



Homemades by Suzanne

Est 1983 | Providing excellence in catering for over 40 years

102 North Railroad Avenue, Ashland, Virginia 23005

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Cocktail Buffet Menu

CHEF ACTION STATIONS

\$5-\$10 *prices depend on menu as a whole, average cost on whole is \$25-\$45 per person

Roasted Capon

with orange nut bread & brown sugared mustard

Steamship Round of Beef

petite rolls, horseradish & vidalia onion marmalade

Leg of Lamb

with mint jelly & homemade rolls

Charles Henry Gray Smithfield Ham

biscuits or rolls & homemade mayonnaise

Pigs in A Blanket

smoked sausage & jack cheese, Italian sausage with sautéed peppers & onion, & franks with toppings

Soups

She Crab Soup, Shrimp Bisque, French Onion, Cream of Asparagus, Wild Mushroom, Roasted Tomato & Parmesan, Clam Chowder

Bistro Ravioli or Pasta

tomato, spinach, & feta ravioli tossed with crab and garlic butter or triangoli wild mushroom ravioli with marinara, freshly grated Asiago, & herb bread sticks

Hanover Tomato Caprese Salad

buttermilk fried green tomato, Hanover ripe red, fresh basil, & Mozzarella stack

Buttermilk Mashed Potatoes

sour cream, chives, cheddar & fontina, bacon crumble

Risotto

tossed in a parmesan bowl with a selection of cheeses, bacon crumbles, baby peas, & sautéed mushrooms

Demi Steak Dinner

baby peas, mashed potatoes, & beef tenderloin layered in a martini glass with a sesame twizzle

Yukon Gold or Sweet Potato Fries

seasoned sea salts & dipping sauces

Seafood Platter

pan-fried Chesapeake oysters, sea scallops and gulf shrimp with cocktail and remoulade sauce

Back Fin Crab Cake Saute

with small Sally Lunn rolls & tartar sauce

Tenderloin of Beef Saute

petite rolls, horseradish & vidalia onion marmalade

Mini Sirloin Sliders

roasted tomato, caramelized onion, & black pepper aioli

Shrimp Scampi

with fresh herbs & garlic

Fajita

chicken and sirloin with peppers & onions, flour tortillas with bits of tomato and sour cream spread

Tempura

chicken, shrimp, crab, or vegetable, cooked in woks

Authentic Paella

chorizo & saffron rice served in coconut bowls

Mac & Cheese

bow-tie & baby shell with smoked gouda & cheddar cheese sauces and a selection of: bacon crumbles, tomato & chives, country ham, & homemade bread crumbs

Stone-Ground Southern Grits

with a selection of: collard greens, shrimp creole, caramelized onions, sharp Cheddar, & Andouille

Oriental Baby Spinach Salad

bacon, avocado, scallions, tomato, & toasted sesame seeds

Jambalaya

with a selection of: jumbo gulf shrimp, crawfish, blackened chicken, andouille, & hot sauces

Coquilles du Mur

Scallops, shrimp, & lobster in a rich sherried cream sauce, served in a natural scallop shell

Whipped Sweet Potatoes

marshmallow, toasted pecan, coconut, cinnamon & sugar

Beautiful Brown Sugar Glazed Virginia Ham

pineapple rings and cherries; sweet potato biscuits and honey mustard

CHICKEN, DUCK, & TURKEY

most items are bite size, cocktail portions and range in price from \$3-\$7 depending on full menu selections

Asian Chicken Sate

served with a ginger peanut sauce

Crispy Chicken Drumsticks

honey-lime grilled / oven-baked sweet & sour

Miniature Cordon Bleu

with Danish ham & gruyere

Our Famous Chicken Salad

on cocktail croissants dipped in crushed pecans

Mandarin Kung Pao Chicken

fresh pineapple and crispy wasabi wonton

Chicken Caprese Salad

pillared in cosmos glasses

Sliced Roasted Turkey & Applewood Bacon

with parmesan spread on cocktail croissants

Stuffed Doughnut Holes

with turkey, Swiss, & cranberry

Buttermilk Breast of Chicken Bites

coated with coconut & served with spicy peach salsa

Blackened Cajun Chicken

skewered and served with mango salsa

Peking Duck Spring Rolls

with a ginger plum sauce

Chicken Sausage Flatbreads

petite Naan flatbread, thinly sliced apple & onion

BEEF, HAM, & LAMB

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Bacon Wrapped Savory Sausage Balls

with peach dijon sauce for dipping

Petite Lamb Chops

French cut with Palmer sauce & mint jelly

Sliced Blackened Loin of Pork

petite rolls with summer slaw

London Broil

horseradish, Vidalia onion marmalade, & rolls

Thinly Sliced Country Ham

on buttered heart-shaped sweet potato biscuits

Hand Pulled Pork Barbeque

with homemade rolls & summer slaw

Roast Beef Crostini

whipped horseradish & Vidalia marmelade

Miniature Beef Wellingtons

with a portobello duxelles

Cocktail Meatballs & Italian Sausage

tomato basil sauce

Skewered Tenderloin of Beef

grilled with green chili sauce

Moroccan Beef Meatball Tagine

served with couscous

Little Smoked Paprika Spareribs

with sticky stout barbeque sauced

Petite Filet Mignon

wrapped in smoked applewood bacon

Short Ribs & Cheddar Grits

tender boneless ribs in tomato bourbon sauce

SEAFOOD

most items are bite size, cocktail portions and range in price from \$4-\$14 depending on full menu selections

