



Hors d'oeuvres

Miniature Reubens

Served miniature and open faced in it's original perfectness, Rye, Thousand Island, Corned Beef, Swiss and Corned Beef

Snow Peas Filled with Boursin

Lightly steamed Snow Peas, split open and filled with an herbed Creamed Cheese, garnished with a strip of Red Pepper and a sprig of Parsley

Belgian Endive with Herbed Cream Cheese

Whole leaves of Imported Belgian Endive Filled with an herbed Cream Cheese and garnished with Strips of fresh colored Bell Pepper and a sprig of Parsley

Plum Tomato with Goat Cheese and Basil

Crostini topped with a slice of Plum Tomato with a dollop of Goat Cheese and topped with chopped Basil

Grilled, Miniature Lamb Chops

Frenched Rack of Lamb, cut in individual chops, marinated in our special sauce and grilled Medium Rare

Rumaki

Marinated Chicken Livers on top of a slice of Water Chestnut and wrapped with bacon

Passed Cocktail Shrimp

Large Tail on Shrimp, steamed tail on, chilled and served with Cocktail Sauce

Sweet and Sour Meatballs

Bite Sized Cocktail Meatballs, Served Hot in a Polynesian Sweet and Sour Sauce

Swedish Meatballs

Cocktail sized and served Hot in our tomato and sour Cream Sauce

Mini Chicken Cordon Bleu

A Bite Sized version of a Ham and Cheese filled Chicken Roulade.

Vegetable Cascade

A variety of seasonable Vegetables presented in an attractive large display served with assorted dips

Fresh Fruit Display

In season sliced fruits presented in mounded lettuce leaves in an attractive large display

Oyster Raw Bar

Fresh Local Oysters shucked tableside and served with Cocktail Sauce and melted butter

Maryland Crab Balls

Our Tangier style recipe, rolled up bite sized, quick fried and served in a heated dish

Smoked Salmon Crostini

Thin sliced French Baguette toasted with garlic and butter, layered with Cream Cheese, Cold Smoke Salmon, Black Olive Slice and Fresh Dill

Salmon Mousse with Cucumber Rounds

Fresh smoked Salmon flaked into a mousse mix and piped onto thin rounds of sliced Cucumber

Chutney Filled Cucumber Cups

Thick sliced Striped Cucumber, scooped out in a cup and filled with a Chutney, Cream Cheese and Country Ham filling

Crab Stuffed Mushrooms

Button Sized Mushrooms Filled full with Whole Lump Crab Meat

Sausage Stuffed Mushrooms

White Mushroom Caps filled with our Sausage Stuffing

Baked Brie with Chutney and Bacon

A whole wheel of Brie with a layer of Mango Chutney and topped with chopped Bacon

Puff Pastry Sandwiches with Chicken Salad

Tea sandwich sized Puff Pastry squares split open and filled with Our Old Fashioned Chicken Salad

Country Ham Rolls

Thin sliced Surry Country Ham layered on Buttered Potato Rolls, served on Platters

Buffalo Chicken Wings

Naked Chicken Wings fried and tossed in our Hot Buttery Buffalo Sauce and served with Blue Cheese and Ranch Dips

Mini Sausage and Red Pepper Quiche

Miniature Quiche filled with Crumbled Sausage and Sautéed Chopped Red Bell Pepper

Steamship Round

A large round of Beef displayed on a carving station, hand sliced to order

Passed Honey Dew wrapped in Prosciutto

Fresh Honeydew, carved into round balls and wrapped with thin, lightly salted Prosciutto



Hummus with Toasted Pita

Our Homemade Seasoned Chickpeas and Tahini Hummus served with Toasted Garlic/Butter Pita Triangles

Hot Crab Dip with Sliced French Bread

Some things define us, some things define our area, this dish does both, Fresh Crab Meat in a warm creamy Sauce served with Sliced French Baguettes

Dim Sum

Assorted Wheat Flour wrapped Potstickers filled with Shrimp, Ginger, Cellophane Noodles or steamed Rice

Marinated Dilled Shrimp

Large steamed tail-on Cocktail Shrimp, lightly dressed in a very unique Key Lime and Dill Vinaigrette, served on Platters

Mini Crab Cake Station

Thick, silver dollar size Crab Cakes sautéed tableside and served with sliced French Bread

Fried Chicken Wings

Breaded Jumbo Chicken Wings fried and served with Blue Cheese and Ranch Dips

Assorted Imported Cheese Board

Large Wedges of Port Salut, Brie, St. Andre' and Danish Buttermilk Bleu Served on Granite Slabs

Blue Ridge Cheese Ball

A Willaby's unique hors d'oeuvre combining our Signature Tomato based Sauce with Cream Cheese, Onions and Herbs Served on a platter with Assorted Crackers

Indonesian Chicken Sate

Grilled strips of Marinated Chicken breast weaved on bamboo skewers, served with Peanut Sauce

Whole Smoked Salmon with Sliced French Bread

Fresh caught Whole head and tail on Salmon, butterflied removing all bones and belly skin, Slow smoked over Hickory and Mesquite, served on a platter with Capers, Red Onion and Sliced Lemon

Fried Tortellini Pesto

Medium Sized Cheese-filled Tortellini fried and drizzled with Basil Pesto

Chicken Tenders

Hand Breaded Chicken Tenders fried and served with your choice of assorted Condiments