



(V) Vegetarian

(GF) Can be prepared Gluten Free

(*) Signature Items

PASSABLE APPETIZERS (2 pages)

POULTRY

- *Crispy Southern Fried Chicken Bites with Honey Mustard
- Kalamata Olive Scented Chicken Served with Saffron Aioli
- *Bourbon Pecan Chicken Bites Served with Honey
- Pistachio Chicken Bites Drizzled with Sour Cherry Sauce
- Cashew Chicken Spikes with Sweet Orange Sauce
- Chicken Salad Finger Sandwiches
- Chicken Salad on a Ginger Snap topped with a Grape
- *Chicken And Waffle Skewer Drizzled with Maple Syrup
- GF-Mediterranean Chicken Skewer- Kalamata Olives, Chicken, Artichoke Hearts drizzled with chimichurri
- GF-Thai Peanut Chicken Satay with Coconut Peanut Sauce
- Chicken Satay Served with Pomegranate Glaze, Chimichurri or Teriyaki Sauce

SEAFOOD

- GF-Shrimp Scampi Spikes Served with Sherried Garlic Sauce
- GF-Shrimp Cocktail Served with Fresh Lemon and Cocktail Sauce
- GF-Saffron Shrimp Wonton
- GF-Bacon Wrapped Shrimp
- GF-Shrimp and Grit Shooter
- Shrimp Bruschetta
- *Mini Charleston Crab Cakes topped with Rémoulade
- GF-Smoked Salmon Wonton Served with Caviar
- GF-Salmon Mousse Rice Cracker Garnished with Fresh Chives
- GF-Seared Sea Scallop Served with Vanilla Mango Chutney
- GF-Bacon Wrapped Scallops
- GF-Seared Tuna Wonton Served with Fresh Cilantro
- GF-Cucumber Rounds with Smoked Salmon, Caviar and Dill

PORK

- Mini Smoked Pork BBQ Filo Cups topped with cheese and chives
- Pork Tenderloin Crostini Served with Mascarpone Cheese and Red Wine Cherries
- GF-Melon wrapped in Prosciutto topped with a Grape
- Antipasto Skewers, Tortellini with Kalamata Olives and Ham
- GF-Candied Bacon, Whipped Bleu cheese with Caramelized Pear
- *Pear, Bacon, and Gorgonzola Bruschetta
- *V- Pimento Cheese in filo cup topped with candied bacon



PASSABLE APPETIZERS (2 pages)

BEEF

- *Miniature Cocktail Meatballs- Bourbon Glaze or Swedish
- GF- Asian Beef Teriyaki Skewers
- GF-Beef Satay Served with Pomegranate Glaze, Chimichurri or Teriyaki Sauce
- *Hanger Steak Bruschetta with Pomegranate Balsamic Glaze and Parmesan Shavings
- Beef Tenderloin Crostini Served with Red Pepper Aioli
- *Beef Bruschetta Topped with Creamy Horseradish
- *GF- Mini Korean Beef Brisket Tacos, topped with carrots and sriracha mayo
- GF- Charcuterie Skewer- Kalamata Olive, Mozzarella, Cured Meat

VEGETARIAN

- *V- Mac and Cheese Fritters Served with Cheese Sauce
- V- GF- Caprese Skewers with tomatoes and fresh mozzarella cheese drizzled with balsamic glaze
- *V- Baked Spinach and Artichoke Filo Cups topped with Parmesan Cheese
- V- Spinach and Goat Cheese Puff with Red Pepper Vinaigrette
- *V- Fig and Goat Cheese Puff with Balsamic Glaze
- *V- Mini Brie and Raspberry Bites
- *V- Wild Mushroom Risotto Cakes Served with Sweet Roasted Red Pepper Vinaigrette
- V- Parmesan Basil Risotto Cake Served with Sweet Roasted Red Pepper Vinaigrette
- V- Blue Cheese Mousse and Walnuts Served on Mini Toasts
- V- GF-Radish Spinach Hummus Stacks
- V- GF-Vegetable Crudit  Shooter with Ranch Dipping Sauce

LAMB

- *GF-Pesto Crusted Lamb Lollipops Accompanied by Natural Jus (add \$2.00pp)

VEGAN

- Mushrooms, asparagus, red pepper, garlic, olive oil on rice cracker
- Vegetable Stuffed Mushroom Caps