

STATIONARY HORS D'OEUVRES

*Local Artisan Cheese Tray • \$5 per person
a chef's selection of locally produced farmstead cheeses,
seasonal accoutrements of fresh & dried fruits, sauces, mustards, nuts*

*Fruit Tray • \$4 per person
a selection of assorted seasonal fruits & berries, local yogurt,
house made maple granola*

*Seasonal Vegetable Crudite • \$3 per person
farm fresh seasonal vegetables
(may include carrots, celery, cucumber, tomato, mushrooms, asparagus, green beans,
broccoli, cauliflower, etc.) house made ranch*

*Antipasti • \$90 (serves 25 people)
Seasonal locally sourced vegetables, house made hummus, tabouli, olives,
Mediterranean salads, assorted meats & cheeses*

*Shrimp Cocktail • \$140 (serves 25 people)
poached cleaned shrimp, lemon, Bull Run's own spicy cocktail sauce*

*Brie En Croute • \$85 (serves 25 people)
puff pastry wrapped triple cream brie cheese, served with dried fruit & nuts*

*Spinach & Artichoke Dip • \$70 serves 25 ppl (add crab 20\$)
artichoke hearts, creamy spinach & cheese sauce, crispy pita chips*

*Ducktrap Smoked Salmon • \$120 (serves 25 ppl)
traditional accompaniments-chopped eggs, red onions, capers, tomato, scallions, whipped cream cheese*

*Deli Tray • \$12 per person
sliced meats & cheeses, grilled vegetables, assorted condiments & relish's,
local produced mini rolls, breads & wraps, potato salad or pasta salad*