



Heavy Hors D'oeuvres

Cocktail Reception

Passed Hors D'oeuvres

Petit Crab Cakes

topped with red cabbage slaw and tarragon tartar

Tomato, Basil, Olive, Asiago Bruschetta

Garden Display

Appetizer Cheese Board

aged cheddar, buttermilk bleu, Havarti, smoked Gouda,
grand cru, fontina, brie, herb goat cheese,
fig preserves, raspberry preserves, blueberry honey, grainy mustard
dried apricots, strawberries and grapes
with assorted crackers croustades and flatbreads

Heavy Hors D'oeuvres

Seafood Station

Shrimp and Grits Station

stone ground grits (choose regular, smoked gouda, pimento cheese or jalapeno cheddar grits)
with choice of tomato cream, andouille cream or Tasso gravy toppings
includes bacon crumbles, green onion, asiago or cheddar
Buttermilk and Sweet Potato Biscuits, Hush Puppies
with honey butter and hot sauce

Picnic Station

Carolina Pulled Pork

(Chef pulling pork)

with traditional mustard and fiery vinegar BBQ sauces

Parker House Rolls

Fried Boneless Chicken Breasts and Thighs

honey mustard, buttermilk ranch, spicy peanut sauce, chili lime and cilantro

Traditional Southern Mac n Cheese

toppings of bacon crumbles, tomatoes and green onion

Buttery, Garlic Green Beans

Blue Cheese Cole Slaw

Spicy Kale and Quinoa Black Bean Corn Salad

Pricing

Food

Passed Hors D'oeuvres.....	\$	5.95 per person
Garden Display.....	\$	4.50 per person
Heavy Hors D'oeuvres.....	\$	23.00 per person

11% Tax