

## PREPARED SALADS

**Caesar Chicken Salad:** Roasted Chicken, Toasted Almonds, Celery, Shredded Parmesan, Fresh Dill, House Spice Blend & Caesar Dressing. Served in Mini Cups, Large Bowl with Lettuce Petals, or stuffed in Mini Croissants

**House Chicken Salad:** Roasted Chicken, Toasted Pecans, Apples, Celery, Dried Cherries, House Spice Blend & Mayo. Served in Mini Cups, Large Bowl with Lettuce Petals, or stuffed in Mini Croissants

**Rainbow Pasta Salad:** Pasta, Cucumbers, Sweet Bell Peppers, Black Olives, Tomatoes, Red Onion, & Feta tossed in our Lemon Greek Vinaigrette. Served in a Large Bowl or as Individual Cups

**Tropical Fruit Salad:** Seasonal Fresh Fruits (Mango, Pineapple, Watermelon, Kiwi, Strawberry, Mandarin) garnished with our Honey-Lime Drizzle & Tajin Sprinkles. Served in Large Bowl, Wine Glasses, or as a Skewer

## DIPS

All Dips served with Pita Crisps & also available as Savory Individual Tarts for Elevated Presentation.

- Signature:** Whipped Garlic & Herb Cheese, Fig Reduction, Chopped Bacon, & Gorgonzola Crumbles topped with Microgreens & Edible Flowers
- Tuscan:** Layers of Whipped Herb Cheese, Fresh Pesto, Sundried Tomatoes, & Toasted Pine Nuts
- Spinach Artichoke:** Creamy Blend of Spinach, Marinated Artichoke Hearts, Shaved Parmesan, Lemon, & Cheeses
- Southern Pimiento:** Our twist on the Southern Classic

## SKEWERS

- Caprese:** Flavor Bomb Tomatoes, Ciliegine Mozzarella & Fresh Basil topped with Balsamic Reduction

•**Berry Caprese:** Fresh Strawberries, Blackberries, Ciliegine Mozzarella & Thai Basil topped with Blood Orange Balsamic Reduction

•**Caprese Rosettes:** Salami Roses, Ciliegine Mozzarella, Champagne Tomatoes & Fresh Basil topped with Balsamic Reduction

•**Fresh Balled Cantaloupe, Speck, & Floral Goat Cheese** drizzled with Lavender Honey & Crushed Honey Roasted Pecans

•**Brie, Apple, Arugula & Spiced Pecan** with Lemon Creamed Honey

•**Berry Goat Cheese Bites:** Skewered Goat Cheese Balls rolled in Freeze-Dried Strawberry & Crushed Pistachios

•**Brie Bites:** Mini Brie Triangles skewered with Rosemary and Blackberries with a Creamed Honey Drizzle

•**BLT Stacks:** Skewered Toast Circles layered with Crisp Bacon, Arugula, Mini Tomatoes, & Chipotle

Aioli

- **Korean BBQ Meatballs** with Fresh Scallions & Sesame Seeds

### MINI SANDWICHES

Your choice of flavors on Dark Honey Oat, Pink Brioche, Standard Brioche, or Butter Croissant

- **Turkey, Sharp Cheddar, Bacon, Butter Lettuce, Tomato, SW Aioli**
- **Roast Beef, Muenster, Arugula, Red Onion, Horseradish Cream**
- **Ham, Swiss, Butter Lettuce, Dijon, Bacon Jam**
- **Texas BLT**
- **Kentucky Hot Brown Sliders:** Maple Turkey, Bacon, Brown Mustard Aioli, Roasted Red Pepper, & Shaved Parmesan on Hawaiian Rolls, topped with Bourbon Garlic Butter (Baked onsite)\*\*

## MINI TEA SANDWICHES

Fluffy White Bread cut into Perfect Rectangles & topped with Edible Flowers. High Tea Style!

