



## Social Event Hors D'oeuvres

There are so many reasons to celebrate or throw a party! The menus below are versatile and will work well in a private home for an engagement party or at one of the many beautiful venues in Richmond commemorating a retirement, and all of the special events that happen in between. If there is anything specific that you would like to see included in your quote, please call us at 804-553-0495 or email us at info@asharperpalate.com for an all-inclusive proposal.

### Menu I

#### Butlered Hors d'oeuvres

- Crispy Fingerling Potatoes filled with Smoked Gruyère, Shallots, and Chives
- Tea Smoked Duck Breast served Sliced on Crispy Rice Cakes, Radish Sprouts, and Edamame Puree
- Cheddar & Sausage Rolls
- Beef Carpaccio on Grilled Flatbread, Shaved Asparagus, Manchego and Olive Oil
- Smoked Salmon, Baguette Crostini, Cucumbers and Yogurt Sauce

#### Stationary Hors d'Oeuvres

##### Cheese Presentation

Stilton Pear & Walnut Savory Cheesecake, Brie En Croute, Assorted Gourmet Crackers and French Bread Crisps

- Black Tiger Shrimp with Red Onion and Thai Basil in a Spring Roll Wrapper, lightly fried, Sweet & Spicy Dipping Sauce (2 pp)
- Skewered Cherry Tomatoes with Mozzarella, Basil Croutons and Olive Oil
- Bistro Beef Tenderloin, served sliced, with a Horseradish Crème Fraiche and Pommery Mustard, Fresh Baked Soft Dinner rolls
- Crab Salad with Lemon, Capers Served with Toast Points

#### Desserts – 2pp

Miniature Red Velvet Cakes, Chocolate Covered Coconut Macaroons, Miniature Lemongrass Cheesecake Confections, Amaretto Cream Puffs

Above Menu at \$30.50 per person

### Menu II

#### Butlered Hors d'oeuvres

- Smoked Chicken and Sage Mousse baked in Puff Pastry, Roasted Red Pepper Sauce
- Asian Vegetable Springrolls, cut on bias, served with a Cashew Ginger Sauce
- Shiitake Mushroom and Goat Cheese Baked in Phyllo Cups
- Lemon Poached Shrimp, Ancho Chili Cocktail Sauce
- Crab Cakes with a Sun-dried Tomato-Chipotle Mayonnaise, Open faced Rolls

#### Stationary Hors d'Oeuvres

##### Cheese Presentation

Lobster, Tarragon, and Chèvre Savory Cheesecake, Assorted Fine Cheeses, Gourmet Crackers, Flatbreads and Seasonal Fruit Garnish

- Roasted & Grilled Vegetables with Asparagus, Broccoli, Beets, Portobello Mushrooms, Squash, Fennel, Red & Yellow Peppers, Sun-dried Red Pepper Aioli
- Skewered Pepper Chicken Breast with Port Pear Dipping Sauce
- Prosciutto and Arugula on Focaccia Squares, Herb Infused Olive Oil
- Steamed Pork Dumplings with San Bai Su Dipping Sauce

#### Assorted Miniature Desserts – 2pp

Lemon Blueberry Tarts, Chocolate Chip Cannolis, Miniature Cupcakes of Vanilla-Candied Orange with a Grand Marnier Frosting, Mexican Wedding Cookies

Above Menu at \$22.75 per person

Serving Virginia  
since 1993



A Sharper Palate

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### Menu III

#### Butlered Hors d'oeuvres

- Granny Smith Apple Thins with Gouda, Sliced Almonds, Fresh Thyme and Drizzle of Caramelized Sugar
- Crabcakes on open faced roll with Remoulade
- Herb Profiteroles filled with Smoked Chicken and Sun Dried Cherry Salad
- Grape and Blue Cheese Truffles, Rolled in Pumpnickel
- Smoked Trout, White Bean Puree, French Bread Crostini, Dill Pickled Red Onion

