



### 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.