

SAMPLE HEAVY APPETIZERS

CATERING MENU

GRAZING BOARD

PROCUITTO
GENOA SALAMI
PORT WINE CHEDDAR
CRANBERRY WENSYDALE
GOAT CHEESE
CAPRESE SKEWERS
STRAWBERRIES

DRIED APRICOTS
DRIED DATES
FETA STUFFED OLIVES
PICKLED OKRA
GRAPES
FIG JAM
BLUE BERRIES

PEPPERED HONEY
SPINACH ARTICHOKE DIP
ROASTED RED PEPPER HUMMUS
PITA
PUMPERNICKLE/RYE
CRACKERS
AND MORE...

HEAVY APPETIZER PLATTERS

CHICKEN & WAFFLE BITES

Fried Chicken Breast, Sweet Potato Belgian Waffle, Catamount Vermont Maple

SWEET POTATO CREAM CHEESE WONTONS

Sesame-Molasses Caramel Sauce

SOUTHERN COLLARD GREEN EGGROLLS

Pepper Vinegar Syrup

NASHVILLE HOT CAULIFLOWER

Signature "NashDill" Pickle Cream Cheese Sauce

FRIED BOLOGNA SLIDER

Homemade Wagyu Beef, Pork and Benton's Bacon Bologna, Leaf Lettuce, Tomato, Homemade Pimento Cheese

SOUTHERN WAGYU SLIDER

7oz Wagyu Beef[†] Basted in Nashville Hot Sauce*, Leaf Lettuce, Tomato, Signature "NashDill" Pickle Cream Cheese Sauce

BRIE L. T. SLIDER

Fried Green Tomato, Brie, Arugula, Basil-Garlic Mayo

ADAM'S RIB

Country-Style Boneless Pork "Rib", Wrapped in Bacon, Glazed with Spicy BBQ Sauce

BANANA PUDDING "BEIGNETS"

Fried Vanilla Wafer Battered Bananas, French Vanillas Pudding, Cookie Crumbles, Powdered Sugar