



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

Bite Size Morsels to please any palate

SEAFOOD

PETIT CRAB CAKES *red cabbage slaw, tarragon tartar*

SHRIMP & BUTTERNUT SQUASH BRUSCHETTA *butternut squash, shrimp, sun-dried tomato puree*

FRIED GRIT AND SHRIMP FRITTERS *bacon, green onion, cheddar, Tasso gravy*

PROSCIUTTO WRAPPED SHRIMP

CRAB STUFFED MUSHROOMS

AHI TUNA SPOONS *ahi tuna, lime slaw, guacamole, toasted sesame seeds, sprouts*

SHE CRAB SOUP SHOOTER *sherry, parsley*

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS

SMOKED SALMON TOAST POINTS *cream cheese, capers, caviar*

OYSTER SHOOTERS *zing zang*

PROTEIN

PROSCIUTTO WRAPPED ASPARAGUS *with sea salt, lemon, cracked pepper and asiago*

SERRANO HAM WRAPPED MANCHEGO & FRESH MELON

SEARED BEEF TENDERLOIN ON CIABATTA *lime avocado salsa, blistered cherry tomatoes*

MINI MONTE CRISTO *ham, turkey, Swiss, French toast, strawberry jam, powdered sugar*

SKEWERED MEATBALL & ANGEL HAIR ALFREDO PASTA *asiago, parsley*

CHICKEN & WAFFLE *chicken, bacon, cheddar, strawberry, spicy syrup*

SWEET POTATO ROUNDS *skewered with kielbasa, lemon garlic aioli*

MINI BUTTERMILK BISCUITS *country ham, red pepper jelly, mustard butter*

CAROLINA PULLED PORK ON JALAPENO CORN MUFFINS *fiery vinegar, blue cheese Cole slaw*

SPECIALTY CHICKEN SALAD PHYLO CUP *apricots, almonds, Craisins*

HOT ITALIAN STUFFED MUSHROOMS

VEGETARIAN

GOAT CHEESE FRITTERS *toasted pistachios, honey peach jam*

WILD MUSHROOM, CARAMELIZED ONIONS, BRIE *grilled Artesian bread*

GOAT CHEESE & BEET PHYLLO CUPS

FRIED MAC N CHEESE BALLS *marinara sauce, asiago, thyme*

CAPRESE SALAD SKEWERS *grape tomato, Kalamata olive, mozzarella, basil, balsamic glaze*

PETIT TOMATO PIES

FRESH GARDEN BRUSCHETTA *tomatoes, onions, pesto, asiago*

SPINACH ARTICHOKE STUFFED MUSHROOMS

GRILLED POTATO & HERB GOAT CHEESE NAPOLEONS *balsamic reduction*

SOUTHERN DEVILED EGGS



A LA CARTE HORS D'OEUVRES

Minimum \$350 order / 72 hour notice
Delivered in foil pans for setup on client's china

BUILD YOUR OWN CROSTINI *(minimum 2 dozen/preparation required)*

SHRIMP & BUTTERNUT SQUASH \$84

sun-dried tomato puree
\$3.50 per piece

FLANK STEAK \$78

lime avocado salsa, blistered cherry tomatoes
\$3.25 per piece

BRUSCHETTA \$66

tomato, basil, olive, asiago
\$2.75 per piece

OLIVE TAPENADE \$60

feta and fresh herbs
\$2.50 per piece

EDAMAME AND RED PEPPER HUMMUS \$72

sliced cucumbers, feta and fresh herbs
\$3.00 per piece

TEA SANDWICHES *(minimum 2 dozen)*

CUCUMBER AND BOURSIN \$66

spread on white bread
\$2.75 per piece

EGG SALAD \$60

with greens on white bread
\$2.50 per piece

PIMENTO CHEESE \$60

on white bread
\$2.50 per piece

CHICKEN SALAD \$72

on wheat bread
\$3.00 per piece

ALBACORE TUNA SALAD \$72

with greens on wheat bread

\$3.00 per piece

SHRIMP SALAD \$78

Bibb lettuce on white bread

\$3.25 per Piece

HAM, BRIE AND APPLE \$72

Dijon mustard on French bread

\$3.00 per piece

ROAST BEEF \$72

horseradish cream, sliced cucumber, watercress on rye cocktail bread

\$3.00 per piece

CAPRESE \$72

fresh mozzarella, tomatoes, basil, pesto on focaccia

\$3.00 per piece

SMOKED SALMON \$84

cream cheese, sliced cucumber, capers on white bread

\$3.50 per piece

SIGNATURE SELECTIONS (minimum 2 dozen)

