



2500 S. Independence Boulevard
Virginia Beach, VA
757.471.2472
www.starspanglecatering.com

Hors D'oeuvres

Prices based on 100 servings

COCONUT SHRIMP \$275

Served with Spicy Mango Dipping Sauce

SOUTHWEST EGGROLLS \$150

Filled with Grilled Chicken, Black Beans, Corn and served with a Western Ranch

CHICKEN SATAY \$200

Fresh cut Chicken Breast, grilled & served, Thai Peanut

MINI CRAB CAKES \$295

Premium Crab Meat broiled & served with Cocktail or Tartar Sauce

MEATBALLS \$130

Beef Meatballs -- BBQ sauce, Marinara, or Swedish Style

BACON WRAPPED SCALLOPS \$275

Sea Scallops wrapped in Bacon, broiled & tossed in Smokey BBQ Sauce

LUMP CRAB DIP \$265

Lump Crab Meat & Cream Cheese Blend served with Crispy Pita Points

VIRGINIA HAM BISCUITS \$130

Thin Sliced Virginia Ham on Mini Cheddar Biscuits

MINI QUICHE \$160

Fresh Baked Assorted Egg Dishes in Mini Phyllo Shells

CAPRESE SALAD SKEWERS \$200

Ripe Tomatoes, Fresh Mozzarella & Basil with Balsamic Reduction & Olive Oil

CRANBERRY CHICKEN SALAD CUPS \$200

Gourmet Chicken Salad with Honey & Cranberries in a Crispy Phyllo Shell

SPINACH & ARTICHOKE DIP \$180

Baby Spinach, Artichoke Hearts, warm Cream Cheese served on grilled Pita wheels

BONELESS CHICKEN BITES ~ \$160

Lightly fried and tossed in your choice of BBQ, Buffalo, Old Bay Seasoning.

LUMPIA \$120

Stuffed with Vegetables, Chicken, Pork, Shrimp, or Beef and served with Sweet Chili Duck Sauce

VEGETABLE STUFFED MUSHROOMS \$180

Assorted Vegetables & Bread Crumbs stuffed in Marinated Button Mushrooms

CRAB STUFFED MUSHROOMS \$220

Crab Meat with select Herbs & Spices stuffed in Marinated Button Mushrooms

CHICKEN CROQUETTES \$130

Chicken mixed with parmesan cheese and fried served with Western Ranch

SANTA FE SHRIMP CUPS \$180

Sautéed gulf shrimp, tossed in a zesty blend of tomato, red onion, garlic and cilantro, served over organic field greens

CAJUN TUNA MEDALLIONS \$250

Tuna seared with wilted spinach, glazed red onion and served with avocado crema

VEGETABLE PLATTER \$125

Crisp Seasonal Vegetables with Hummus and Ranch Dip

FRESH FRUIT AND SELECT CHEESE \$350

Seasonal Fruits with Assorted Cheeses and Gourmet Crackers

JUMBO SHRIMP COCKTAIL \$275

Chilled, Steamed Gulf Shrimp served with Classic Cocktail Sauce

BAKED RASPBERRY BRIE \$350

Brie Wheels topped with Sweet Raspberry Sauce; wrapped in a Puff Pastry and baked until golden brown

BRUSCHETTA \$200

French Baguette topped with garden ripened tomatoes, fresh basil, garlic, and olive oil