



2025-26 APPETIZERS

ALL SELECTIONS AND MENUS OFFERED WITHIN ARE SUBJECT TO CHANGE AT ANY TIME

Appetizers / Passed Bites

COCKTAIL HOUR / SMALL BITES

*indicates Boneless Meat

\$3 Appetizers per person

Watermelon Ceviche: A refreshing mix of diced watermelon, lime juice, and herbs for a tangy, sweet bite.

Traditional Bruschetta: Toasted baguette topped with a classic blend of tomatoes, basil, garlic, and olive oil.

Fruit & Cheese Skewers: A mix of seasonal fruits paired with cubes of creamy cheese on a skewer.

Zucchini Fritters: Crispy, golden-brown zucchini patties seasoned with herbs and spices.

Bombay Potato Skewers: Spiced potato chunks grilled on skewers for a bold, Indian-inspired flavor.

\$4 Appetizers per person

Brisket Bombs*: Juicy brisket wrapped in flaky pastry for a savory, hearty bite.

Potato Empanada: A flaky pastry filled with seasoned mashed potatoes and spices.

Twice Baked Loaded Potato Bites: Bite-sized potatoes stuffed with cheese, bacon, and sour cream.

Bourbon Chicken Skewers: Tender chicken skewers glazed with a sweet and smoky bourbon sauce.

Philly Cheesesteak Sliders: Miniature sandwiches filled with sliced steak, onions, and melted cheese.

Buffalo Chicken Sliders: Spicy buffalo chicken served in a slider bun with ranch or blue cheese.

Meatball and Mozzarella Slider: A juicy meatball topped with marinara and melted mozzarella in a soft bun.

Spanakopita: Flaky tart shells filled with a creamy spinach and ricotta mixture.

Fried Oyster Mushroom Sliders: Crispy fried oyster mushrooms served in a soft bun with tangy aioli.

Sesame Meatballs: Tender meatballs glazed with a sweet and savory sesame sauce.

Bacon Jam Egg Clusters: Mini clusters of eggs, bacon, and cheese baked into a bite-sized treat.

Risotto Bites: Creamy risotto rolled, breaded, and fried for a crispy snack.

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Cajun Boudin Bites: Spicy Cajun sausage and rice rolled into bite-sized morsels and fried.

Mini Beef Crunchy Tacos: Mini taco shells filled with seasoned beef, cheese, and toppings.

Sweet Potato and Goat Cheese Crostini: Toasted bread topped with roasted sweet potato and creamy goat cheese.

Pear + Brie Tarts: Flaky tarts filled with warm brie and slices of sweet pear.

Artichoke Spinach Dip: Creamy spinach and artichoke dip served with chips or bread.

Mac + Cheese Bites: Bite-sized fried mac and cheese balls with a crispy crust.

\$5 Appetizers

Mary Land Lobster Sliders: Succulent lobster served in a mini roll with a buttery sauce.

Triple Threat Croquettes (Salmon, Crawfish, Crab): Crispy fried croquettes packed with a trio of seafood.

Louisiana Shrimp Po'Boy Sliders: Mini po'boys with crispy shrimp, lettuce, and tangy remoulade sauce.

Miniature Crab Cakes: Golden-brown crab cakes seasoned with herbs and served with a zesty aioli.

Pork Carnitas Empanada: Flaky pastry filled with slow-cooked pork carnitas and spices.

Brisket Potato Empanada: A rich and savory brisket-stuffed empanada with potatoes.

Bacon-Wrapped Argentinian Shrimp: Juicy shrimp wrapped in crispy bacon with a hint of spice.

Crab Dressing Stuffed Shrimp: Large shrimp filled with flavorful crab dressing and baked to perfection.

Chicken N' Honey Maple Cornbread Waffles: Mini cornbread waffles topped with crispy chicken and a drizzle of honey maple syrup.

Tempura Lobster Bites: Lightly battered lobster pieces fried to golden perfection.

Creole Alligator Bites: Spicy, tender bites of alligator meat with a Creole flair.

Mini Muffuletta: A mini version of the classic New Orleans sandwich with olive salad and meats.

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Thai Ginger Pork Lettuce Wraps: Fresh lettuce wraps filled with spiced pork and a hint of ginger.

Mini Beef Wellington: Tender beef encased in puff pastry with a mushroom duxelles filling.

Beyond Meat Sliders: Plant-based sliders with all the flavor of a classic burger.

Chicken Wings (Pick 2 Flavors): Crispy chicken wings with your choice of Buffalo, Korean, Honey BBQ, Lemon Pepper, or Spicy BBQ sauces.

Grilled Shrimp + Cheddar Grits Cup: Creamy cheddar grits topped with smoky grilled shrimp.

Smoked Salmon Crostini: Toasted crostini topped with smoked salmon, cream cheese, and dill.

Beef Bulgogi Rice Crisps: Crunchy rice crisps topped with sweet and savory marinated beef.

5 Cheese Crab Dip: A decadent dip with crab meat and a blend of five cheeses, served warm.

Chocolate-Dipped Bacon Strips: Sweet and savory bacon dipped in rich chocolate for a unique treat.

Wedding Appetizer

PLANNING GUIDE

Designed to help couples curate the perfect cocktail hour and reception experience. Please see our recommendations below.

How Many Appetizers Should You Choose?

- Cocktail Hour Only: Select 3-4 appetizers to offer variety while maintaining an elegant flow.
- Cocktail Hour + Reception Grazing: Select 5-6 appetizers for a more abundant guest experience.
- No Formal Entrée: Select 7-8 hearty options for small-plate dining.

Wine & Cocktail Pairing Suggestions

- Seafood & Light Bites — Champagne, Sauvignon Blanc, Prosecco, citrus-forward cocktails
- Southern Classics — Chardonnay, Pinot Noir, bourbon-based cocktails
- Spicy & International — Riesling, Rosé, ginger or tequila-based cocktails
- Rich & Savory — Cabernet Sauvignon, Malbec, smoked old fashioned

Service Note

Our team coordinates appetizer pacing and replenishment to align seamlessly with bar service and guest flow.

Menu selections, staffing, and service style are customized based on guest count and event flow. Minimums and service requirements may apply.

