



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