



A Boutique Catering Service

*From exquisite food to professional set-up,
we delight in creating one-of-a-kind,
memorable dining experiences that capture
the Northend Experience.*

APPETIZERS

Lump crab cakes with creamy cocktail or a lemongrass mayo

Snow pea wrapped shrimp with peanut sauce

Brie toast with raspberry preserves

Chicken rice paper spring rolls with sweet and sour sauce

Gazpacho shooters

Sesame seared tuna over cucumber salad served in a Chinese spoon

Caesar salad cups

Curry chicken salad in a puff pastry cup

Tomato and goat cheese tarts

Black bean and corn salsa with tortilla confetti in a spoon

Coconut shrimp over green papaya salad

Tortilla cups with mango salsa, guacamole and lump crab salad

Risotto and shrimp cakes with Tomato coulis

Artichoke and gorgonzola toasts

Pan Seared Scallops with a chili lime sauce

Endive leaves stuffed with gorgonzola, strawberries, pecans
and a balsamic glaze

B U F F E T

Tenderloin with rolls and horseradish sauce

Tomato and mozzarella skewers

Chicken and veggie skewers with tzatziki sauce

Fruit, Cheese, and crackers

Southern ham biscuits with poppy seed butter

Hot crab dip with toast points

Mini turkey and beef sliders

Shrimp, tomato, black olive and feta pasta

Mini twice baked potatoes

Pork lettuce wraps

Roasted Vegetables with a ginger vinaigrette

Sausage and arugula stuffed mushrooms

Assorted sushi with condiments

Classic shrimp cocktail/ pickled shrimp

Grilled chicken satay with a peanut sauce

Arugula salad with goat cheese, walnuts, and local strawberries
with a balsamic glaze

Heirloom tomatoes with basil vinaigrette

Mini BBQ rolls with cabbage slaw

GRAZING BOARDS

An interactive dining experience, Grazing Boards bring together the freshest foods and flavors of the season.

From simple cocktail fare to an elaborate repast, our Grazing Boards are created to fulfill your exact culinary desires.

From patio to pool side ~ from balcony to dockside
Grazing Boards are a portable delight

- Classic Charcuterie
 - Dessert
- Fresh/Dried Fruits/Cheeses
 - Vegan/Gluten-Free

If you can imagine it ~ we can create it

DESSERTS

Mini chocolate chess pies

Lemon tarts with fresh berries

Brownies with salted caramel and pecans

Pecan Bars

Almond Macaroons

Home-style carrot cake w/cream cheese icing



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