

Replenished Hors d'oeuvres

(Host to select prior to event)
(For parties with a minimum of 20 people)

SMOKED DUCK POCKETS

Duck confit and goat cheese wrapped in a phyllo pastry

POT STICKERS

Crispy Chinese dumplings filled with shrimp and pork, served with coconut soy sauce

CHICKEN & BEEF SATÉ

Tender marinated chicken breast or flank steak, Asian spiced and grilled with a spicy peanut sauce

CHIPOTLE MEATBALLS

With a sweet and spicy chipotle sauce

BUFFALO CHICKEN WINGS

With carrot and celery garnish, served with blue cheese

TIROPITA

Flaky phyllo pastry filled with a medley of cheeses.

TOMATO & BASIL BRUSCHETTA

Fresh tomatoes and basil served with toasted ciabatta

TEMPURA MUSHROOMS

Portabella mushrooms lightly breaded and fried served with a sake-soy sauce

VEGETABLE SPRING ROLLS

Homemade and served with plum sauce

SPANIKOPITA

Flaky phyllo pastry filled with spinach and feta cheese

SMOKED SALMON ROSETTES

Cured & smoked Norwegian Salmon sliced thin and topped with crème fraiche and served atop toasted ciabatta

PETITE OPEN-FACED ROAST BEEF

SANDWICHES with horseradish dressing and garnished with crispy onions

OR

ROASTED TURKEY with Cranberry & Sage

Hors d'oeuvres are replenished for 1 ½ hours for Cocktail Party Pricing:

\$18.00 CHOICE OF FIVE per person
\$16.00 CHOICE OF FOUR per person
\$14.00 CHOICE OF THREE per person

Discounted Rate with Sit Down Dinners & Dinner Buffets

(Replenished for 1 hour)

\$5.00 Choice of Three per person
\$6.50 Choice of Four per person
\$8.00 Choice of Five per person

Additional Hors d'oeuvres

(These items are not a part of the replenished hors d'oeuvre menu)

GRILLED MARINATED VEGETABLE DISPLAY

Red and green peppers, eggplant, zucchini, radicchio, mushrooms and endive with basil garlic aioli
\$4.00 / person

VEGETABLE CRUDITE

A colorful array of fresh vegetables served with chilled garlic dip
\$2.75 / person

CHEESEBOARD

Imported & domestic cheeses served with table wafers
\$3.50 / person

PETIT CRABCAKE

A miniature version of our famous eCitie crabcake
Minimum of 50 pieces @ \$3.00 / piece

SHRIMP COCKTAIL

Tender (16-21 per pound) gulf shrimp lightly poached in court bouillon, served chilled with classic cocktail sauce
Minimum of 3 pounds @ \$25 / pound

eCITIE SHRIMP TREE

With cocktail sauce and lemon wedge garnish
Small Tree 10 lbs. @ \$250.00
Large Tree 15 lbs. @ \$375.00

SCALLOPS WRAPPED IN BACON

Jumbo sea scallops wrapped with hickory smoked bacon, baked and garnished with lemon
\$3.00 / piece

Dinner Package 1

(Additional \$2.00 per person for parties under 25 people)

\$39.50 per person

~ Entree selection is based on the number people attending ~

~ An Entree count is requested to be provided to eCitie at least by 3 p.m. Two days before the event or additional fees may apply ~

~ Parties of 60 or more will REQUIRE an Entree count ~

~ Please talk to the Event Planner for further instruction ~

1st Course

(Client to choose one)

Shrimp cocktail

Fiery Crab Soup *(Additional: \$2.00 per person)*

2nd Course

(Client to Choose One)

eCitie Salad

Caesar Salad

3rd Course

Choice of...

Chicken

(See page below for alternate Chicken dishes)

Seasonal Fresh Fish

(See page below for alternatives)

Vegetarian Option

(See page below alternate vegetarian dishes)

Filet Mignon

With béarnaise sauce, Potatoes Au Gratin & Sautéed Broccoli

4th Course

(Client to Choose Two)

- Tiramisu
- Opera Cake
- White / Dark Chocolate Mousse
- Fresh Berries
- Mango (or) Raspberry Sorbet / Chocolate (or) Vanilla Ice Cream

Dinner Package 2

(Additional \$2.00 per person for parties under 25 people)

\$42.00 per person

~ Entree selection is based on the number people attending ~

~ An Entree count is requested to be provided to eCitie at least by 3 p.m. Two days before the event or additional fees may apply ~

~ Parties of 60 or more will REQUIRE an Entree count ~

~ Please talk to the Event Planner for further instruction ~

1st Course

(Client to choose one)

Goat Cheese Ravioli

Crabcake Appetizer *(Additional: \$2.00 per person)*

Spicy Calamari *(Additional: \$2.00 per person)*

2nd Course

(Please Choose One)

eCitie Salad

Caesar Salad

3rd Course

Choice of...

Chicken Entree

(See page below alternate chicken dishes)

Seasonal Fresh Fish Entrée

(See page below for alternatives)

Prime Beef & Fish Medley

4th Course

Choice of...

