



THE CHAPMAN HOUSE

Hors D'oeuvres Catering

Savory Station Options

Create an Elegant Affair

THE ATLANTIC RAW BAR

Freshly Shucked Choptank Sweets including Cultivated Oysters

Cherry Stone Clams • Chilled Jumbo Shrimp

Crab Claws presented with Cocktail Sauce, Marie

Rose Sauce, Lemon and Lime Wedges, Tabasco and Worcestershire Sauce

Sliced Atlantic Smoked Salmon • Dill Crusted Salmon Gravlax

\$15.00 per Person Plus 23% Service Charge and 9.3% Sales Tax \$20.17pp

HOME – SWEET HOME

Miniature Beef Sliders • Little Crocks of Baked Mac and Cheese

Barbecue Meatballs • Crisp Tater Tots, Ancho Chili Ketchup, Herb Mayonnaise

\$10.00 per person Plus 23% Service Charge and 9.3% Sales Tax \$13.44pp

PASTA PERFECT BAR

Prepared by a Uniformed Chef (\$75.00 each)

Your selection of Two Pastas and Two Homemade Sauces, Sautéed-to-Order with Freshly Grated Parmesan Cheese, Garlic Toasts with Grated Black Peppercorns

PASTAS SAUCES

Portobello Mushroom & Cheese Ravioli Three-Cheese Alfredo

Spinach and Parmesan Tortellini Basil Pesto Cream

\$8.00 Per Person Plus 23% Service Charge and 9.3% Sales Tax \$10.76pp

Savory Station Options

Create an Elegant Affair

CRUDITE PLATTER WITH VIRGINIA PRODUCE

Heirloom Tomatoes and other Seasonal Vegetables

Shaved Prosciutto and Melon

Picked Cucumbers, Beets and other delightful creations

Bruschetta and Toasted Baguette

\$10.00 per person Plus 23% Service Charge and 9.3% Sales Tax \$13.44pp

THE FATTED PIG

Prepared by a Uniformed Chef (\$75.00 each)

Ham Sliced • Grilled Pork Lion • Shredded BBQ Style Pork
served with Local Honey Mustard, Homemade Mayo, Mustard

BBQ Sauce and Cole Slaw

\$10.00 per person Plus 23% Service Charge and 9.3% Sales Tax \$13.44pp

SOUPS AND BREAD

Seasonal Soup: Choice of Three Soups

Chilled Tomato, Butternut Squash, Peanut Soup, Chicken and Dumpling, Crawfish and
Corn, Southern Ham and Brown Bean, Rabbit Stew, Chilled Strawberry

Homemade Biscuits; Homemade Rolls Served with Local Butter

\$13.00 Per Person Plus 23% Service Charge and 9.3% Sales Tax \$17.48pp

Sweet Station Options

Create an Elegant Affair

THE PATISSIER

Choice of Three Pastries served at Station

Fresh Fruit Tartlets • Chocolate or Pumpkin Whoopie Pies

Mini Chocolate Mousse Cups • Fruit and Nut Cookies • Pumpkin Roll

Pecan Pie Bites • Old Fashion Sugar Cookies • Cheesecake Bites

\$11.00 Per Person Plus 23% Service Charge and 9.3% Sales Tax \$14.79pp

THE ICE CREAM SUNDAE BAR

Choice of Two Homemade Ice Creams served at Station

Vanilla, Chocolate, Strawberry, Blackberry, Banana, Almond or Lavendar

Chocolate Fudge Sauce, Caramel Sauce, Fresh Strawberries

White & Dark Chocolate Shavings and Cherries

\$9.00 Per Person Plus 23% Service Charge and 9.3% Sales Tax \$12.10pp

PASSED DESSERT TREATS

We invite you to select from the following menu for treats that can be passed by

Waitstaff during your event. A minimum order of 100 per selection is required.

\$3.00 each selection *100 per selection plus 23% Service Charge & 9.3% Sales Tax

\$403.32 per selection based on 100 pieces

Mini Chocolate Milk Shakes • Mini Vanilla Milk Shakes • Mini Cotton Candy Cones

Popsicles (Assorted Flavors) • Truffle lollipops • Frozen Hot Chocolate

Chocolate Dipped Strawberries

In addition, Selected Items from this page can be served passed by request

Hors D'oeuvres

Sample Menu Options Shown

COLD HORS

Petite BLT, Shaved Prosciutto, Organic Lettuces
Heirloom Tomato Bruschetta, Balsamic Toast
Smoked Atlantic Salmon and Asparagus Tart, Truffle Essence
Strawberry Gazpacho, Black Pepper Croutons
Herbal Cheese & Grapes Skewers
Vine Ripened Tomato and Cucumber Press, Celery Salt
Mini Ham Sandwiches
Compressed Watermelon, Feta Cheese, Pickled Red Onion

HOT HORS D'OEUVRES

Chicken Liver Onion Dumplings
Miniature Goat Cheese Pizzas, Roasted Peppers, Fresh Basil Pesto
Crab & Corn Fritter, Heirloom Tomato Jam
Roasted Pear and Brie Cheese in Almond Phylo, Local Honey Glaze
Vegetarian Spaghetti Squash topped with Eggplant
Trout with Tomatoes and Olives
Herb Roasted Lamb with Tart Apple and Mint Preserve
Beef Tenderloin and Portobello Mushroom Brochette
Mini Ham and Mac'n'Cheese
Crab and Jalepaeno Corn

Other Items added at Request

See Pricing Below

Pricing Summary

Pricing does not include Bar

FOUR PASSED HORS D'OEUVRES

Reception Hors d'oeuvres choice of any Four \$20.00 Per Person

Beverage Service Bar including Tea, Water and Soda

Plus 23% Service Charge \$4.60 Per Person

Subtotal \$24.60 Per Person

Plus 9.3% Sales Tax \$2.29 Per Person

TOTAL \$26.89 Per Person

FIVE PASSED HORS D'OEUVRES

Reception Hors d'oeuvres choice of any Five \$23.00 Per Person

Beverage Service Bar including Tea, Water and Soda

Plus 23% Service Charge \$5.29 Per Person

Subtotal \$28.29 Per Person

Plus 9.3% Sales Tax \$2.63 Per Person

TOTAL \$30.92 Per Person

Add Two or More Stations to Passed Hors D'oeuvres and Receive a
Free Passed Hors D'oeuvres

Bar Pricing is additional, please see Bar Menu

Full Dining Options found on Regular Menu

Pricing Summary

The Details

THE CHAPMAN HOUSE SIGNATURE SERVICE

The Chapman House is pleased to provide a server per every 25 guest for Hors D'oeuvres.

THE CHAPMAN HOUSE CATERING INCLUDES

The Chapman House Catering includes silver show plates and wooden serving pieces for stations, silver toned serving trays for passed food. Other items can be bought in for a charge.

A catering guarantee minimum of \$5,000 for a Saturday Night, \$2,500 for a Friday Night, \$1,000 including food and bar is required to book The Chapman House other evenings and for daytime events. a \$5,000 catering minimum is required for off site events.

A 25% Non-Refundable Deposit is required to hold your date. A payment of 50% is due four months before your event and the last 25% is due a month before your event.

**Highly Discounted Rates for Bookings
August-December 2016**

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