



Hors D'oeuvres

Seafood (all items priced in quantities of 2 dozen)

Petit Crab Cakes \$84.00

topped with red cabbage slaw and tarragon tartar

Shrimp & Butternut Squash Bruschetta \$60.00

roasted butternut squash and shrimp with sun-dried tomato puree

Crispy Shrimp, Bacon, Cheddar Grit Cake \$78.00

with Tasso gravy and bacon scallion topping

Prosciutto Wrapped Shrimp \$60.00

marinated with lemon oil and chives

Crab Stuffed Mushroom \$54.00

with cream cheese, garlic and gouda

Ahi Tuna Spoon \$84.00

marinated tuna, lime slaw, guacamole, toasted sesame seeds and sprouts

She Crab Soup Shooter \$72.00

finished with sherry and chopped parsley

Applewood Smoked Bacon Wrapped Scallops \$84.00

Smoked Salmon Toast Point \$78.00

whipped cream cheese, capers and caviar

Oyster Shooter \$72.00

with zing zang

Protein (all items priced in quantities of 2 dozen)

Grilled Asparagus \$54.00

wrapped in prosciutto with sea salt and lemon

Manchego & Fresh Melon \$48.00

Wrapped in prosciutto

Seared Beef Tenderloin on Ciabatta \$84.00

with lime avocado salsa and blistered cherry tomatoes

Mini Monte Cristo \$60.00

ham, turkey, Swiss cheese on French toast bread rounds
with strawberry jam and powdered sugar

Skewered Meatball & Angel Hair Pasta \$72.00

meatball topped with rolled angel hair alfredo
garnished with asiago and parsley

Pulled Short Rib Spoon \$72.00

stone ground grits topped with pulled short rib
finished in red wine and tomato

Chicken & Waffle \$78.00

open face waffle with smoked chicken, bacon, cheddar and spicy syrup
finished with strawberry and powdered sugar

Sweet Potato Rounds \$54.00

skewered with kielbasa and lemon garlic aioli

Mini Buttermilk Biscuit \$54.00

with chicken apple sausage and jezebel sauce

Carolina Pulled Pork \$66.00

with fiery vinegar and blue cheese Cole slaw on jalapeno corn stick

Specialty Chicken Salad \$54.00

with apricots, almonds, Craisins served in phylo cup

Stuffed Mushroom \$54.00

with cream cheese, hot Italian sausage. Oni on, garlic, parmesan

Vegetarian (all items priced in quantities of 2 dozen)

Goat Cheese Fritter \$66

finished with toasted pistachios and a honey peach jam

Wild Mushroom, Caramelized Onions and Brie \$66

on grilled Artesian bread

Beet and Goat Cheese Phyllo Cup \$60

with chopped chives and honey

Fried Mac n Cheese Ball \$54

cheddar, pimento and mozzarella cheeses

finished with marinara sauce, asiago and thyme

Caprese Salad Skewer \$66

grape tomato, Kalamata olive, mozzarella, basil with balsamic glaze

Petit Tomato Pies \$54

tomatoes, mozzarella, cheddar, mayonnaise and basil

Tomato, Basil, Olive, Asiago Bruschetta \$54

Stuffed Mushrooms \$54

with spinach, artichoke cream cheese and asiago

Grilled Potato and Herb Goat Cheese Napoleon \$72

with balsamic reduction

Southern Deviled Eggs \$48

Mayonnaise, Dijon, paprika and chives topped with pimento