



Heavy Hors D'oeuvres

Build Your Own Bruschetta

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, balsamic vinaigrette, infused olive oils served with croustades and pita chips

Taco Station

grilled chicken and blackened shrimp with cilantro lime rice, Pico de Gallo, black bean corn salsa, diced tomatoes diced onion, cheddar cheese, guacamole, sour cream with flour tortillas and hard taco shells tortilla chips with zesty salsa

Pasta Station

Chicken Rotini

grilled chicken, spinach, tomatoes, garlic white wine sauce with fresh thyme and asiago cheese

Pricing

Food

Heavy Hors D'oeuvres.....\$ 18.00 per person

Additional

-11% sales tax not included

-Delivery, service and equipment not included. All can be arranged.



Garden Display

Appetizer Cheese Board

aged cheddar, buttermilk bleu, Havarti, smoked Gouda,
grand cru, fontina, brie, herb goat cheese,
fig preserves, raspberry preserves, blueberry honey, grainy mustard
dried apricots, strawberries and grapes
with assorted crackers, croustades and flatbreads

Crudit  of Fresh Vegetables

assortment of fresh seasonal vegetables
served with ranch and bleu cheese dressings

Heavy Hors D'oeuvres

Shrimp and Grits Station

stone ground grits (choose regular, smoked gouda, pimento cheese or jalapeno cheddar)
choice of tomato cream, andouille cream or Tasso gravy toppings
includes bacon crumbles, green onion, asiago and cheddar cheese

Buttermilk, Sweet Potato Biscuits and Hush Puppies
with honey butter and hot sauce

Picnic Station

Carolina Pulled Pork

with traditional mustard and fiery vinegar BBQ sauces
Parker House rolls

Fried Chicken

Buttermilk marinated, battered and fried

Loaded Baked Potatoes

toppings of butter, sour cream, bacon crumbles, cheddar cheese and green onion

Tangy Cole Slaw

with smoked corn

Black Bean Salad

with mango, cilantro and lime

Pricing

Food

Garden Display.....	\$	5.00 per person
Heavy Hors D'oeuvres.....	\$	20.00 per person

Additional

-11% sales tax not included

-Delivery, service and equipment not included. All can be arranged.



Passed Hors D'oeuvres

Shrimp Shooters

shrimp with cocktail sauce and lemons

Tomato, Olive, Asiago Bruschetta

Heavy Hors D'oeuvres

Build Your Own Salad

Spring Mix and Spinach

toppings of tomatoes, cucumber, shredded carrots, mushrooms
peppers, cheddar cheese, asiago, croutons
balsamic vinaigrette, ranch and Italian dressings

Culinary Station

Dijon, Garlic and Onion Encrusted Pork Loin

sliced and presented on platters

served with potato rolls, Dijon and Cajun aioli

Roasted Rosemary Potatoes

Buttery Garlic Green Beans

Mac 'n Cheese Display Station

(choose 2)

Southern Mac, Lobster Mac,

White Truffle Mac, Buffalo Chicken Mac

Garlic Parmesan Mac, White Cheese Pesto Mac

toppings include bacon crumbles, pepperoni, kielbasa
diced tomatoes, cauliflower rice, blanched broccoli, mushrooms,
scallions, roasted red peppers
hot sauce, sea salt, cracked black pepper, granulated garlic

Pricing

Food

Passed Hors D'oeuvres.....	\$ 5.00 Per Person
Heavy Hors D'oeuvres.....	\$ 22.00 Per Person

Additional

- 11% sales tax not included
- Delivery, service and equipment not included. All can be arranged.



Cocktail Reception

Passed Hors D'oeuvres

Grilled Asparagus

wrapped in prosciutto with sea salt and lemon

Watermelon and Feta Bites

Heavy Hors D'oeuvres

Build Your Own Salad Station

served with arugula, mixed baby greens and spinach

toppings include tomatoes, cucumber, diced peppers, red onion, eggs

shredded carrots, mushrooms, sun-dried tomato relish, candied nuts, sunflower seeds

black beans and corn, kidney beans, garbanzo beans, garlic croutons

herb goat cheese, cheddar, asiago, blue cheese

grilled chicken, roasted turkey, ham, bacon crumbles

with balsamic vinaigrette, ranch dressing, raspberry vinaigrette

Carving Station

Roasted inside Round

(Chef carved and presented)

with au jus, creamed horseradish, Dijon

Garlic Mashed Potatoes

with rich demi glaze

Okra with tomatoes

Potato Rolls and Crème Bread

Seafood Station

Shrimp and Grits

(presented in cast iron pots)

smoked Gouda stone ground grits

with tomato cream sauce and Tasso gravy

toppings include bacon crumbles, green onion, asiago and cheddar cheese

Buttermilk and Sweet Potato Biscuits, Hush Puppies

with honey butter and hot sauces

Crab Cakes

(Chef grilling crab cakes)

with tarragon tartar sauce and Cajun remoulade

Roasted Root Vegetables

baby carrots, parsnips, radishes, celery, beets, potatoes

Pricing

Food

Cocktail Reception.....	\$	5.00 per person
Heavy Hors D'oeuvres.....	\$	24.00 per person

Additional

-11% sales tax not included

-Delivery, service and equipment not included. All can be arranged.



