

HORS D'OEUVRES PACKAGES

(Minimum of 25 Guests)

Let us cater a reception for your next business or social event.

It will be the perfect opportunity for networking with colleagues or spending time with family and friends.

Classic Hors D'oeuvre Package

Domestic Cheese Display

Garnished with Fresh Seasonal Fruits and Served with French Bread and Crackers

Vegetable Display

An Array of Seasonal Vegetables served with a Zesty Ranch Dip

Choose Three (3) of the Following Classic Options:

Deviled Eggs	Swedish Meatballs
Assorted Finger Sandwiches	Mini Quiche
Bruschetta with Tomato, Pesto and Mozzarella	Spicy Buffalo Wings with a Blue Cheese Dip
Chicken Fingers with Honey Dijon Sauce	Fried Cheese Ravioli with Marinara Sauce

5 Pieces Hors D'oeuvres per person

10 Pieces Hors D'oeuvres per person

Elite Hors D'oeuvre Package

International and Domestic Cheese Display

Garnished with Fresh Seasonal Fruits and Served with French Bread and Crackers

Vegetable Display

An Array of Seasonal Vegetables served with a Zesty Ranch Dip

Choose Three (3) of the Following Elite Options:

Assorted Canapés	Bacon Wrapped Scallops
Dijon Crab Salad on Wheat Croutons	Crab Cakes with a Pommery Cream Sauce
Smoked Chicken Quesadillas	Spinach & Cheese Stuffed Mushroom Caps
Mini Beef Wellington	Chicken Woodear Chopsticks

5 Pieces Hors D'oeuvres per person

10 Pieces Hors D'oeuvres per person

Enhance Your Hors D'oeuvre Package by Adding an Open Bar

For more information regarding our beverage services, please review the beverage selection menu

All Banquet Functions are Subject to a 21% Service Charge and Applicable Sales Tax

Holiday Inn National Airport 2650 Jefferson Davis Highway, Arlington, VA 22202
Sales and Catering Phone: 703-842-1220 Sales Fax: 703-684-3217 www.hinationalairport.com

Hors D'oeuvres

*If you prefer to design your own menu, simply mix and match offerings from the extensive menu below.
If you have a personal favorite not shown below, simply ask us about the availability and price.*

Hot Hors D'oeuvres

(Price is based on 100 pieces which is the minimum order per item)

Chicken Fingers ~ Served Crispy with a Honey Dijon Dipping Sauce
Spicy Buffalo Wings ~ Served with a Bleu Cheese Dipping Sauce, Carrots and Celery
Spring Egg Rolls ~ Vegetarian Spring Rolls served with a Sweet and Sour Sauce
BBQ Meatballs ~ Mini Meatballs tossed in a Tangy BBQ Sauce
Potato Skins ~ Topped with Cheddar Cheese, Bacon, Green Onions and Sour Cream
Mini Quiche ~ An Assorted Variety of Mini Quiches
Swedish Meatballs ~ Mini Meatballs tossed in a Creamy Brown Sauce
Chicken Potstickers ~ Crispy Wonton Dumplings served with a Soy Dipping Sauce
Mini Beef Wellington ~ Beef Tenderloin wrapped in a Flaky Puff Pastry
Stuffed Mushroom Caps of Spinach and Alouette Cheese ~ Perfect Starter!
Fried Cheese Ravioli ~ Served with a Marinara Dipping Sauce
Jalapeno Poppers ~ Cheese Stuffed Jalapenos, Breaded then Deep Fried
Smoked Chicken Quesadillas ~ Served with Salsa and Sour cream
Mushrooms Stuffed with Crabmeat ~ Mushroom caps topped with crabmeat
Chicken & Wood ear Mushroom Chopsticks ~ A new twist to the traditional egg roll
Crab Cakes with Pommery Cream Sauce ~ a Seafood Lovers Favorite!
Bacon Wrapped Scallops ~ Tender Scallops wrapped in Crispy Bacon
Coconut Breaded Shrimp ~ Served with a Sweet and Sour Sauce
Crab Stuffed Shrimp with a Remoulade Sauce ~ Shrimp & Crab at it's finest!
Forest Mushrooms in Puff Pastry ~ An array of Mushrooms in a Puff Pastry Shell

Cold Hors D'oeuvres

(Price is based on 100 pieces which is the minimum order per item)

Chicken Salad on Cucumber Rounds ~ A Refreshing Selection!
Assorted Finger Sandwiches ~ An assortment of cucumber, egg salad & chicken curry
Deviled Eggs ~ The Traditional Recipe ... always a favorite!
Bruschetta ~ Grilled Bread Topped with Tomato, Pesto and Mozzarella
Dijon Crab Salad on Wheat Croutons ~ Tangy Crab Salad on Wheat Croutons
Cucumber Round with Dill Shrimp ~ Dilled Shrimp on Cucumber Rounds
Assorted Canapés ~ An assortment of petit deluxe canapés
Chesapeake Spiced Shrimp ~ Served with Fresh Lemon Wedges
Iced Jumbo Shrimp ~ Served with a Tangy Cocktail Sauce and Fresh Lemon Wedges
Chilled Crab Claws ~ Served with a Tangy Cocktail Sauce and Fresh Lemon Wedges
Clams on the Half Shell ~ Served Raw or Steamed with Fresh Lemon Wedges

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Displays

Fresh Fruit Display

An Array of Fresh Sliced Seasonal Fruits, Melons and Berries – Served with a Yogurt Dressing

Imported and Domestic Cheese Display

An Array of Imported and Domestic Cheeses – Served with Fresh Bread and Crackers

Seasonal Vegetable Display

An Array of Fresh Seasonal Garden Vegetables – Served with a Zesty Ranch Dip

Brie Wheel en Croute

Whole Brie Wheel Encrusted in Flaky Pastry and Baked Until Golden Brown
Served Warm with Crusty French Bread
(Serves 25 People)

Parisian Dessert Display

Chocolate Éclairs, Napoleons, Cream Puffs, Fresh Fruit Tarts, Chocolate Dipped Strawberries

Station Reception

(Minimum of 40 people)

Choice of Three (3) Displays

Fresh Fruit Display

An Array of Fresh Sliced Seasonal Fruits, Melons and Berries – Served with a Yogurt Dressing

Imported and Domestic Cheese Display

An Array of Imported and Domestic Cheeses – Served with Fresh Bread and Crackers

Seasonal Vegetable Display

An Array of Fresh Seasonal Garden Vegetables – Served with a Zesty Ranch Dip

Brie Wheel en Croute

Whole Brie Wheel Encrusted in Flaky Pastry and Baked Until Golden Brown
Served Warm with Crusty French Bread

Choice of Two (2) Chef Stations

Fresh Pasta Station

Bowtie, Penne and Fettuccini Pastas
Prepared to order with Marinara, Pesto Sauce and Alfredo Sauces

Whole Sugar Cured Ham

Carved by our Chef and Served with A Honey Mustard Sauce & Fresh Biscuits

Whole Roasted Turkey Breast

Carved by our Chef and served with a Brown Gravy & Silver Dollar Rolls

Top Round of Beef

Carved by our Chef accompanied by our very own Horseradish Sauce and Au Jus & Silver Dollar Rolls

*per person price includes the carving / station attendant fees

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