- English Cucumber Citrus
- Buttered Radish Rose
- Brie, Speck & Lavender Honey
- Smoked Salmon & Citrus Creme
- Bacon, Fig & Herbed Cheese
- Southern Pimiento
- Egg Salad
- Strawberry, Goat Cheese, Arugula & Pecan
- Japanese Fruit Sandos: Artfully Cut Fruit with Fresh Whipped Cream

## ELEGANT SMALL BITES

### Brunch Flex Options

- Smoked Salmon Cucumber Coins: Cucumber, Citrus Herbed Cheese, Smoked Salmon, Fresh Dill & Edible Flowers
- Philadelphia Tarts: Smoked Salmon, Cucumber,

Avocado, & Cream Cheese topped with Eel Sauce & Tempura Fried Seaweed

•**Spiced Cranberry & Brie Tarts**

•**Shrimp & Mango Ceviche Bites:** Shrimp, Mango, Pico, Avocado, Cilantro, & Fresh Lime tucked in a Phyllo Cup

•**Southern Deviled Eggs** topped with Bacon & Fresh Microgreens

•**Black & Blue Tarts:** Peppered Bacon, Blue Cheese, Herbed Cheese, Chopped Dates, & Toasted Pecan (Baked onsite)\*\*

•**Garden Party Canapés Assortment:** Varied Artisan Toasts topped with a Seasonal Mix of Fresh & Vibrant Flavors from the Garden \*\*Vegetarian

•**Crab Rangoon Bites:** Phyllo Nests filled with Crab, Whipped Cream Cheese, & Fresh Chives topped with Crushed Wonton & Sweet Chili Sauce

•**Mini Greek Yogurt Parfaits** topped with Granola,

Fresh Berries & Honey. (Also available as a Station)

- **Maple Bacon Rosettes** with Bourbon Spiced Honey
- **Maple Caramel Bacon Crack Triangles:** Pastry Triangles topped with Maple Bacon & Caramelized Brown Sugar
- **Mini Pancake Puff Skewers** with Fresh Strawberries topped with Powdered Sugar
- **French Toast Crostini Bites:** Cinnamon-Toasted Brioche Crostini topped with Sweetened Cream Cheese & Fresh Strawberries
- **Mini English Muffin Bites:** Open-Faced English Muffins with Pear, Apple, Gruyere, Pecans & Honey (Baked Onsite)\*
- **Mini Donuts** (Maple Bacon/Blueberry/ Cinnamon)
- **Mini Bagel & Lox Station** with Assorted Toppings (Salmon, Cucumber, Whipped Cream Cheeses, Tomato Tapenade, Red Onion, Capers, Lemon, etc.)



## DESSERTS

- **Clair de Lune Cookie Stacks:** Dark Chocolate Velvet Cookie Wafers Layered with White Chocolate Cheesecake Mousse and topped with Fresh Berries and Edible Flowers

## BROWNIE BITES

- **Signature:** topped with White Chocolate Cheesecake Mousse and Fresh Berries
- **Texican:** topped with Chocolate Ganache and Spiced Pecans
- **Charlies:** topped with White Chocolate Mousse, Pretzels & Salted Caramel Drizzle

## TARTS

- **Signature** (Chocolate Tart, White Chocolate Cheesecake Mousse, Fresh Berries)
- **Salted Caramel Pecan**
- **French Silk Chocolate**
- **Grasshopper Mint Chocolate**
- **Strawberry Lemonade**



- Key Lime
- Salted Caramel Apple
- Raspberry White Chocolate
- Campfire Smore
- Bananas Foster
- Chocolate Espresso
- Pumpkin Pecan Cheesecake
- DonnaKays (Pineapple Upside Down Style topped with Candied Cherries & Pecans)

### MINI PARFAIT CUPS

- Strawberry Shortcake
- Southern Banana Pudding
- Bananimal
- Mint Chocolate Grasshopper
- Birthday Cake
- Cherry Cheesecake
- Rainbow Dreamsicle
- Mississippi Mud