

Serving Virginia  
since 1993



A Sharper Palate

asharperpalate.com  
804.553.0495  
info@asharperpalate.com

## BUTLERED HORS D' OEUVRES

Served to your guests during cocktail hour while the bridal party takes pictures and awaits to be announced.  
Please select 3 to 4 options below for \$5.50 per person.

### Beef

- Seared Beef Tenderloin on Grilled Flatbread with Shaved Asparagus, Manchego Cheese and Olive Oil
- Miniature Hamburgers with Cheddar Cheese and Herb Aioli on a Sesame Seed Roll
- Braised Beef Short Rib on White Cheddar and Chive Cornbread Rounds garnished with Pickled Pearl Onion
- Miniature Rubens - Corned Beef with Sauerkraut and Thousand Island Dressing on Toasted Pumpernickel
- Blackened Beef Tenderloin with Arugula Pesto and Roasted Red Peppers on Crostini

### Pork

- Miniature Pulled Pork BBQ Sandwiches with Carrot Ginger Slaw
- Mushrooms stuffed with Italian Sausage and Fontina Cheese
- Miniature Cuban Sandwich Smoked Pork with Cheese, Pickles and Mustard
- Grilled Pork Satays, Peanuts, with Scallion-Ginger Dipping Sauce
- Smoked Ham on Cheddar Biscuits with Honey Mustard
- Prosciutto, Asparagus, Caramelized Onion and Goat Cheese on Crostini

### Poultry

- Tea Smoked Duck Breast with Edamame Puree on Crispy Sticky Rice Cakes and Radish Sprout
- Roasted Turkey on miniature Orange Muffins with Cranberry Walnut Butter
- Savory Profiteroles filled with Roasted Chicken Salad and Tomato-Rosemary Aioli
- Fried Buffalo Chicken with Blue Cheese Sauce on a Sesame Seed Roll
- Miniature Fried Chicken & Waffles with Maple Cayenne Butter

### Seafood

- Grilled Marinated Shrimp with Cocktail Sauce
- Bacon Wrapped Scallops
- Yuzu Marinated Lobster in Miso Tuille Cones
- Smoked Salmon on Crostini with Cucumbers and Yogurt Sauce
- Crab Cake Sandwiches served open face with Remoulade Sauce
- Cornmeal Crusted Oysters, with Warm Whole Grain Mustard Sauce

### Vegetarian

- Smoked Shiitake Mushrooms with Edamame Puree on Crispy Sticky Rice Cakes and Radish Sprout
- Twice Baked Fingerling Potatoes with Smoked Gruyère, Shallots and Chives
- Vegetable Garden Spring Roll with Cashew Ginger Sauce
- Parmigiano Reggiano and Italian Parsley Risotto Fritter
- Tomato Jam on Baguette Toast
- Deconstructed Vegetable Soup on Herb Focaccia Crisps
- Crispy Rice Noodles served on Asian spoons, with Vegetables and Miso

### Stationary Cheese Presentations

A nice addition to offer along with butlered food options or can be served alone.

#### Pricing ranges from \$2.50 - \$3.50 per person.

- Apple, Bacon & Gorgonzola Savory Cheesecake
- Stilton, Pear and Walnut Savory Cheesecake
- Crab, Sun-Dried Tomato & Shitake Mushroom Savory Cheesecake
- Assorted Domestic & Imported, Hard and Soft Cheeses
- Baked Brie en Croûte served with Apple Butter and Candied Pecans
- Pecorino Romano, Garlic and Herb Spread

\*All served with Gourmet Crackers and Fruit



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## PLATED & SERVED DINNER

### Menu I

#### First Course

- Mixed Greens with Fresh Raspberries, English Cucumbers, Roquefort Pieces, Balsamic Vinaigrette

#### Second Course

- Filet of Beef with Shiitake Mushroom Demi-glace topped with Matchstick Potatoes

- Crabcake

- Wild Mushroom Risotto

- Roasted Asparagus

- Freshly Baked Soft Dinner Rolls with Butter

**Above Menu is \$30.00 Per Person**

### Menu II

#### First Course

- Salad of Frisee and Mâche, Sunflower Seeds, Pepper Crusted Chèvre, Warm Red Grape Vinaigrette

#### Second Course

- Filet Mignon with Oyster Mushrooms

- Baked Sole Meunière,

- Braised Leeks, Broccolini, Wheat Berry and Rice Pilaf

- Freshly Baked Soft Dinner Rolls with Butter

**Above Menu is \$30.00 Per Person**

### Menu III

#### First Course

- Baby Bibb Lettuce, Grilled Red Onion, Orange, Gorgonzola, Toasted Walnuts Blood Orange Black Pepper Vinaigrette

#### Second Course

- Grilled Chicken Breast, sliced, with a Roasted Red Pepper Sauce

- Seared Rockfish with Mirepoix Sauce

- Asparagus, Brown Rice Pilaf

- Freshly Baked Herb Rolls with Butter

**Above Menu is \$27.00 Per Person**

### Menu IV

#### First Course

- Young Red Romaine, Roasted Beets, Red Onion, Candied Walnuts, Montrachet, Herb Vinaigrette

#### Second Course

- Grilled Beef Tenderloin with Achiote & Chile Powder, Cilantro- Pumpkin Seed Butter

- Herb Crusted Seared Sea Bass with Smoked Shrimp Butter

- Spring Onion and Potato Hash, Citrus Glazed Carrots

- Freshly Baked Soft & Crusty Dinner Rolls with Butter

**Above Menu is \$30.00 Per Person**

### Menu V

#### First Course

- Mixed Greens with Sundried Cranberries, Candied Pecans, Blue Cheese Crumbles, Raspberry Vinaigrette

#### Second Course

- Pepper Crusted Petit Filet Mignon

- Herb Roasted Black Sea Bass with Garlic Spinach

- Parmesan Potato Gratin, Roasted Asparagus Bundles

- Freshly Baked Soft Dinner Rolls with Butter

**Above Menu is \$30.00 Per Person**

### Menu VI

#### First Course

- Mixed Baby Greens, Pears, Chèvre, Toasted Almonds, White Balsamic Vinaigrette

#### Second Course

- Chicken Picatta

- Sauté of Shrimp

- Whipped Yukon Gold Potatoes

- Green Beans Sautéed with Shallots and Garlic in Nutmeg Brown Butter

- Freshly Baked Soft Dinner Rolls with Butter

**Above Menu is \$30.00 Per Person**

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*Dessert*

*Third Course Options*

**Lemon and Berry Napoleon**

Puff Pastry, Lemon Curd, Fresh Berries, Whipped Cream and Strawberry Coulis  
Decaffeinated Blanchard's Coffee

**Apple Ginger Crisp with Fresh Whipped Cream**

Decaffeinated Blanchard's Coffee

**Crème Brûlée with Raspberries and Almond Biscotti**

Decaffeinated Blanchard's Coffee

**Chocolate Hazelnut Marquis, Vanilla Meringue, Raspberry Coulis**

Decaffeinated Blanchard's Coffee

**Strawberry Shortcake**

Sweet Buttermilk Biscuit, Crème Chantilly, Strawberry and Vanilla Sauces  
Decaffeinated Blanchard's Coffee

**Lemon Cheesecake, Almond Crust and Black Berry Compote**

Decaffeinated Blanchard's Coffee

*Above Dessert Options Add \$6.00-\$ 6.75 per person*