

# TRADITIONS

MORE THAN A CATERING CO.



*Signature  
Hors D'oeuvre  
Displays*

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# TRADITIONS

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## Signature Hors D'oeuvre Displays

Prices based on 100 servings

### GARDEN VEGETABLE

\$300

Crisp Seasonal Vegetables beautifully displayed w/ Hummus and Ranch Dressing

### FRESH FRUIT & SELECT CHEESE

\$395

Seasonal Fruits with a sweet Strawberry Margarita or Mango dipping sauce, arranged with Sharp Cheddar, Swiss and Monterey Pepper Jack Cheeses and an Assortment of Gourmet Crackers

### ARTISAN CHEESE DISPLAY

\$395

Assortment of American Grana, Gorgonzola, Extra Sharp Provolone, Vino Rosso, Aged Balsamic & Cipolline Cheeses w/ Pretzel, Focaccia, Oatmeal Wheat and Whole Grain Rolls.



### ANTIPASTO PLATTER \$565

Pepperoni, Genoa Salami, Summer Sausage, Cracked Pepper Salami, Marinated Artichoke Heart, Olives, Roasted Red Peppers, Pepperoncini, Cherry Tomatoes, Fresh Mozzarella, Havarti, Smoked Gouda, and Muenster Cheeses w/ Parmesan Baguette and Garlic-Chili Naan Bread

### SMOKED SALMON \$450

Cold Smoked Salmon Filet, Capers, Black Olives, Red Onion, Creamy Dill Sauce, Thin Sliced Cucumber, Hard Boiled Eggs, Vine Ripened Tomato, Marinated Artichoke Salad, Toasted Baguettes, Red Wine Vinegar & Olive Oil

*\*Consumer Advisory: Consumption of uncooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses*



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### JUMBO SHRIMP COCKTAIL

\$495

Chilled & Old Bay seasoned Gulf Shrimp served over ice with Lemon and our Classic Cocktail & Cajun Remoulade dipping sauces

### BAKED RASPBERRY BRIE

\$395

Brie Wheels topped w/ Sweet Raspberry Sauce, wrapped in a Puff Pastry and baked until golden brown, Served with Assorted Gourmet Crackers, Red Grapes and Fresh Local Strawberries

### SASHIMI\*

\$550

Sesame Seared Yellow Fin Tuna, Cucumber & Red Onion Salad, Pickled Ginger & Jalapeños, Shaved Carrot, Italian Parsley, Green Onion, Fresh Lemon & Lime, Wasabi, Red Chili Paste, Ponzu, Soy, Sesame Oil and tangy Ginger Sauce



### BRUSCHETTA BAR

\$400

Parmesan Toasted Baguette & Sliced Cucumber Display, Offered w/ a Variety of Toppings ~ Traditions Marinated Tomatoes, Olive Tapenade, Marinated Artichoke, Sweet Balsamic Glaze, Basil Pesto, Sundried Tomato Pesto, Parmesan Cheese, Crushed Red Pepper, Olive oil w/ Garlic & Herbs

**Add a Themed Selection to your Bruschetta Bar  
(Hand Made by our chefs as an additional option)**

Ranging From

“Herb Cream Cheese & Strawberry, Fresh Basil & Sweet Balsamic Glaze”  
“Smoked BBQ Brisket & Cheddar”, “Cuban Pork”, “Southwest Chicken”, or “Wild Mushroom”

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