



## HORS D'OEUVRES FOR COCKTAIL HOUR

Bite Size Morsels to please any palate

### **SEAFOOD**

- PETIT LUMP CRAB CAKES *remoulade sauce*
- 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 bun*
- OYSTERS ROCKEFELLER *spinach, parmesan, Pernod*
- FRIED OYSTER SHOOTER *bacon, garlic, sage*
- AVOCADO, CUCUMBER, SHRIMP BITE
- 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*
- MIXED CEVICHE *shrimp, scallops, tomatoes, peppers, avocado*
- SHRIMP COCKTAIL 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 APPETIZER *herb cream cheese, cucumber, red onion, capers, fresh dill*

### **PROTEIN**

- PROSCIUTTO-WRAPPED ASPARAGUS *with sea salt, lemon, cracked pepper and asiago*
- MELON, MANCHEGO AND PROSCIUTTO SKEWERS *balsamic glaze*
- HOT ITALIAN SAUSAGE STUFFED MUSHROOMS *herbs, cheeses*
- HAM BISCUITS WITH APRICOT MUSTARD
- MINI MONTE CRISTO SANDWICHES *ham, turkey, Swiss, French toast, strawberry jam, powdered sugar*

STEAK AND BLUE CHEESE BRUSCHETTA *onion & roasted tomato jam*  
 PEPPER BEEF SKEWERS *lime & soy marinated flank steak, sesame seeds*  
 BRAISED SHORT RIBS ON GARLIC CROSTINI *parmesan, parsley*  
 SKEWERED SPAGHETTI AND MEATBALLS *pesto, vodka tomato sauce, parmesan*  
 BOURBON MEATBALLS  
 ASIAN GLAZED TURKEY MEATBALLS  
 SAUSAGE STUFFED JALAPENOS  
 CAROLINA PULLED PORK WITH JALAPENO CORN MUFFINS *fiery vinegar Cole slaw*  
 ANTIPASTO SKEWERS *salami, grape tomatoes, cheese tortellini, Sicilian olives, artichokes, roasted peppers*  
 BRIE WITH BACON-PLUM JAM CROSTINI *sweet & spicy chili sauce*  
 SWEET POTATO ROUNDS *skewered with kielbasa, lemon garlic aioli*  
 CHICKEN AND WAFFLES *chicken, bacon, cheddar, strawberry, spicy syrup*  
 SKEWERED CHICKEN SATAY *peanut sauce*  
 ROASTED CHICKEN AND BRIE *cranberries, spinach, fig preserves*

## VEGETARIAN

CLASSIC SOUTHERN DEVILED EGGS *Duke's mayo, mustard, pickles & paprika finish*  
 PETIT TOMATO PIES *cheeses, tomatoes, basil*  
 OPEN FACED PIMENTO CHEESE BISCUITS *green tomato chutney*  
 FRIED GREEN TOMATOES *house-made pimento cheese*  
 BLISTERED SHISHITO PEPPERS *Romesco sauce*  
 FRIED MAC N CHEESE BALLS *marinara sauce, asiago, thyme*  
 FRESH GARDEN BRUSCHETTA *tomatoes, onions, pesto, asiago*  
 CHICKPEA BRUSCHETTA WITH SUN-DRIED TOMATOES  
 CAPRESE SALAD KABOBS *grape tomato, Kalamata olive, mozzarella, basil, balsamic glaze*  
 RED PEPPER HUMMUS IN CUCUMBER CUPS  
 SOUP SHOOTER AND MINI GRILLED CHEESE SANDWICHES *tomato, feta, basil soup*  
 MUSHROOM BRUSCHETTA WITH BRIE, CARAMELIZED ONIONS AND SAGE *on grilled ciabatta*  
 SPINACH-ARTICHOKE STUFFED MUSHROOMS *herbs & cheeses*  
 SPANIKOPITA *spinach, feta, herbs*  
 GRILLED POTATO & HERB GOAT CHEESE NAPOLEONS *balsamic glaze*  
 SUN-DRIED TOMATO POLENTA BITES *goat cheese, pesto, pistachios*  
 SHREDDED BRUSSEL SPROUTS ON RICOTTA TOAST  
 BEET AND GOAT CHEESE TART *phyllo cups*  
 PISTACHIO GOAT CHEESE BITES *honey peach jam*  
 CRANBERRY BRIE BITES *pecans, crescent dough*

## **STARTERS** – ALL OCCASIONS

recommended for cocktail hour or as a station for party

### **TUSCANY DISPLAY**

*sopresetta, prosciutto, capicola, mortadella, salami, pepperoni  
parmesan-reggiano, fontina, provolone, fresh mozzarella, herb goat cheese  
Kalamata olives, roasted red pepper, sun-dried tomatoes, grape tomatoes  
artichokes, pepperoncini, candied nuts  
white bean puree, red pepper hummus, Dijon, fig spread, infused oils  
with baguette, ciabatta, crostini*

### **MEZZE BOARD** (Mediterranean Cheese Board)

*variety of hummus, tzatziki, tabbouleh, stuffed grape leaves, olives, crudite, stuffed peppadews  
aged cheddar, buttermilk bleu, Havarti, smoked Gouda, grand cru, fontina, brie, herb goat cheese,  
fig preserves, raspberry preserves, blueberry honey, grainy mustard  
dried fruits, strawberries and grapes  
with assorted crackers, croustades, flatbreads, pitas*

### **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 puree  
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, pitas*

### **CHILLED SEAFOOD DISPLAY**

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

### **SMOKED SALMON DISPLAY**

*with herb cream cheese, lemon aioli, red onion, cucumbers, diced eggs  
roma tomatoes, radishes, capers, caviar, chives, dill, lemon  
mini bagels, dark bread toast points, croustades*

### **DIPS AND SPREADS**

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

### **CHILLED SEAFOOD DISPLAY**

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

### **CRUDITE**

*assorted fresh vegetable display, dips*

### **TEA SANDWICHES**

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