



## **Heavy Hors D'oeuvres**

### **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

#### **Crudit  of Fresh Vegetables**

assortment of fresh seasonal vegetables  
served with ranch and bleu cheese dressing

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### **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

### **Taco Station**

grilled chicken, blackened shrimp and marinated flank steak  
with refried beans, cilantro lime rice, lettuce, Pico de Gallo,  
black bean and corn salsa, black olives, diced tomatoes,  
diced onions, chopped jalapenos, cheddar cheese, guacamole, sour cream  
with flour tortilla and hard taco shells  
tortilla chips with zesty salsa

**Mac 'n Cheese Display Station**

(choose 2)

Southern Mac 'n Cheese,

Lobster Mac 'n Cheese,

White Truffle Mac 'n Cheese

Buffalo Chicken Mac 'n Cheese

Garlic Parmesan Mac n Cheese

toppings include bacon crumbles, pepperoni, kielbasa  
diced tomatoes, cauliflower rice, blanched broccoli, mushrooms,  
scallions, roasted red peppers  
hot sauce, sea salt cracked black pepper, granulated garlic

**Pricing**

**Food**

Garden Display.....	\$	6.50 per person
Heavy Hors D'oeuvres.....	\$	24.00 per person

11% Tax