



## SAMPLE CORPORATE MENUS

### Luncheon Buffet

.....

Virgilio's Rolls

Classic Caesar Salad

With a Creamy Caesar Dressing, Savory House-Made Croutons and Shredded Parmesan

Chicken, Broccoli & Penne

Grilled Chicken Tossed with Extra Virgin Olive Oil, Garlic, Fresh Broccoli and Penne al Dente

Grilled Bourbon Glazed Beef Tips

Oven Roasted Potatoes

Chef's Selection of Seasonal Vegetables

Assorted Cookies

Chocolate Chip, Oatmeal, etc...

.....

### Beverage Service

.....

Coffee Station

Premium Coffees and Assorted Herbal Teas served from Elegant Silver Urns

Lemonade and Iced Tea Station

Raspberry Lemonade and Freshly Brewed Brisk Iced Tea Served From Gleaming Glass Jars With Fresh Fruit Garnish

.....

# Cocktail Reception Menu

---

## Passed Hors D'oeuvres

The following hors d'oeuvres are served to your guests on elegantly garnished trays.  
Hors D'oeuvres are passed for 2 hours. (GF) indicates Gluten Free.

---

Chesapeake Crab Cake with House Made Lemon Caper Remoulade

Salt and Pepper Roasted Shrimp with a Bloody Mary Cocktail Sauce (GF)

Bay Scallops Hand Wrapped in Smoked Bacon (GF)

Sesame Crusted Ahi Tuna Wonton with Pickled Ginger and Wasabi Crème

Oven Roasted Tenderloin Herbed Crostini with Homemade Tomato Jam

Buffalo Chicken Spring Rolls with a Cooling Blue Cheese Drizzle

Pizzetta of Mango BBQ Pulled Pork, Pineapple, Red Onion and Goat Cheese

Arancini di Rosa with a Roasted Red Pepper and Garlic Aioli

Raspberry, Dried Apricot and Brie en Croute

Crispy Potato Pancake with Parsley Laced Sour Cream

---

## Stationary Hors D'oeuvres Displays

These appetizing hors d'oeuvres stations are presented during the cocktail hour and are displayed with elegant serving pieces and fresh garnishes.

---

### Antipasti Misti

An Abundant Display Of Italian Cured Meats Including Soppressata and Capicola, Imported Cheeses, Colorful Roasted Sweet Red and Yellow Peppers, Grilled Asparagus, Imported Olives, Marinated Mushrooms and Artichoke Hearts. Served With Crispy Bread Sticks and Focaccia Bread

### Risotto Bar

Creamy Mascarpone Risotto Served in a Cosmo Glass to Top with Your Personalized Choice of Chorizo, Crispy Applewood Smoked Bacon, Sherried Mushrooms, Grilled Asparagus, Sun Dried Tomatoes, Roasted Pepper Confetti, Pesto, Sweet Roasted Garlic Cloves, Gorgonzola, Shredded Parmesan and Pine Nuts