SOUTHERN DEVILED EGGS \$30

\$2.25 per piece

GRILLED POTATO AND HERB GOAT CHEESE NAPOLEONS \$78

with balsamic reduction

\$3.25 per piece

SPECIALTY CHICKEN SALAD \$66

with apricots, almonds, Craisins served in a phylo cup

\$2.75 per piece

AHI TUNA SPOONS \$96

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

\$4.00 per piece

SWEET POTATO ROUNDS \$66

skewered with kielbasa and lemon garlic aioli

\$2.75 per piece

MINI BUTTERMILK BISCUITS \$60

with country ham, red pepper jelly and mustard butter

\$2.50 per piece

PROSCIUTTO WRAPPED SHRIMP \$90

marinated with lemon oil and chives

\$3.75 per piece

SMOKED SALMON TOAST POINTS \$90

whipped cream cheese, capers and caviar

\$3.75 per piece

PROSCIUTTO WRAPPED ASPARAGUS \$72

with sea salt, lemon, cracked pepper and asiago
\$3.00 per piece

GOAT CHEESE FRITTERS \$72

finished with toasted pistachios and honey peach jam
\$3.00 per piece

MANCHEGO & FRESH MELON \$72

wrapped in prosciutto
\$3.00 per piece

WILD MUSHROOM, CARAMELIZED ONIONS AND BRIE \$72

on grilled Artesian bread
\$3.00 per piece

BEET AND GOAT CHEESE PHYLLO CUPS \$66

with chopped chives and honey served in a phylo cup
\$2.75 per person

CAPRESE SALAD SKEWERS \$66

grape tomato, Kalamata olive, mozzarella, basil with balsamic glaze
\$2.75 per person

EDAMAME HUMMUS CUCUMBER CANAPES \$72

\$3.00 per piece

ANTIPASTA SKEWERS \$72

salami, pepperoncino, mozzarella, olives,
\$3.00 per piece

CRUDITE SHOTS \$66

with buttermilk ranch dressing
\$2.75 per piece

GOAT CHEESE CANAPES \$78

olive tapenade and asparagus
\$3.25 per piece

HOT SELECTIONS (minimum 2 dozen/oven & preparation required)

PULLED PORK SLIDERS \$72

Cole slaw and house made Carolina vinegar
\$3.00 per piece

BUFFALO CHICKEN SLIDERS \$72

Franks red hot and blue cheese
\$3.00 per piece

BLACK BEAN SLIDERS \$72

avocado spread, lettuce and tomato
\$3.00 per piece

CHEESEBURGER SLIDERS \$72

pickles and ketchup
\$3.00 per piece

TURKEY CRAN-HORSERADISH BRIE SLIDERS \$72

\$3.00 per piece

PETIT CRAB CAKES \$96

topped with red cabbage slaw and tarragon tartar

\$4.00 per piece

CRISPY SHRIMP, BACON, CHEDDAR GRIT CAKES \$90

with Tasso gravy and bacon scallion topping

\$3.75 per piece

STUFFED MUSHROOMS \$72

-with cream cheese, garlic and gouda

-with cream cheese, spinach, artichoke and asiago

-with hot Italian sausage cream cheese asiago and mozzarella

\$3.00 per piece

MINI MONTE CRISTO \$72

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

\$3.00 per piece

SKEWERED MEATBALL & ANGEL HAIR PASTA \$84

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

\$3.50 per piece

CHICKEN & WAFFLE \$84

waffle sandwich with fried chicken, bacon, cheddar and spicy syrup

finished with strawberry and powdered sugar

\$3.50 per piece

FRIED MAC N CHEESE BALLS \$72

cheddar, pimento and mozzarella cheeses finished with marinara sauce, asiago and thyme

