



OUR RECOMMENDED HORS D'OEUVRES FOR COCKTAIL HOUR - ALL OCCASIONS!

Bite Size Morsels to please any palate

SEAFOOD

- PETIT LUMP CRAB CAKES *red cabbage slaw, tarragon tartar*
- CRAB HUSH PUPPIES *creamy jalapeno cilantro sauce*
- SHE CRAB SOUP SHOOTER *sherry, parsley*
- CRAB STUFFED MUSHROOMS *herbs & cheeses*
- CRAB ARTICHOKE TOASTS *Greek yogurt, fontina, parmesan on baguette*
- LOBSTER ROLL *lobster salad in a hotdog bun*
- OYSTERS ROCKEFELLER *spinach, parmesan, Pernod*
- OYSTER SHOOTERS *zing zang*
- BLACKENED SHRIMP & BUTTERNUT SQUASH CROSTINI *mustard green pesto, ricotta & goat cheese*
- FRIED SHRIMP AND GRITS CAKE FRITTERS *bacon, green onion, pimento cheese topped with Tasso gravy*
- PROSCIUTTO WRAPPED SHRIMP *smoked paprika*
- BACON WRAPPED SHRIMP *sweet & savory glaze*
- SHRIMP CEVICHE *grape tomatoes, avocado on corn tostada*
- SHRIMP SHOOTERS *cocktail sauce*
- SCALLOPS WRAPPED IN BACON
- AHI POKE SPOONS *ahi tuna, green onion, chili garlic sauce, toasted sesame seeds*
- AHI TUNA TARTARE *sesame ginger sauce in toasted sesame wonton cup*
- SMOKED SALMON ON TOAST POINTS *herb cream cheese, red onion, capers, hard-cooked eggs, fresh dill*



PROTEIN

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| PROSCUITTO-WRAPPED ASPARAGUS | <i>with sea salt, lemon, cracked pepper and asiago</i> |
| HOT ITALIAN SAUSAGE SUFFED MUSHROOMS | <i>herbs & cheeses</i> |
| MINI BUTTERMILK BISCUITS | <i>country ham, red pepper jelly, mustard butter</i> |
| MINI MONTE CRISTO SANDWICHES | <i>ham, turkey, Swiss, French toast, strawberry jam, powdered sugar</i> |
| STEAK AND BLUE CHEESE BRUSCHETTA | <i>onion & roasted tomato jam</i> |
| PEPPER BEEF SKEWERS | <i>lime & soy marinated flank steak, sesame seeds</i> |
| BRAISED SHORT RIBS ON GARLIC CROSTINI | <i>parmesan, parsley</i> |
| SKEWERED SPAGHETTI AND MEATBALLS | <i>pesto, vodka tomato sauce, parmesan</i> |
| SAUCY ASIAN MEATBALLS | <i>sweet tangy sauce</i> |
| CAROLINA PULLED PORK WITH JALAPENO CORN MUFFINS | <i>fiery vinegar, blue cheese Cole slaw</i> |
| ANTIPASTO SKEWERS | <i>salami, grape tomatoes, cheese tortellini, Sicilian olives, artichokes, roasted peppers</i> |
| BRIE WITH BACON-PLUM JAM CROSTINI | <i>sweet & spicy chili sauce</i> |
| SWEET POTATO, MANCHEGO AND CHORIZO CROQUETTE | <i>paprika yogurt sauce</i> |
| SWEET POTATO ROUNDS | <i>skewered with kielbasa, lemon garlic aioli</i> |
| CHICKEN & WAFFLES | <i>chicken, bacon, cheddar, strawberry, spicy syrup</i> |
| SKEWERED CHICKEN SATAY | <i>peanut sauce</i> |
| GREEN CHILI CHICKEN ENCHILADA BITES | <i>shredded chicken, Pico de Gallo, Cojito cheese, sour cream, cilantro</i> |
| MINI FRIED CHICKEN SWEET POTATO BISCUIT | <i>strawberry butter</i> |



VEGETARIAN

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| CLASSIC SOUTHERN DEVILED EGGS | <i>Duke's mayo, mustard, pickles & paprika finish</i> |
| PETIT TOMATO PIES | <i>cheeses, tomatoes, basil</i> |
| OPEN FACED PIMENTO CHEESE BISCUIT | <i>green tomato chutney</i> |
| FRIED GREEN TOMATOES | <i>house-made pimento cheese</i> |
| BLISTERED SHISHITO PEPPERS | <i>Romesco sauce</i> |
| FRIED MAC N CHEESE BALLS | <i>marinara sauce, asiago, thyme</i> |
| FRESH GARDEN BRUSCHETTA | <i>tomatoes, onions, pesto, asiago</i> |
| CAPRESE SALAD KABOBS | <i>grape tomato, Kalamata olive, mozzarella, basil, balsamic glaze</i> |
| RED PEPPER HUMMUS IN CUCUMBER CUPS | |
| SOUP SHOOTER AND GRILLED CHEESE | <i>tomato, feta, basil soup & grilled American cheese sandwich</i> |
| MUSHROOM BRUSCHETTA WITH BRIE, CARAMELIZED ONIONS AND SAGE | <i>grilled Artesian bread</i> |
| SPINACH, ARTICHOKE STUFFED MUSHROOMS | <i>herbs & cheeses</i> |
| SPANIKOPITA | <i>spinach, chanterelle mushrooms, herb goat cheese, cream cheese</i> |
| GRILLED POTATO & HERB GOAT CHEESE NAPOLEONS | <i>balsamic glaze</i> |
| MOZZARELLA ARANCINI | <i>stuffed rice balls with Calabrian sauce</i> |
| ASPARAGUS, GOAT CHEESE AND TARRAGON TART | <i>crème fraiche, puff pastry</i> |
| SHREDDED BRUSSEL SPROUTS ON RICOOTA TOAST | |
| BEET AND GOAT CHEESE TART | <i>phyllo cups</i> |
| PISTACHIO GOAT CHEESE BITE | <i>honey peach jam</i> |
| CRANBERRY BRIE BITES | <i>pecans, crescent dough</i> |



STARTERS – ALL OCCASIONS

recommended for cocktail hour or as a station for party

DIPS AND SPREADS

*Meeting Street crab, spinach artichoke dip, pimento cheese
breads and crackers*

CHARCUTERIE

selection of cured meats, cheeses, vegetables, olives, breads, condiments

CHILLED SEAFOOD DISPLAY

assorted oysters, shrimp, cocktail crab claws, ceviche (fresh fish), chilled crab dip, sauces

CRUDITE

assorted fresh vegetable display, dips

CHEESES

selected cheeses, fruits, candied nuts, breads and crackers

TEA SANDWICHES

*assorted sandwiches including chicken salad, tuna salad, egg salad, pimento cheese
other varieties available*