Sea Scallops Wrapped in Bacon

drizzled with sweet & sour

Wonton Wrapped Shrimp

with plum sauce

Langostini Lobster Mac & Cheese

with sweet red pepper relish

Mushrooms Stuffed with Crab & Lobster topped

with Gruyere

Pan Fried Virginia Oysters

on toasted point with cocktail sauce

Whole Sides of Norwegian Smoked Salmon

baby rye, whipped butter, cream cheese, and scallions

Chilled Jumbo Shrimp

remoulade & cocktail sauces

Cocktail Potatoes filled with Back Fin Crab

topped with Emmentaler swiss & chives

Lobster Quiches

in crispy pastries

Shrimp Torte

Boursin cheese & scallions with crispy wontons

Warm Back Fin Crab Dip

laced with sherry, served with toasted pita points

Whole Poached Salmon

soft homemade breads & watercress mousse

SEAFOOD HORS D'OEUVRES CONTINUED...

Back Fin Crab Cakes

open faced with remoulade

Zucchini Round stuffed with Crab Imperial

topped with Fontina & roasted tomato

Asian Marinated Sea Scallop

with black rice & baby bok choy in a natural shell

Seafood Cocktail

shrimp, crab, & scallops served in an Old Bay rimmed cosmo with fresh chive, cherry tomato & lemon

Shrimp Remoulade Pinwheels

sundried tomato flatbread & watercress

Coconut Shrimp & Mini Crab Cake

served with sweet & sour slaw in a colorful Asian bowl

Seared Tuna with White & Black Sesame Seeds

with shrimp & lemon grass risotto

Smoked Fish Display

Norwegian salmon, peppered salmon, kippered salmon, Virginia trout, blue filets, and white fish mousse with cream cheese, scallions, baby rye & Melba

VEGETABLES, CHEESES, & FRUIT

most items are bite size, cocktail portions and range in price from \$3-\$7 depending on full menu selections

Classic Mini Caesar

in a lace Vermont Cheddar & Fontina cheese cup

French Zucchini & Tomato Verrine

layered in a cosmos with pine nuts, fresh herbs, & mascarpone with ham crisp garnish

Seasoned New Potatoes

skewered with triple cheese fondue

Stuffed Mushrooms

wild mushrooms, spinach & water chestnuts, crab, or Italian sausage, marinara & melted Fontina

Fresh Asparagus

pencil thin with curried dijon dipping sauce

Bruschetta

spinach, tomato, purple onion, & fontina on crostini or crispy potato rounds

Fresh Seasonal Fruit

coconut rum whipped cream or chocolate mousse

Deviled Eggs

with black olives & fresh dill

Savory Brie Bite Cups

pastry shells with French brie and your choice of fig, apricot, blackberry, blueberry, raspberry, or peach

Savory Southwestern Cheesecake

cheddar, tomato, and black olives with toasted pita

Walnut Quesadilla

with Havarti, toasted walnuts, and pear preserves

Spinach & Artichoke Dip

with croissant squares

Grilled Vegetables

sweet red peppers, yellow squash, zucchini, eggplant, red onion, & portobello sprinkled with fresh herbs olive oil

Oriental Vegetarian Spring Rolls

with sweet & sour sauce

Wheel of French Cream Cheese

blend of blue & brie with bits of date, apricot, & crushed pecan; served with crispy wontons & chunks of apple

Colorful Crudites

with buttermilk dip or thousand island with blue cheese

Fruit & Cheese (spreads or wedges)

pineapple halves of homemade cheese spreads, grapes & berries, crackers, breads, and wheels of cheese

Blackberry Brie Flatbread

with toasted pecans and arugula tossed with balsamic

Grilled Fresh Pineapple

with brown sugar & dark spiced rum

Vegetable Quiche Rounds

sun-dried tomato & basil, broccoli & sweet red pepper, and artichoke heart & leek

Spanakopita

with spinach & feta

Bacon, Cheddar & Sun-dried Tomato

delicious spread with toasted baby rye

We are constantly adding, revising, changing menu's... to fast to keep up with print!

Let us know if you want something you do not see
or need help designing something custom and unique to your reception.