(Client to Choose Two)

- Tiramisu
- Opera Cake
- White Chocolate Mousse / Dark Chocolate Mousse
- Fresh Berries: *blueberries, raspberries, strawberries topped with fresh whipped cream*
- Mango / Raspberry Sorbet
- Chocolate / Vanilla Ice Cream

Dinner Buffets

(Additional \$2.00 per person for parties under 25 people)

All dinner buffets is served with fresh baked Sourdough and Rustico baguette bread & butter

Salad

(Please choose one)

- eCitie Salad
- Chopped Salad
- Caesar Salad
- Pasta Salad

Dinner Package # 1 - \$26.00 per person

Choice of Salad (See Above)

Flank Steak with a cabernet sauce

Specialty Pasta Dish (Vegetarian)

Wild Rice

Seasonal Vegetables (Chef's Choice)

Desserts (additional – Please See Below)

Dinner Package #2 - \$30.00 per person

Choice of Salad (See Above)

Garlic and herb roasted **Top Round of Angus beef**, hand carved with red wine demi-glace

Grilled Seasonal Fresh Fish *(See page next page for fish alternatives)*

Seasonal Vegetables (Chef's Choice)

Oven roasted Yukon Gold Potatoes

Desserts (additional – Please See Below)

Dinner Package #3 - \$34.00 per person

Choice of Salad

Herb crusted and slow roasted **tenderloin beef** with sautéed mushrooms, caramelized onions and thyme red wine au jus

Grilled Seasonal Fresh Fish *(See page next page for fish alternatives)*

Chicken Florentine stuffed with sautéed garlic spinach and feta cheese with a light tomato sauce

Potatoes Au Gratin

Seasonal Vegetables (Chef's Choice)

Desserts (additional – Please See Below)

Chicken Entrées Alternatives **(Sit Down or Buffet-Style)**

Chicken Florentine

Chicken breast stuffed with sautéed garlic spinach & feta cheese with a light tomato sauce

Chicken Marsala

Grilled chicken breast with mushroom & Marsala sauce served atop a bed of rice pilaf

Sante Fe Chicken

Grilled, marinated chicken served over black bean salsa & topped with a roasted pepper salad

Chicken Forestière

Grilled chicken paillards with truffled Yukon gold potato purée & wild mushroom au jus, garnished with fried leeks

Fresh Fish Alternatives (Sit down or buffet-style)

Roasted Salmon

With a Pommery mustard sauce served with steamed broccoli and saffron rice

Stuffed Flounder (only available for groups over 45 people)

Stuffed with spinach and shallots, topped with a lemon-butter sauce with rice pilaf

Swordfish Steak (only available for groups over 45 people)

Grilled and served over Caponata and roasted new potatoes, Tapenade and rosemary oil

New Fish Preparations

Sole Preps:

Baked with Italian herb crust and garlic cream sauce, with sautéed spinach garnish

Mahi:

- 1) Baked and served with a pineapple-soy glaze, with baby bok choy garnish
- 2) Grilled and served atop Carolina succotash with fresh tarragon, topped with crispy onions

Add \$4.00 / person for Sole ----- And \$3.00 / person for Mahi

Vegetarian Entrées Alternatives

Vegetarian Strudel (only available for dinner buffet settings)

Vegetables (zucchini, red peppers, potato, asparagus, artichoke hearts of palm & tomatoes) wrapped phyllo dough, baked and served with saffron rice

Tempura Vegetables

(Asparagus, potatoes, zucchini, carrots, broccoli & scallions) served over Basmati Rice

Curry Tajine (Stew)

With cauliflower, cashews, Yukon Gold potatoes and red peppers simmered in a coconut broth

Pasta Dish

Penne pasta with sautéed spinach, Kalamata olives, mushrooms, julienne red peppers and feta cheese lightly tossed with extra virgin olive oil

Desserts

Mini-Assorted Pastries: Truffles, Brownies, Blondies, Petit Fours, Home-Made Pastries, Fruit Tarts (Ideal for Cocktail Parties and Dinner Buffets) – See Event Planner for pricing details, all vary upon selection

Coffee & Tea Service / Station @ \$2.25 per person (a combination of fresh brewed gourmet coffee (regular and decaffeinated), with an assortment of teas).

Fruit Sunburst

w/ No Dip or Ganache	<i>\$3.75 per person</i>
w/ Sweet Berry Dip	<i>\$4.50 per person</i>
w/ Chocolate Ganache	<i>\$4.50 per person</i>
w/ Both Chocolate Ganache & Sweet Berry Dip	<i>\$5.25 per person</i>

Personal Size Desserts (great for an after dinner treat)

Tiramisu	Mango Sorbet
Opera Cake	Raspberry Sorbet
White Chocolate Mousse	Chocolate Ice Cream
Dark Chocolate Mousse	Vanilla Ice Cream
Fresh Berries (blueberries, raspberries and strawberries topped with fresh whipped cream)	

Popular Cakes by eCitie

*Passion Fruit Cake*** With custard cream, topped with fresh fruit and apricot glaze

*Piña Colada Cake*** Yellow Cake with coconut milk filling with Pineapple slices with whipped cream icing shredded coconut & pineapple décor

Half & Half One yellow cake layer and one chocolate cake layer with butter cream icing and drizzled with chocolate

Chocolate Raspberry Butter Cream Cake With raspberry layer and chocolate butter cream icing

Chocolate Mousse Cake Chocolate cake with mousse layer and icing with chocolate shavings (alternative: white chocolate cake)

We have many more cakes to choose from. Call 703.760.9000 for details



Cake orders require a minimum of 24 hours notice

6" Round	<i>Serves Approximately</i>	<i>8 people</i>
8" Round	<i>Serves Approximately</i>	<i>10 to 12 people</i>
10" Round	<i>Serves Approximately</i>	<i>15 people</i>
12" Round	<i>Serves Approximately</i>	<i>22 to 25 people</i>
¼ Sheet	<i>Serves Approximately</i>	<i>25 to 30 people</i>
½ Sheet	<i>Serves Approximately</i>	<i>50 to 60 people</i>
Full Sheet	<i>Serves Approximately</i>	<i>85 to 100 people</i>

**Cakes with fruit have a slightly higher cost