Miniature Reubens
Served miniature and open faced in it’s original perfection, 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 Cream 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

Hors d’oeuvres

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

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
**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