



## Corporate Event Hors D'oeuvres

Planning an event for a couple of hours after work for a networking group or a client and staff meet and greet? These menus are perfect for those couple of hours that are after work but prior to dinner. The menus below constitute enough to tide everyone over until dinner but not take the place of the meal.

We can provide these menus as a delivery or a full service staffed event. If you would like to have a full service staffed event, please call 804-553-0495 or email us at [info@asharperpalate.com](mailto:info@asharperpalate.com) to get an all-inclusive proposal.

If you are interested in a delivery, please see the last page for specific information.

### MENU SELECTIONS

#### Menu I

##### Stationary Hors d'oeuvres

- Eggplant, Parmesan, Roasted Garlic and Red Pepper Savory Cheesecake
- Assorted Domestic and Imported Cheeses with Gourmet Crackers, Flatbreads and Seasonal Fruits
- Roasted Vegetable Presentation with Asparagus, Carrots, Portobello Mushrooms, Zucchini, Squash, Fennel, Red and Yellow Peppers, Roasted Red Pepper Aioli
- Miniature Bistro Beef Sandwiches with Roasted Red Pepper-Caramelized Onion Compote and Garlic Aioli on House-made Bread
- Skewered Chicken Yakitori, Ponzu Dipping Sauce

##### Assorted Miniature Desserts – 2pp

Lemon Blueberry Tarts, Praline Chocolate Cups, Raspberry French Style Macaroons, & Grand Marnier Truffles

Above Menu at \$14.25 per person

#### Menu II

##### Stationary Hors d'oeuvres

- Assorted Domestic and Imported, Hard and Soft Cheese Gourmet Crackers, Flatbreads, Seasonal Fruit Garnish
- Spinach and Artichoke Dip with Hungarian Paprika, Pita and Baguette Crisps
- Smithfield Ham on Tomato Basil Rolls, Honey Chipotle Butter
- Naam Barbecue Beef Skewers
- Lemongrass Chicken Garden Rolls, Vietnamese Dipping Sauce

##### Assorted Miniature Desserts – 2pp

Key Lime Tarts, Bourbon Pecan Tarts, Chocolate and Salted Caramel Tarts, Virginia Peanut Tarts and Chocolate Rum Eclairs

Above Menu at \$17.00 per person



A Sharper Palate



**Menu III**

**Stationary Hors d'oeuvres**

- Green Goddess, Pistachio, and Goat Cheese Ball & Assorted Domestic and Imported Cheeses Seasonal Fruit Garnish, Flatbreads, Crackers
- Vegetable Spring Rolls, Cashew Ginger Sauce
- Roast Beef on Miniature Croissants with Havarti Cheese, Watercress and Horseradish Crème Fraîche
- Skewered Almond Chicken, Spicy Honey Yogurt Sauce
- Pulled Pork Sliders with Martin's Potato Buns, Carrot Ginger Slaw, BBQ Sauce

**Assorted Miniature Tarts & Confections – 2pp**

Above Menu at \$17.00 per person

**Menu IV**

**Stationary Hors d'oeuvres**

- Cheese Presentation**  
Port, Walnut and Blue Cheese Spread with Focaccia Crisps, Assorted Domestic Hard and Soft Cheeses, Gourmet Crackers, Flatbreads and Seasonal Fruit Garnish
- Savory Strudel of Wild Mushrooms, Leeks and Ricotta, Tomato Emulsion
- Skewered Citrus Marinated Chicken, Basil Sauce
- Shrimp, Red Onion and Thai Basil in a Crispy Spring Roll Wrapper, Sweet & Spicy Dipping Sauce (2pp)
- Smoked Ham on Cheddar Biscuits, Honey Mustard

**Assorted Miniature Desserts – 2pp**

Housemade Oatmeal Raisin Moon Pies, Lemon Chess Bars, Chocolate Chip Cookies

Above Menu at \$19.00 per person

**DELIVERY BEVERAGE OPTIONS**

|  |                |
|--|----------------|
| Bottled Water . . . . .  | \$2.50 each    |
| Assorted Sodas Offering Coca-Cola and Pepsi Products . . . . . | \$1.50 each    |
| 1 Gallon of Iced Tea (Sweet or Unsweet) . . . . .              | \$6.00 each    |
| 1 Gallon of Lemonade . . . . .                                 | \$8.00 each    |
| <b>*A Gallon serves approximately 10 people*</b>               |                |
| 10 pound bags of ice . . . . .                                 | \$3.00 per bag |



A Sharper Palate



---

## DELIVERY PARAMETERS

Delivery and pick up services are available only for orders totaling **\$250.00** in food costs.

Orders must be placed and confirmed **48 hours** in advance of requested delivery and may be subject to availability.

All delivered items are served on/in black acrylic platters or bowls.

If hot food items are selected on a menu, the client will require chafers with sterno to keep food items warm. If you choose, we can provide them for \$15.00 per disposable chafer.

Deliveries are only available Monday – Friday for Food & Beverage and acquire the following delivery/ fuel fees.

*Delivered between 9:00 a.m. – 5:00 p.m. = \$35.00*

*Delivered before 9:00 a.m. or after 5:00 p.m. = \$70.00*

**\*Delivery fees/fuel fees are based on the Richmond metro area, outside this area will incur additional charges. These charges may increase due to large volume orders requiring multiple vehicles or delivery staff.**

### *Plasticware*

We can supply clear heavy duty acrylic plastic plates, forks, knives, cups, and napkins for \$2.25 per person.

*-or-*

We can supply black plates, black flatware, cups, and napkins for \$1.75 per person.