

TRADITIONS

MORE THAN A CATERING CO.



Hors D'oeuvres Menu & our "Cosmopolitan Package"

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Hors D'oeuvres

Prices based on 100 pieces of each menu item



BEEF WELLINGTON'S \$240

Petite Puff Pastry Baked w/ a tender Beef Rib Eye and a mushroom demi glace.

FAMOUS MEATBALLS \$170

All 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 options

HIBACHI BEEF KABOBS* \$300

Grilled Flank Steak, Bell Pepper, Red Onion, marinated in our Signature House steak sauce.

HICKORY SMOKED HAM BISCUITS \$175

Thin Sliced Pit Ham on Mini Cheddar Dill and Honey Dijon or homemade Sweet Potato Biscuits w/ Apple Butter.

BACON WRAPPED DATES \$175

Dried dates filled with cream cheese and baked with crispy apple wood bacon

GRILLED CHICKEN SKEWERS \$270

Fresh cut Chicken Breast, grilled & served with Teriyaki, Sweet Chili, sweet Kentucky Bourbon BBQ, or Sesame Ginger sauce.

CRANBERRY CHICKEN SALAD CUPS \$150

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

MINI SOUTHERN STYLE CHICKEN & WAFFLE SKEWERS \$180

Fried Chicken Bite on Belgian Waffle w/ Maple Syrup or Country style White Gravy.

FRESH CUT BONELESS CHICKEN BITES \$200

Fresh cut Chicken, 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 Dressing

SOUTHWEST EGGROLLS \$220

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

LUMPIA \$190

Spring Rolls Stuffed with Vegetables, Chicken, or Pork and served w/ a Sweet Chili Duck Sauce

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

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BACON WRAPPED SCALLOPS \$330

Sea Scallops wrapped in Apple wood, oven broiled
Try these baked & glazed with our Sweet Kentucky Bourbon BBQ Sauce!

MANGO MARGARITA CEVICHE \$295

Citrus Bay Scallops and Shrimp, w/ lime juice, tequila, mango, tomato, & jalapeno on roasted garlic & red chili Naan bread

CRAB CAKES Market Price

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

CRAB STUFFED MUSHROOMS Market Price

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

LUMP CRAB DIP Market Price

Lump Crab Meat & Cream Cheese cooked with an Old Bay Spice Blend & served with Crispy Pita Points

ASIAN CUCUMBER SHRIMP ROLLS \$295

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

LOUISIANNA SHRIMP & GRITS \$265

Creole Shrimp w/ Caramelized Burgundy Onions & Peppers & Andouille Sausage over Creamy Cheddar Grits

MEDITERRANEAN SHRIMP COCKTAIL \$295

Sautéed gulf shrimp, tossed in a zesty blend of tomato, red onion, garlic and basil, served over organic field greens

SPICY SALMON or TUNA WONTONS* \$250

Atlantic Salmon on Asian slaw blend, w/ a caper dill aioli or Sesame seared Yellow Fin Tuna, served with Siracha or General Tso's Sauce in Crispy Wontons

ROCKFISH TACO BITES \$250

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

ASIAN TUNA BITES \$250

Fresh cut, pepper crusted Yellow Fin Tuna served with a Dijon Dipping Sauce



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CRUSTLESS MINI HOME MADE QUICHE \$180

Variety of combinations of ingredients, cheeses and farm fresh eggs!

Chicken Florentine ~ w/ chicken, spinach and Provolone

Western ~ w/ ham, onion, bell pepper, shredded Cheddar and Monterey Jack

Garden Vegetable & Feta ~ fresh vegetables with Greek Feta cheese

NOT YOUR MOTHER'S DEVEILED EGGS \$190

Assorted styles from the Traditional, Curry Shrimp or Smoked Salmon, VA Ham w/ Cheddar & Scallion, and Cilantro Avocado w/ Bacon

"THE BEST" MAC & CHEESE BITES \$265

Panko coated three cheese macaroni pasta served with a tomato bisque dipping sauce

ITALIAN CHEESE TORTELLINI \$180

Cheese tortellini pasta , cherry tomato, artichoke hearts, and olive, marinated w/ infused olive oil

FRESH FRUIT SKEWERS \$175

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

CAPRESE SALAD SKEWERS \$235

Ripe Tomatoes, Fresh Mozzarella & Basil, seasoned & topped with Balsamic Reduction & Olive Oil

VINEYARD FLATBREAD \$190

Toasted flatbread with fig butter & sweet goat cheese topped with arugala, Proscuitto Ham and caramelized onions

WILD MUSHROOM FLATBREAD \$180

Sautéed wild mushrooms with creamy Goat Cheese over toasted Cauliflower flat bread (GLUTEN FREE)

GARDEN VEGETABLE STUFFED MUSHROOMS \$200

Fresh Vegetables & seasoned Bread Crumbs baked in White Mushrooms glazed w/ a light Garlic Parmesan cream sauce

SPINACH & ARTICHOKE DIP \$230

Baby Spinach, Artichoke Hearts, Vegetable seasoning and warm Cream Cheese served w/ Pita Points

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Ultimate Hors D'oeuvre Package ~ "The Cosmopolitan"



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

\$32 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!

