



(V) Vegetarian

(GF) Can be prepared Gluten Free

(*) Signature Items

PASSABLE APPETIZERS (2 pages)

POULTRY

*Crispy Southern Fried Chicken Bites with Honey Mustard

Kalamata Olive Scented Chicken Served with Saffron Aioli

*Bourbon Pecan Chicken Bites Served with Honey

Pistachio Chicken Bites Drizzled with Sour Cherry Sauce

Cashew Chicken Spikes with Sweet Orange Sauce

Chicken Salad Finger Sandwiches

Chicken Salad on a Ginger Snap topped with a Grape

*Chicken And Waffle Skewer Drizzled with Maple Syrup

GF-Mediterranean Chicken Skewer- Kalamata Olives, Chicken, Artichoke Hearts drizzled with chimichurri

GF-Thai Peanut Chicken Satay with Coconut Peanut Sauce

Chicken Satay Served with Pomegranate Glaze, Chimichurri or Teriyaki Sauce

SEAFOOD

GF-Shrimp Scampi Spikes Served with Sherried Garlic Sauce

GF-Shrimp Cocktail Served with Fresh Lemon and Cocktail Sauce

GF-Saffron Shrimp Wonton

GF-Bacon Wrapped Shrimp

GF-Shrimp and Grit Shooter

Shrimp Bruschetta

*Mini Charleston Crab Cakes topped with Rémoulade

GF-Smoked Salmon Wonton Served with Caviar

GF-Salmon Mousse Rice Cracker Garnished with Fresh Chives

GF-Seared Sea Scallop Served with Vanilla Mango Chutney

GF-Bacon Wrapped Scallops

GF-Seared Tuna Wonton Served with Fresh Cilantro

GF-Cucumber Rounds with Smoked Salmon, Caviar and Dill

PORK

Mini Smoked Pork BBQ Filo Cups topped with cheese and chives

Pork Tenderloin Crostini Served with Mascarpone Cheese and Red Wine Cherries

GF-Melon wrapped in Prosciutto topped with a Grape

Antipasto Skewers, Tortellini with Kalamata Olives and Ham

GF-Candied Bacon, Whipped Bleu cheese with Caramelized Pear

*Pear, Bacon, and Gorgonzola Bruschetta

*V- Pimento Cheese in filo cup topped with candied bacon



PASSABLE APPETIZERS (2 pages)

BEEF

- *GF-Miniature Cocktail Meatballs- Bourbon Glaze or Swedish
- GF- Asian Beef Teriyaki Skewers
- GF-Beef Satay Served with Pomegranate Glaze, Chimichurri or Teriyaki Sauce
- *Hanger Steak Bruschetta with Pomegranate Balsamic Glaze and Parmesan Shavings
- Beef Tenderloin Crostini Served with Red Pepper Aioli
- *Beef Bruschetta Topped with Creamy Horseradish
- *GF- Mini Korean Beef Brisket Tacos, topped with carrots and sriracha mayo
- GF- Charcuterie Skewer- Kalamata Olive, Mozzarella, Cured Meat

VEGETARIAN

- *V- Mac and Cheese Fritters Served with Cheese Sauce
- V- GF- Caprese Skewers with tomatoes and fresh mozzarella cheese drizzled with balsamic glaze
- *V- Baked Spinach and Artichoke Filo Cups topped with Parmesan Cheese
- V- Spinach and Goat Cheese Puff with Red Pepper Vinaigrette
- *V- Fig and Goat Cheese Puff with Balsamic Glaze
- *V- Mini Brie and Raspberry Bites
- *V- Wild Mushroom Risotto Cakes Served with Sweet Roasted Red Pepper Vinaigrette
- V- Parmesan Basil Risotto Cake Served with Sweet Roasted Red Pepper Vinaigrette
- V- Blue Cheese Mousse and Walnuts Served on Mini Toasts
- V- GF-Radish Spinach Hummus Stacks
- V- GF-Vegetable Crudit  Shooter with Ranch Dipping Sauce

LAMB

- *GF-Pesto Crusted Lamb Lollipops Accompanied by Natural Jus (add \$2.00pp)

VEGAN

- Mushrooms, asparagus, red pepper, garlic, olive oil on rice cracker
- Vegetable Stuffed Mushroom Caps