Sample Cocktail Party Selections

GARNISH
CULINARY & EVENT SPECIALISTS

PHONE: 804.262.5787

WWW.GARNISHRVA.COM

**The Items Listed Are Popular Items We Have Done In The Past,
But Please Do Not Take This As The Extent Of What We Prepare.
If There Is Something Specific You Are Looking For Please Just Ask!**

***Best Served Warm*
Please Note That Items Marked As Best Served Warm Require Cooking/Warming/Assembling Just Before Serving, Which Requires A Staff Person & Possibly An Oven On-Site

CHEESE & CHARCUTERIE SELECTIONS

Artisanal Cheese Platter
Accompanied By Seedless Grapes, Fresh Berries, Dried Fruits & Assorted Crackers

***Brie, Baked In Puff Pastry (Plain Or Wrapped)*
Accompanied By Seedless Grapes, Fresh Berries, Dried Fruits & Sliced Baguette
Varieties Include: Adriatic Fig Preserves | Tomato & Currant Relish | Kahlua & Pecans

Gourmet Savory Cheesecake
Accompanied By Seedless Grapes, Fresh Berries, Dried Fruits & Assorted Crackers
Varieties Include: Goat Cheese & Caramelized Onions | Fig, Walnut & Honey | Stilton & Pear

Spinach, Roasted Red Pepper & Herbed Goat Cheese Terrine
With Sliced Baguette & Crackers

House-Made Pimento Cheese With Green Tomato Relish
Served With Butter Crackers

Assorted Charcuterie Display
Served With Fig jam, Cornichons, Slow Cured Olives, Dijon Mustard,
Assorted Crackers & Sliced Baguette

Louis@GarnishRVA.com | Caleb@GarnishRVA.com | Nicole@GarnishRVA.com

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VEGETABLE SELECTIONS

Crudités Of Raw Vegetables Served With Sweet Vidalia Onion Dip

Grilled Vegetable Presentation Of Asparagus, Red & Yellow Peppers, Red Onion, Zucchini, Yellow Squash, Carrot & Portobello Mushrooms Served With A Balsamic Glaze

Poached Asparagus Served With Lemon Peppercorn Dip

Antipasti Display Of Raw & Grilled Vegetables To Include Eggplant, Red & Yellow Peppers, Artichoke Hearts, Pepperoncini, Slow Cured Olives, Broccoli, Mushrooms & Cauliflower Served With A Feta Vinaigrette

Bruschetta Bar: Garlic Crostini Served With Bowls Of Olive Tapenade, Tomato-Basil Pesto, Truffled White Bean Dip & Mushroom Duxelle

Guacamole With Pickled Red Onion, Cilantro & Pico De Gallo Served With Tortilla Chips

Eggplant Caponata Served With Pita Points

Vegetarian Spring Rolls Served With Asian Dipping Sauce Or Garlic Chili

Tofu Skewers Served With Soy-Rice Wine Vinaigrette

Hummus Platter With Cucumber, Cherry Tomatoes, Black Olives & Pita Points
Varieties Include: Garlic | Edamame | Roasted Red Pepper | Black Bean

Spinach, Water Chestnut & Red Pepper Dip Served With Julienned Vegetables & Rye Toast Points

Dolmades & Tzatziki

Wild Mushroom Pate Served With Julienned Vegetables, Cornichons & Sliced Baguette

Breads & Spreads Display To Include Edamame, Pimento & Tomato Chutney

***Spinach, Artichoke & Parmesan Dip Served With Julienned Vegetables & Pita Chips*

***Shiitake Mushroom, Arugula, Squash & Herbed Cheese Flatbread*

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PROTEIN SELECTIONS (BEEF/POULTRY/PORK)

Beef

Grilled & Sliced Rubbed Flank Steak Served With Yeast Rolls
Sauce Varieties Include: Caramelized Onion & Apple Aioli | Horseradish Cream | Smoked Tomato BBQ | Hoisin

Marinated London Broil Served With Horseradish Cream Sauce & Assorted Rolls

Sliced Beef Brisket Served With Smoked Tomato Sauce & Colonial Rolls

Roasted Beef Tenderloin (Cooked Medium Rare)
Served With Horseradish Cream Sauce, Bell Pepper Relish & Assorted Rolls

Ropa Vieja Served With Corn & Bell Pepper Salsa

***Beef Yakitori Served With Citrus Ponzu Dipping Sauce*

***All Beef Meatballs*
Sauce Varieties Include: Marinara | BBQ | Sweet & Sour | Thai Curry

Poultry

Grilled & Sliced Chicken Breasts Served With Assorted Rolls
Sauce Varieties Include: Basil Pesto | Caramelized Onion Aioli | Smoked Tomato | Cucumber Raita

Chicken Yakitori Served With Teriyaki Sauce

Thai Chicken Skewers Served With Peanut Sauce

Martini Chicken & Green Olive Skewers Served With Red Pepper Pesto

Chicken Verde With Pico De Gallo & Pickled Red Onion Served With Soft Tortillas

***Chicken Tenders Served With Ranch & Honey Mustard Dips*

Tarragon Chicken Salad Served With Assorted Rolls

***Chicken, Whipped Feta & Caramelized Onion Flatbread*

Orange Glazed Smoked Turkey Breast Served With Red Grape Mustard & Assorted Rolls

Smoked Turkey On Sweet Brioche With Cranberry Aioli

Pork

Ancho Rubbed Pork Tenderloin Served With Sweet BBQ Sauce & Assorted Rolls

Jerk Pork Tenderloin Served With Mango Chutney, Pineapple & Red Onion Relish & Assorted Rolls

Herbs de Provence Pork Tenderloin Served With Rosemary Aioli & Yeast Rolls

Curried Pork Skewer Sate Served With Cucumber Raita

Maple Glazed Spiral Ham Served With Dijon Mustard, Dried Cranberry Relish & Assorted Rolls

Applewood Smoked Ham On Sweet Brioche With Champagne Mustard

***Pulled Pork BBQ Served With Cole Slaw, Assorted Hot Sauce & Parker House Rolls*

***Andouille Sausage, Wild Mushrooms & Herbed Cheese Flatbread*

***Pepperoni & Hot Pepper Flatbread*

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SEAFOOD SELECTIONS

Baked Lump Crab Cake On Rice Crackers
Served With House-Made Cocktail Sauce & Orange Garlic Aioli

Salmon, Basil Pesto & Herbed Cheese Terrine Served With Seasoned Crostini

Smoked Salmon Display With Capers, Diced Red Onion, Chopped Egg Whites,
Dilled Sour Cream & Toast Points

Seared Sesame Tuna (Rare) Served With Wasabi Aioli

Salmon En Persillade Served With Lemon-Dill Aioli

Flaked Mahi Mahi Salad With Ginger, Cilantro & Bell Peppers
Served With Rice Crackers

***Sherried Crab Dip Served With Sliced Baguette & Pita Crisps*

Crab Salad Served With Lemon Scallion Aioli & Sliced Baguette

Jumbo Shrimp Served With Traditional Cocktail Sauce & Orange Garlic Aioli

Jalapeno Crab Dip Served With Toasted Baguette

Shrimp Sate Served With Either Cucumber Raita Or Poblano Crema Sauce

Mini Lobster Rolls

***Creamy Shrimp & Artichoke Dip Served With Pears & Sliced Baguette*

Southern Steamed Shrimp Salad With Old Bay, Scallion, Celery & Old Bay Aioli Served With Sliced Baguette

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