



### Light Hors D'oeuvres Packages

#### **Package A (Stationary) \$10**

##### *Traditional Cheese Display*

cheddar, Swiss, pepper jack, crackers, grapes, seasonal fruit

##### *Crudité*

raw vegetable assortment served with ranch and blue cheese dip

##### *Chilled Spinach Dip*

with water chestnuts, scallions, chopped spinach

##### *Tea Sandwiches*

chicken salad, pimento cheese, shrimp paste, caprese

#### **Package B (Passed Hors D'oeuvres) \$12**

##### *Southern Deviled Eggs*

mayo, Dijon, paprika and chives topped with pimento

##### *Fruit Skewers*

strawberry, cantaloupe, blueberry

##### *Tomato, Basil, Olive, Asiago Bruschetta*

##### *Herb Goat Cheese Balls*

with toasted pistachios and honey peach jam

##### *Mini Buttermilk Biscuits*

peppered ham, red pepper jelly and mustard butter

##### *Shrimp Wrapped with Prosciutto*

marinated with lemon oil and chives

**Package C (Passed Hors D'oeuvres) \$15**

*Caramelized Onion, Fig and Goat Cheese Flatbread*

yogurt, red onion and thyme with a balsamic glaze

*Petit Tomato Pies*

mozzarella, cheddar, mayo and basil

*Grilled Asparagus*

wrapped in prosciutto with sea salt and lemon

*Monte Cristo Sandwich Bites*

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

*Specialty Chicken Salad in Phyllo Cup*

with apricots, almonds and Craisins

*Seared Beef Tenderloin on Ciabatta*

with lime avocado salsa and blistered cherry tomatoes

*Bacon Wrapped Scallops*

**Package D (Passed Hors D'oeuvres & Stationary Display) \$18**

*Prosciutto wrapped Melon*

*Goat Cheese and Beet Phyllo Cup*

with chives and honey

*Brie, Wild Mushroom and Caramelized Onion*

on grilled artesian bread

*Crispy Grit Cake with Shrimp, Bacon, Scallion and Cheddar*

with Tasso gravy and bacon onion topping

*Ahi Tuna Spoon*

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

*Thai Chicken Satay Skewer*

marinated with peanut sauce

*Mini Beef Wellington*

puff pastry, filet mignon, mushroom duxelles and red wine reduction

*Crudit  (stationary)*

raw vegetable assortment served with ranch and blue cheese dip

*Traditional Cheese Display (stationary)*

cheddar, Swiss, pepper jack, grapes, seasonal fruit, crackers

**Package E (Passed Hors D'oeuvres and Stationary Display) \$20**

*Watermelon and Feta Bites*

drizzled with olive oil

*Grilled Potato and Herb Goat Cheese Napoleon*

with basil and balsamic reduction

*Pulled Short Rib Spoon*

stone ground grits topped with short rib in a red wine and tomato reduction

*Skewered Meatball and Angel Hair Pasta*

meatball topped with rolled angel hair Alfredo, garnished with asiago and parsley

*Petit Crab Cakes*

topped with red cabbage slaw and tarragon tartar

*Tuna Tartare*

with cilantro lime crème and micro wasabi in a crisp wonton cup

*Bruschetta (stationary)*

olive tapenade, balsamic marinated tomatoes, sun-dried tomato relish, marinated eggplant, artichoke relish, avocado serrano spread, roasted red peppers, herb goat cheese, fresh mozzarella, fontina, red pepper hummus served with croustades and pita crisps

**Package F (Passed Hors D'oeuvres and Stationary Display) \$25**

*Edamame Hummus Cucumber Bite*

feta, yogurt, lemon and paprika

*Shrimp & Butternut Bruschetta*

roasted butternut squash and shrimp with sun-dried tomato puree

*Lobster Roll*

lobster salad in mini bun

*Lamb Lollipops*

marinated in fresh rosemary, thyme, cayenne and sea salt with mint sauce

*Stuffed Hollowed New Potato*

with sour cream, cheddar and bacon bits

*Tuscany Display (stationary)*

sopresetta, prosciutto, capicola, mortadella, pepperoni, parmesan-reggiano, fontina, provolone, fresh mozzarella, herb goat cheese, Kalamata olives, roasted red peppers, tomatoes, artichokes, Dijon, garlic aioli with croustades, ciabatta and crackers

### **Additional Information**

- All packages have a 30 person minimum.
- Tax of 11% and Gratuity of 18% are not included in the pricing.
- All parties are priced for 2 hour food service.
- Butlered Hors D'oeuvres are supplied at 1.5 pieces per person.
- The 18% service charge added to the contract will cover travel and basic disposables and any other products not charged to the client directly.
- Hors D'oeuvres packages may require additional charges for service staff

Chef	\$250.00
Servers	\$200.00 per server