



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 \$66.00

roasted butternut squash and shrimp with sun-dried tomato puree

Fried Gifts and Shrimp Fritter with, Bacon, Green Onion and Cheddar \$78.00

with Tasso gravy and bacon scallion topping

Prosciutto Wrapped Shrimp \$66.00

marinated with lemon, olive 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 \$72.00

whipped cream cheese, capers and caviar

Oyster Shooter \$66.00

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 \$54.00

wrapped in prosciutto

Seared Beef Tenderloin on Ciabatta \$84.00

with lime avocado salsa and blistered cherry tomatoes

Monte Cristo Bites \$60.00

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

Skewered Meatball & Angel Hair Pasta \$72.00

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

Chicken & Waffle \$78.00

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

Sweet Potato Rounds \$60.00

skewered with kielbasa and lemon garlic aioli

Mini Buttermilk Biscuit Sandwiches \$54.00

with chicken apple sausage and jezebel sauce

Carolina Pulled Pork \$60.00

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, onion, garlic, parmesan

Vegetarian (all items priced in quantities of 2 dozen)

Goat Cheese Fritter \$60

finished with toasted pistachios and 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 \$60

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

Dijonnaise, paprika and chives topped with pimento



Light Hors D'oeuvres Packages

Package A \$11

Traditional Cheese Display

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

Crudité

raw vegetable assortment served with ranch and blue cheese dips

Chilled Spinach Dip

with water chestnuts and scallions

Tea Sandwiches

chicken salad, pimento cheese, shrimp paste, cucumber and cream cheese

Package B \$13

Southern Deviled Eggs

Dijonnaise, paprika and chives topped with pimento

Petit Tomato Pies

mozzarella, cheddar, mayo and basil

Herb Goat Cheese Balls

finished with toasted pistachios and honey peach jam

Mini Buttermilk Biscuit Sandwiches

peppered ham, red pepper jelly and mustard butter

Crab Stuffed Mushrooms

with cream cheese, garlic and gouda

Package C \$15

Edamame Hummus Cucumber Bite

feta, yogurt, lemon and paprika

Caramelized Onion, Fig and Herb Goat Cheese Flatbread

with balsamic glaze

Monte Cristo Bite

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

Specialty Chicken Salad in Phyllo Cup

with apricots, almonds and Craisins

Shrimp Wrapped with Prosciutto

marinated with lemon, olive oil and chives

Package D \$18

Watermelon and Feta Bites

drizzled with olive oil

Grilled Asparagus

wrapped in prosciutto with sea salt and lemon

Goat Cheese and Beet Phyllo Cup

with chives and honey

Brie, Wild Mushroom and Caramelized Onion

on grilled artesian bread

Thai Chicken Satay Skewer

marinated with peanut sauce

Ahi Tuna Spoon

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

Package E \$21

Grilled Potato and Herb Goat Cheese Napoleon

with basil and balsamic reduction

Skewered Meatball and Angel Hair Pasta

meatballs topped with rolled angel hair Alfredo garnished with asiago and parsley

Petit Crab Cakes

topped with red cabbage slaw and tarragon tartar

Stuffed Mushroom

with spinach, artichoke and asiago

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 \$24

Grilled Asparagus

wrapped in prosciutto with sea salt and lemon

Shrimp & Butternut Bruschetta

roasted butternut squash and shrimp with sun-dried tomato puree

Mini Beef Wellington

puff pastry, filet mignon, mushroom duxelles red wine reduction

Stuffed Hollowed New Potatoes

with sour cream, cheddar and bacon bits

Fried Grits and Shrimp Fritter with Bacon, Scallion and Cheddar

with Tasso gravy and bacon onion topping

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% is not included.
- Butlered Hors D'oeuvres are supplied at 1.5 pieces per person.
- Service, delivery, equipment not included.