#### Stationary Hors d'Oeuvres

##### *Cheese Presentation*

Assorted Gourmet Domestic & Imported Cheeses, Seasonal Fruit Garnish, Gourmet Crackers

- Molasses Cured Salmon Gravlax, Fennel Mustard and French Bread Crisps
- Grilled Pork Satays with Peanuts and Scallion-Ginger Dipping Sauce
- Savory Strudel of Wild Mushrooms, Leeks and Ricotta, Tomato Emulsion
- Vegetable Springrolls with Cashew Ginger Sauce

#### Desserts – 2pp

Assorted Tarts & Confections

Above Menu at \$23.25 per person

### Menu IV

#### Butlered Hors d'oeuvres

- Cornmeal Crusted Oysters served in Crispy Tart Shells topped with Warm Whole Grain Mustard Sauce
- Saffron Poached Pear, Stilton Blue Cheese and Walnuts in Phyllo Cups
- Bruschetta with Caramelized Onions, Chevre,
- Prosciutto and Roasted Asparagus Tips
- Carpaccio of Beef, Dijon and Caper Sauce, Shaved Parmesan, French Bread Crisps

#### Stationary Hors d'Oeuvres

##### *Cheese Presentation*

Stilton, Pecorino with Red Pepper, Horseradish & Chive Havarti, Gourmet Crackers, Flatbreads, & Seasonal Fruit Garnish

- Savory Strudel of Chicken, Spinach & Feta, Red wine Syrup
- Crab & Artichoke Dip with Focaccia Crisps
- Roasted Vegetables and Fresh Mozzarella on Focaccia Squares with Herb Infused Olive Oil
- Marinated Flank Steak Skewers, Cashew Ginger Dipping Sauce

#### Assorted Miniature Desserts – 2pp

Lemon Chess Bars & Chocolate Peanut Butter Balls, Assorted Macaron Cookies, Chocolate Rum Éclairs

Above Menu at \$22.75 per person



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## BEVERAGE OPTIONS

### Standard Bar Based on Consumption

A Sharper Palate can provide all of the alcoholic and nonalcoholic beverages and mixers that you may need for bar service to include: Skyy Vodka, New Amsterdam Gin, Dewar’s Scotch, Captain Morgan’s Rum, Jim Beam Bourbon, Domestic and Imported/Craft Light and Regular Beers, Red and White Wines, Assorted Sodas, Soda and Tonic Water, Juices, Bloody Mary Mix and Sour Mix with beverage charges based on consumption.

### Drinks Would Be Priced as Follows:

Highballs .....	\$6.00 per drink
Wine .....	\$25.00 per bottle
Imported Beer/Craft Beer .....	\$4.50 per bottle
Domestic Beer .....	\$3.50 per bottle
Sodas .....	\$1.50 per can

You may choose to provide your own alcohol and A Sharper Palate can provide Assorted Sodas, Soda and Tonic Water, Juices, Bloody Mary Mix and Sour Mix for a per person rate based on the duration of your event.

Please note that if you are providing all alcoholic beverages for the event, A Sharper Palate will require a copy of your ABC license two weeks prior to the event. Please contact the Virginia Dept. of Alcoholic Beverage Control (804) 213-4400 or access their website: [www.abc.state.va.us](http://www.abc.state.va.us) to obtain your license. Please confirm with your selected venue whether additional alcohol liability insurance will be required in addition to providing a one day ABC license. You will need to make arrangements to have all alcohol products delivered to the venue, (2-3) hours prior to the event time and secure transportation for the left over product at the conclusion of the event.

If you choose to provide all beverages and mixers (alcoholic and non-alcoholic), A Sharper Palate can provide Coolers, Ice, Bar Equipment and Bar Fruit for \$75.00 per bar.

Some additional beverage options to consider are: Specialty Cocktails/Signature Beverages, Coffee, Iced Tea, Lemonade, Fruit Infused Water, Hot Cider, Hot Chocolate, Champagne or Cider Toast

Please inquire about additional beverages you do not see listed.