\$3.00 per piece

PETIT TOMATO PIES \$72

tomatoes, mozzarella, pimento cheese, fresh basil

\$3.00 per piece

BEEF SATAY SKEWERS \$84

with peanut dipping sauce

\$3.50 per piece

TERIYAKI CHICKEN SKEWERS \$78

\$3.25 per piece

ADDITIONAL

-Delivery charge of \$30.00

-Sales Tax of 11% to be added

-3% convenience fee for payment by credit card



LITE HORS D'OEUVRE MENUS

Minimum 30 guests

Choice of service

Hors d'oeuvres are supplied at 1.5 pieces per person

MENU A \$10

TRADITIONAL CHEESE DISPLAY *assorted cheese, fruit, crackers*
CRUDITÉ *assorted vegetables, ranch, blue cheese*
CHILLED SPINACH DIP *croustades, crackers*
TEA SANDWICHES *chicken salad, pimento cheese, shrimp paste, cucumber & cream cheese*

MENU B \$11

SOUTHERN DEVILED EGGS
PETIT TOMATO PIES
HERB GOAT CHEESE BALL *toasted pistachios, honey peach jam*
MINI BUTTERMILK BISCUITS *country ham, red pepper jelly, mustard butter*
CRAB STUFFED MUSHROOMS

MENU C \$12

EDAMAME HUMMUS CUCUMBER BITES *feta, yogurt, lemon, paprika*
FIG AND HERB GOAT CHEESE FLATBREADS *caramelized onion, balsamic glaze*
MINI MONTE CRISTO *ham, turkey, Swiss, French toast, strawberry jam, powdered sugar*
CHICKEN SALAD IN PHYLLO CUPS *apricots, almonds, Craisins*
PROSCIUTTO WRAPPED SHRIMP

MENU D \$15

WATERMELON AND FETA BITES *drizzled with olive oil*
PROSCIUTTO WRAPPED ASPARAGUS *with sea salt, lemon, cracked pepper and asiago*
GOAT CHEESE AND BEET PHYLLO CUPS
BRIE, WILD MUSHROOM, CARAMELIZED ONION, ARTESIAN BREAD
THAI CHICKEN SATAY SKEWERS *peanut sauce*
AHI TUNA SPOONS *marinated tuna, lime slaw, guacamole, toasted sesame seeds, sprouts*

MENU E \$18

GRILLED POTATO AND HERB GOAT CHEESE NAPOLEON *basil, balsamic reduction*

SKEWERED MEATBALL AND ANGEL HAIR ALFREDO PASTA *asiago, parsley*

PETIT CRAB CAKES *red cabbage slaw, tarragon tartar*

SPINACH, ARTICHOKE STUFFED MUSHROOMS

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 served with croustades and pita crisps

MENU F \$21

PROSCIUTTO WRAPPED GRILLED ASPARAGUS

SHRIMP & BUTTERNUT SQUASH BRUSCHETTA

MINI BEEF WELLINGTONS *filet mignon, mushroom duxelles, red wine reduction*

STUFFED HOLLOWED NEW POTATOES *sour cream, cheddar, bacon, green onion*

FRIED SHRIMP & GRITS FRITTERS *bacon, scallion, cheddar, Tasso gravy*

TUSCANY DISPLAY

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 MENUS have a 30 person minimum

Choose Service:

- Delivery in foil pans for display on client's china (minimum delivery charge \$30)
- Delivery on Charleston Catering equipment -18% service charge (minimum charge \$75/pick-up included)
- Hire our Staff - \$150 per server for 2 hours / \$200 per server for 3 hours

Additional Charges:

11% Sales Tax

3% convenience fee for payment by credit card / check accepted 2 weeks prior to event date