice Paper and
Served with Thai Peanut Dipping Sauce

Sicilian Chicken Canapés

Multigrain Toast Round Topped with Sliced Seasoned Chicken Breast,
Roasted Red Pepper, Danish Havarti and Sweet Garlic Aioli

Caribbean Chicken Skewer

Jerk Seasoned Chicken Breast, Pineapple and Red Bell Pepper
Skewered and Grilled with a Coconut Rum Sauce

Duck Tartlet

Perfectly Cooked Maple Leaf Farms Duck Breast Blended with a
Sweet and Spicy Blackberry Chipotle Sauce, Garnished with Fresh Chives

Baby Lamb Chops

New Zealand Lamb Racks Brushed with Garlic, Dijon and Tarragon Breeding
Served Medium-Rare With Mint Demi

604 Jack Rabbit Road, Suite D, Virginia Beach, Virginia 23451

Telephone: 757-425-5682 Fax: 757-425-5923

www.CateringConcepts.net email: events@CateringConcepts.net