



MCCAMLLY PLAZA HOTEL

# *Hors d'oeuvres*

## *Hors d'Oeuvres Reception Package*

*Continuous Service for 1 ½ Hours*

### *Includes:*

*Assorted Vegetable Crudités  
served with appropriate dips*

*Selection of Domestic and Imported Cheeses  
served with assorted crackers and sliced baguettes*

*Sliced Fresh Fruits, Berries and Grapes*

*Creamy Spinach Artichoke Dip  
served with tortilla chips*

*Barbeque Meatballs*

*\$13.50 Per Person*

*\$3.00 Per Person for Each Additional ½  
Hour*

*Additional items may be purchased  
a la carte per tray/display*

*All prices subject to a 20% taxable service charge and 6% sales tax.*

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



MCCAMLLY PLAZA HOTEL

*A la Carte Hors d'oeuvres - Cold*

*Priced Per Tray  
One Tray = Fifty Pieces*

*Chilled spiced Gulf shrimp with zesty cocktail sauce  
\$175.00 per tray*

*Crab Louis on cucumber coins  
\$150.00 per tray*

*Blackened beef on potato crouton  
with horseradish aioli  
\$140.00 per tray*

*Asparagus wrapped in smoked salmon  
\$150.00 per tray*

*Turkey in a lavosh pinwheel  
with cheese and roasted red pepper spread  
\$150.00 per tray*

*Sliced Sirloin in a lavosh pinwheel  
With artichokes and parmesan cheese  
\$150.00 per tray*

*Spinach and artichoke crostini  
\$140.00 per tray*

*Brie and strawberry crostini  
\$140.00 per tray*

*Melon wrapped in prosciutto  
\$140.00 per tray*

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*A la Carte Hors d'oeuvres - Hot*

*Priced Per Tray  
One Tray = Fifty Pieces*

*Chicken sate with honey glaze  
\$100.00 per tray*

*Coconut shrimp with coconut pineapple chutney  
\$175.00 per tray*

*Crab Rangoon with plum sauce  
\$150.00 per tray*

*Chicken wings with buffalo, Asian, and barbeque sauces  
\$100.00 per tray*

*Barbeque Meatballs  
\$50.00 per tray*

*Miniature spinach quiche  
\$140.00 per tray*

*Wild mushroom tart with goat cheese  
\$140.00 per tray*

*Miniature beef Wellington  
\$175.00 per tray*

*Stuffed mushroom caps  
\$95.00 per tray*

*Crab cakes  
\$125.00 per tray*

*Beef skewers wrapped in bacon and  
served with mustard sauce  
\$125.00 per tray*

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*A la Carte Hors d'oeuvres - Display*

*Priced Per Tray  
One Tray = Fifty People*

*Assorted Vegetable Crudités  
served with appropriate dips  
\$70.00 per display*

*Selection of Domestic and Imported Cheeses  
served with assorted crackers and sliced baguettes  
\$100.00 per display*

*Sliced Fresh Fruits, Berries and Grapes  
\$75.00 per display*

*Bruschetta  
\$75.00 per display*

*Baked Brie en Croute  
served with raspberry coulis,  
almonds and sliced baguettes  
\$165.00 per display*

*Warm Chesapeake Crab Artichoke Dip  
served with sliced baguettes  
\$200.00 per display*

*Creamy Spinach Artichoke Dip  
served with tortilla chips  
\$150.00 per display*

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*Carving Stations with Chef Server*

*Priced Per Display  
One Display = Fifty People*

*All carving items require chef service  
Chef service fee ~ \$75.00 per chef*

*Whole Roasted Turkey Breast  
with pommery mustard, mayonnaise  
and cranberry sauce  
\$250.00 per display*

*Herb and Peppercorn Crusted Beef Tenderloin  
with pommery mustard, mayonnaise  
and creamed horseradish  
\$300.00 per display*

*Blackened Pork Loin  
with Creole mustard and mayonnaise  
\$250.00 per display*

*Vermont Maple Glazed Ham  
with honey mustard, Dijon mustard and mayonnaise  
\$250.00 per display*

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*Sweets*

*Priced Per Display  
One Display = Fifty People*

*Tiramisu*

*\$200.00 per display*

*Key lime pie*

*\$175.00 per display*

*Red velvet cake*

*\$175.00 per display*

*Traditional cheesecake*

*\$150.00 per display*

*Turtle cheesecake*

*\$200.00 per display*

*Chocolate mousse*

*\$150.00 per display*

*Bread pudding with caramel sauce*

*\$175.00 per display*

*Seasonal fruit pies*

*\$150.00 per display*

*Strawberry shortcake*

*\$175.00 per display*

*Three layer carrot cake*

*\$175.00 per display*

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*Chocolate Fountain*

*with bites of brownie, cake, fruit, berries and pretzel*

*\$7.00 per Person*

*100 person minimum*

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