

## Réception Menu

## Savory Bites

Smoked Split Pea shots	\$2.00
Mini French Onion Soups cups	\$2.25
Tomato Crostini with Whipped Feta	\$2.50
Corn muffins with Shrimp	\$4.00
Tiny spicy meatballs with tomato sauce	\$1.50
Old fashioned Corn Fritters with Honey Avocado/Taragon butter	\$2.00
Sliced Roast Beef on French Bread with creamy Horse Radish	\$3.50
Pork Tenderloin Sliders with creamy Horseradish Sauce	\$3.50
Mini Crab Cakes with Cocktail or Tartar Sauce	\$2.50
Mini Burgers Sliders (Onions, Tomato, Lettuce , Cheese)	\$2.50
Pea Blini topped with Shrimp and Guacamole	\$3.00
Ahi Tuna Crostini	\$4.00
Wild Mushroom Voul au Vant	\$4.00
Avocado Spring Rolls	\$4.00
Steak and Jalapeno Jam Croistini	\$4.00
Deviled Eggs	\$1.50
Spanakopita	\$2.10
Array of Tea Sandwiches (Cucumber, Ham & Cheese, Smoked Salmon, Turkey)	\$4.50
Hummus and Pita Bread	\$1.30
Pork or Beef Empanadas	\$4.50
Spicy Beef Satay --Tzatzika sauce	\$4.00
Salad on a stick: Tomato, Basil, Fresh Mozzarella with Balsamic Vinaigrette	\$4.00
Cucumber or Tomato cups filled with shrimp salad	\$4.00
Tamarind Shrimp Skewer	\$5.60
Medium Shrimp Cocktail with cocktail sauce	\$6.50
Grilled Asparagus with Serrano Ham	\$3.50
Tomatoes stuffed with Blue Crab or Blue Cheese	\$3.10
Lobster Corn Fritters with Spicy Sauces (Thai chili, Ajvar cream, Mayo-sabi)	\$4.00
Sesame Noodles with Snow Peas (spicy)	\$3.50
Seasonal Fresh Fruit	\$3.50

Prices are per person for one hour of service. Set-up fees may apply if items are not selected in conjunction with another cocktail menu.

Labor charges and District of Columbia 10% sales tax will be added separately.

## Savory Portions and Platters

Butternut Squash Soup	\$5.00
Medley of Roasted Vegetables	\$4.00
Crudités of fresh Vegetables	\$3.00
Old Fashion Hearty Chili (beef)	\$5.00
Wild Mushroom Risotto	\$4.00
Mixed salad -organic( sides, cranberries, feta cheese,, croutons)	\$ 4.00
<b>Roasted Fingerling Potatoes</b>	<b>\$3.00</b>
Quinoa Salad	\$ 4.00
Speciality Flat Bread with Feta Cheese and Arugula (serves 8)	\$12.00
Baked Brie, berry chutney and French baguette for 6-8)	\$25.00
Country Pate Platter: Assorted ( for 6-8 guests)	\$35.00
Cold smoked salmon with capers, sour cream, onions ( for 6-8)	\$55.00
Farmstead Cheese Platter( for 6-8)	\$55.00
Assorted organic cold cuts,(for 6-8)	\$50.00
Cold sandwich platters:	
- Virginia Ham and Cheese :thin sliced ham and Cheese accompanied by herbed-garlic mayonnaise, and arugula on Ciabbata bread ( for 6-8)	\$25.00
-Greek Wrap: Feta cheese, spinach, lettuce tomato, Zaziki cream ( for 6-8)	
add chicken for \$ 10.00 more	\$30.00
-Turkey and Cheese Croissant, Agvar -mayo and Kale leaves ( for 6-8)	
\$25.00	
Sushi platter: Assorted sushi- 50 pieces	\$75.00
Assorted bread basket ( rolls, croissants, corn muffins, bread sticks)	
(for 10)	\$20.00

## Barbecue, Meats and Sides

Baked Mac and Cheese- creamy and crunchy	\$3.00
Grilled Asparagus with salt cured ham	\$3.00
Crispy and creamy Coleslaw	\$2.00
Fennel Coleslaw	\$3.00
Savory Mixed Bean Salad	\$3.00
Baked Beans (spicy)	\$1.50
Grilled Summer Vegetables (peppers, zucchini, onions eggplant, mushrooms)	\$3.00
Grilled Corn on the cob	\$1.50
Twice Baked Sweet Potatoes	\$2.50
Rosemary roasted red potatoes	\$2.00
Oma's Cheesy Smashed Potatoes	\$2.50
Hotdog and potato bun	\$2.50
Bratwurst and roll	\$3.50
Blackened Cajun Chicken	\$4.00
Red Bean and Mushroom Burgers	\$4.00
100% Organic Beet Sirloin Burgers	\$4.00
Creamy Tzatziki(Greek Cucumber yogurt nice with grilled meats)	\$2.00
Beef Short Rib- Braised	\$11.00
Baby Back Ribs (rack) -pork	\$18.00
Short Ribs-specialty rub and slow smoked over hickory (min order 10)	\$11.00
Marinated Pork Tenderloin	\$9.00
Virginia Beef Brisket- slow smoked over hickory	\$11.00
Grilled Salmon	\$11.00
Roasted Chickem	\$6.00

## Sweet Bites

Lemon Drop cookies	\$2
Triple chocolate and cherry brownies	\$2
Sinful Chocolates (Coconut Crunch, Deep Dark chocolate mint)	\$2
Homemade Cupcakes-Strawberry, German Chocolate and Vanilla	\$2
Sheet cake or tiered cake made to order	\$3
Fruit Kabobs with Splash of Cointreau	\$2.55
Tray of Seasonal Fresh Fruit	\$3.50
Assortment of Jams, Jellies, Honey and Butter	\$2.00
Banana Split Station (bananas, three types of ice creams, whipped cream and select scrumptious toppings) Min 10.	\$3.50
Homemade specialty cake made to order - per slice	\$2.00

## Beverages

Full Beverage Bar Set Up: Coke, Diet Coke, Seven Up, Sparkling Water, ice, wine glasses, all purpose glasses, coolers, bar pitchers, cocktail napkins, and all equipment necessary for open bar service. \*\*\*Customer will provide all alcoholic beverages

Fresh brewed caffeinated or decaffeinated coffee and assorted teas (creams sugar and flavor shots, vanilla, and hazelnut) \$4.00

Please inquire about our Event Signature Drinks served unique to your occasion-

Please inquire about our specialty seasonal menu items, (Oktoberfest, Football Season, Halloween, Children's)

## Food Service Rates (packages)

For four (4) appetizers (not deluxe items such as shrimp or lobster):

	1 hour	2 hours	3 hours
25-30 people	\$10.20	\$12.25	\$14.30
31-50 people	\$10.00	\$12.05	\$13.60
51-75 people	\$9.80	\$11.85	\$13.40
76-100 people	\$9.00	\$11.00	\$13.05
101-150 people	\$8.75	\$10.75	\$12.80

## Service Personnel Rates

Waiter	\$30.00 per hour
Bartender	\$30.00 per hour
Pantry Person	\$30.00 per hour
Supervisor	\$35.00 per hour

## Equipment Rental

All buffet service ware, buffet linen, standard buffet serve ware and buffet platters included in order. Please consult with Firefly Events for your specific needs additional needs, we carry everything you need.

### Table Décor (Seasonal and Occasion specific)

Flowers- \$20 per table

Ornaments ext at \$15 per table.- please request quote for details