



INDIVIDUAL HORS D'OEUVRES

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