Garden Display

Build Your Own Bruschetta Bar

olive tapenade, balsamic marinated tomatoes, sun-dried tomato relish, marinated eggplant, artichoke relish, avocado serrano spread, roasted red peppers, white bean bruschetta prosciutto, salami, crumbled bacon
herb goat cheese, fresh mozzarella, fontina, parmesan cheese
berries, melon, figs, strawberries, herbs
red pepper hummus, pesto, balsamic vinaigrette, infused olive oils
served with croustades, flat bread and pita chips

Heavy Hors D'oeuvres

Carving Station

Grilled Marinated Flank Steak
(attendant carving)
chipotle honey

Fried Mashed Potato Cakes
with sour cream

Roasted Brussel Sprouts
thinly sliced Brussels sprouts
with Craisins, bacon, pecans, herb goat cheese

Potato Rolls and Crème Bread

Seafood Station

Shrimp and Grits

(presented in cast iron pots)

smoked Gouda stone ground grits

with tomato cream sauce and Tasso gravy

toppings include bacon crumbles, green onion, asiago and cheddar cheese

Buttermilk and Sweet Potato Biscuits, Hush Puppies

with honey butter and hot sauces

Crab Cakes

(Chef grilling crab cakes)

with red cabbage slaw, tarragon tartar sauce and Cajun remoulade

Asparagus, Avocado, Corn and Feta Salad

with lemon basil vinaigrette

Asian Station

(wok prepared entree)

Chicken with a Spicy Peanut Sauce

with pea pods, water chestnuts, onions, mushrooms,

Chinese cabbage, bamboo shoots

over brown rice or chow mein noodles

Teriyaki Noodle Salad

with fresh vegetables

(option to serve in Asian “to go” containers with chopsticks)

Pricing

Food

Passed Hors D’oeuvres.....\$ 9.00

Heavy Hors D’oeuvres.....\$ 27.00

Additional

-11% sales tax not included

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Cocktail Reception

Garden Display

Raw Seafood Bar

(choose to display on ice blocks and pedestals)

oysters on the half shell, cocktail shrimp, blue crab claws
chilled crab dip

served with cocktail sauce, horseradish, Cajun remoulade,
tabasco and lemon wedges
with crackers

Passed Hors D'oeuvres

Goat Cheese Balls

finished with toasted pistachios and honey peach jam

Skewered Meatball and Angel Hair Pasta

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

Fried Green Tomato Stacks

with pimento cheese

Heavy Hors D'oeuvres

Culinary Station

Grilled Marinated Beef Tenderloin

(Chef carved and presented)

Hollowed New Potatoes

baby new potatoes with sour cream, bacon crumbles and cheddar cheese

Cranberry Pecan Roasted Vegetables
asparagus, baby carrots, haricot verts, Brussel sprouts, mushrooms

Potato Rolls and Crème Bread

Tapas Plate

Fried Shrimp and Grits Fritter

(Chef preparing crab cakes)

fried stone ground grit fritter with shrimp, bacon, green onion, cheddar
topped with crab cake, Tasso gravy and cheddar

Pear, Pomegranate and Spinach Salad

Buttermilk and Sweet Potato Biscuits, Hush Puppies

with honey butter and hot sauce

Pasta Station

Chicken Rotini

(Chef preparing pasta dish)

rotini pasta, grilled chicken, spinach, tomatoes, garlic
in a white wine sauce

with fresh thyme & crumbled blue cheese

Penne ala Vodka

spicy vodka tomato cream sauce

with toppings of prosciutto, sautéed mushrooms, asiago

Crusty Italian Breads

infused olive oils

Pricing

Food

Raw Seafood Bar.....	\$	9.50 per person
Passed Hors D'oeuvres.....	\$	7.95 per person
Heavy Hors D'oeuvres.....	\$	29.00 per person

Additional

-11% sales tax not included

-Delivery, service and equipment not included. All can be arranged



Passed Hors D'oeuvres

Thai Chicken Satay Skewer

*Brie, Wild Mushroom and Caramelized Onion
on grilled Artesian bread*

She Crab Soup Shooter

Grilled Potato and Herb Goat Cheese Napoleon Stacks
pan seared new potatoes layered with herb goat cheese
with drizzled basil vinaigrette

Heavy Hors D'oeuvres

Soup and Salad

Caesar Salad Toast Cups

Roasted Brussels Sprout Salad

thinly sliced and roasted Brussels sprouts, herb goat cheese,
pecans, Craisins, mandarin oranges, grape tomatoes and spinach
apple cider vinaigrette

Carving Station

Roasted Prime Rib

Chef carving prime rib with horseradish sauce and au jus

Yukon Gold Mashed Potatoes
with whipped butter and demi glaze

Potato Rolls and Crème Bread

Risotto Station

(Chefs preparing risotto)

Asparagus Tips with Roasted Mushrooms, White Truffle Oil

Italian Sausage with Chicken, Tomatoes, Spinach

additional toppings of caramelized onions, sun-dried tomatoes,
artichoke relish, feta, herb goat cheese, chives and bacon bits

Paella Station

Chef preparing paella pan simmered with brown rice, shrimp, mussels, clams,
chorizo sausage, chicken, tomatoes, peas,
peppers, onions, pimentos, saffron, garlic, lemons and parsley
served with crusty baguettes

Pricing

Food

Passed Hors D'oeuvres.....	\$ 10.95 Per Person
Heavy Hors D'oeuvres.....	\$ 31.00 Per Person

Additional

-11% sales tax not included

-Delivery, service and equipment not included. All can be arranged.