

Fairfax Hunt Club Reception Menu

www.fairfaxhuntclub.com

(703) 707-8559



Whether for a light reception prior to dinner or as an event onto itself; guests may enjoy an assortment of J.R.'s finest hors d'oeuvre offerings while mingling. Stations may be combined with an array of the following items.

MEAT SELECTIONS

- Beef Sate with hot Mango Dip (100 = \$225)
- Skewered Lamb with Red Onion Salsa (100 = \$350)
- Meatballs Serrano with a tangy Jack Daniels Sauce (100 = \$125)
- 5 Spice Rib Stickers (individual ribs; 100 = \$225)
- Mini Beef Kabobs (100 = \$225)

POULTRY SELECTIONS

- Marinated Chicken Breast Quarters, served with Cajun BBQ Sauce and Party Rolls (100 = \$200)
- Fresh Smoked Chicken Wings seasoned with J.R.'s special spices (100 = \$135)
- Fried Chicken Wings with Honey Mustard and Sweet and Sour Dips (100 = \$135)
- Rolled Chicken Quesadilla with Salsa (100 = \$275)
- Chicken Kabobs with Peppers in a Thai Peanut Sauce (100 = \$200)
- Spiced Chicken Skewers with Grapes, marinated in a Light Citrus Sauce (100 x \$225)

SEAFOOD SELECTIONS

- Jumbo Shrimp sauced in Louisiana essence and served with a spicy cocktail sauce (22-24 count @ \$40/lb)
- Miniature Crab Cakes combined with fine herbs and served with a splash of Remoulade Sauce (100 = \$250)
- Scallops wrapped in Bacon (100 = \$300)
- Grilled, Marinated Shrimp Kabobs (3 shrimp per skewer; 100 = \$325)
- Crabmeat Rangoon (100 = \$175)
- Seafood Crepe Bundle (100 = \$150)
- Salmon Cakes with tarter sauce (100 = \$225)

DIPS, CHEESES and PLATTERS

Gourmet Cheese Display with Fruit Garnish and Assorted Crackers
Regular (serves 50 -100) \$175
Large (serves 100 – 150) \$250

Brie Wheel topped with Bing Cherries, Crasins and Walnuts in a Raspberry Balsamic Vinaigrette \$135

Hot Seafood Dip with Crab Meat and Artichokes, served with Water Wafers \$150.

7 Layer Fiesta Tex-Mex Dip and Nachos \$75

Spinach, Artichoke and Cheese Dip with Nachos \$125

Fresh Vegetable Crudités with Roasted Red Pepper and Blue Cheese Dip \$65

Spinach Dip in Pumpernickel Bread Loaf \$65

Breaded Mozzarella Sticks with Marinara Sauce (100 = \$150)

MINI SANDWICH SELECTIONS

Smoked Beef Brisket with BBQ Sauce (100 = \$350)

Mini Reuben's (100 = \$195)

Pulled Beef (or Pork) BBQ on mini rolls (100= \$295)

Taco Bar with all the Trimmings (100 = \$375)

Mini Croissants stuffed with Napa Chicken Walnut Salad (100= \$325)

Sliders – Mini Burgers on Buns with Condiments (75 = \$250)

SALADS

Penne Pasta with Pesto Sauce and Chicken \$4.75 pp

Seafood Pasta with Saffron Sauce \$6.95 pp

Gourmet Redskin Potato Salad \$2.25 pp

Cole Slaw Vinaigrette \$2.25 pp

Caesar Salad \$3.95 pp

Spinach Salad \$3.25 pp

Oriental Napa Salad \$3.95 pp

EVERYTHING ELSE

Mimosa Deviled Eggs with Avocado (100 = \$155)

Olive Tempanade - chopped Olives and Peppers on Crostinis (100 = \$150)

Chinese Spring Rolls with Mustard Sauce (100 = \$150)

Fruit Skewers with Whipped Melba Dip (100 = \$225)

Antipasta Skewers of Sun Dried Tomatoes, Mozzarella Cheese, Artichoke Hearts, Calamata Olives (100 = \$275)

Asparagus Spears au vinaigrette with Roasted Peppers and Feta Cheese (100 = \$175)

Mushrooms Stuffed with Seafood (100 = \$225)

Crispy Asparagus with Asiago Cheese, wrapped in Phyllo (100 = \$250)

Chicken Pot Stickers with Soy Sauce (100 = \$165)

Spanakopita – Phylo Shells filled with Spinach and Feta (100 = \$150)

Cheese Puff with Dill (100 = \$225)

DESSERTS

Assorted Gourmet Dessert Bars (100 = \$250)

Chocolate Mousse Piped in Chocolate Dessert Cups (100 = \$495)

White Chocolate Bread Pudding topped with White Chocolate Sauce (100 = \$495)

Chocolate Espresso Pecan Pie – An all time in house favorite (\$5.95 piece)

New York Style Cheesecake, topped with Raspberry Sauce (\$4.95 piece)

Cheese and Fruit Tray – An Assortment of Imported Cheeses, Crackers and Fruit (\$250 – serves 50)