



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 FRITTER *bacon, green onion, cheddar, Tasso gravy*

PROSCIUTTO WRAPPED SHRIMP

CRAB STUFFED MUSHROOMS

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

SHE CRAB SOUP SHOOTER *sherry, parsley*

APPLEWOOD SMOKED BACON WRAPPED SCALLOPS

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

OYSTER SHOOTER *zing zang*

Protein

PROSCIUTTO WRAPPED ASPARAGUS

SERRANO HAM WRAPPED MANCHEGO & FRESH MELON

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

MONTE CRISTO BITES *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 BISCUIT *country ham, red pepper jelly, mustard butter*

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

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

HOT ITALIAN STUFFED MUSHROOMS

Vegetarian

GOAT CHEESE FRITTER *toasted pistachios, honey peach jam*

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

GOAT CHEESE & BEET PHYLLO CUP

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

CAPRESE SALAD SKEWER *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 NAPOLEON *balsamic reduction*

SOUTHERN DEVILED EGGS