

BLACK ANGUS Catering



For your convenience, an area next to each selection is provided to help keep track of selection quantities.

All prices based on 100 pieces

Cold Hors d'oeuvres



Domestic and Imported Cheese Display \$200.00

An arrangement of assorted cheeses, including white American, cheddar, swiss, smoked gouda, and havarti garnished with fresh fruit



Grilled Vegetable Platter \$200.00

Asparagus, roasted eggplant, mushrooms, zucchini, yellow squash, red and yellow peppers, marinated and grilled



Fresh Fruit Medley \$250.00

Sliced seasonal fruit display served with Grand Marnier Dip



Antipasto Display \$200.00

Mozzarella and provolone cheese with sliced ham, pepperoni, Genoa salami, pepperoncini, marinated mushrooms, artichokes, roasted red peppers, green beans, olives



Marinated Asparagus \$250.00

Marinated asparagus, topped with parmesan cheese and basil



Bruschetta \$185.00

Tomato Mozzarella Bruschetta
Country Ham and Swiss Bruschetta
Feta and Kalamata Olives



Whole Poached Salmon \$375.00

Sliced Nova Scotia salmon with red onions, cucumbers, capers, eggs, and sliced olives



Smoked Side of Salmon \$195.00

Delicious side of smoked salmon



Skewered Caprese Salad \$175.00

Fresh mozzarella, basil, and cherry tomatoes, skewered and drizzled with balsamic vinaigrette



Colossal Shrimp Cocktail \$275.00

Steamed shrimp with a spicy cocktail sauce



Tequila Lime Shrimp \$175.00

Chilled shrimp marinated in a tequila lime marinade



Price does not include gratuity or tax

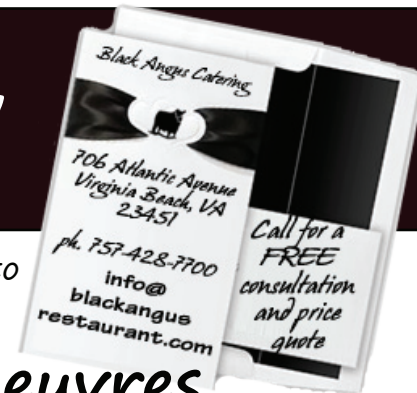


WE DELIVER



FOR YOUR NEXT MEETING, CALL TODAY! 757.428.7700

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Cold Hors d'oeuvres



Shrimp Canapes

\$175.00

Creamy mixture topped with shrimp on a French baguette Sushi
Call for prices Your selection is served with soy sauce, Wasabi, and ginger



Beef Tenderloin Canapes

\$200.00

Tender beef with a dollop of horseradish, served on a toasted baguette



Spinach and Artichoke Dip

\$185.00

Served with tortilla chips



Greek Bruschetta

\$185.00

A unique blend of feta cheese and garlic, topped with cucumbers, tomato, green onion, and sliced Kalamata olives, served with pita wedges



Seven Layer Dip

\$185.00

Refried beans, sour cream, salsa, tomato, green peppers, lettuce, cheddar cheese, olives, and guacamole, served with tortilla chips



Price does not include gratuity or tax

