



II. A LIGHT APPETIZER AFFAIR

HOT HORS D'OEUVRES

Please choose two of the following

CHARLESTON MINIATURE CRAB CAKES
Accompanied by a tangy remoulade sauce

MINIATURE COCKTAIL MEATBALLS
Teriyaki or Burgundy sauce

ANTIPASTO SKEWERS
Tortellini with Kalamata Olives and Ham

STUFFED MUSHROOM CAPS
Spinach, Sausage, Vegetable or a Combination of all

HOME STYLE CHICKEN TENDERS
Served with BBQ Sauce and Honey Mustard

MINIATURE TWICE BAKED POTATOES
Served with Bacon on the Side

HOT SPINACH AND ARTICHOKE DIP
Served with Flat Breads and Topped with Freshly Grated Parmesan Cheese

FARFALLE PASTA WITH ALFREDO & MARINARA SAUCES
Freshly Grated Parmesan Cheese

BOURBON PECAN CHICKEN BITES
Drizzled with Honey

SANDWICHES

Please select one of the following

TEA SANDWICHES
Closed faced finger sandwiches with a variety of tasty fillings, including Cucumber with Dill Cream Cheese, Ham Salad, Chicken Salad and Pimiento Cheese

MINI PANINI SANDWICHES
Smoked Turkey and Fontina Cheese, Smoked Ham and Fontina Cheese and Vegetarian with grilled seasonal vegetables

DELI SELECT TRIO
Ham, Turkey Breast and Roast Beef Silver Dollar Sandwiches



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CHEESE SELECTIONS

Please choose one of the following

FIG AND GOAT CHEESE PATE

Served with assorted crackers

BRIE EN CROUTE

Baked in puff pastry, with dried fruit

A VARIETY OF DOMESTIC CHEESES

To include Swiss, Havarti and Cheddar Cheeses served with assorted crackers

YOUR MEAL WILL INCLUDE THE FOLLOWING

FRESH FRUITS AND BERRIES OF THE SEASON

Flowing from Hand Carved Watermelon Baskets and served on Silver Trays

CRUDITÉS

Fresh Seasonal Vegetables Served with Peppercorn Ranch

Assorted Miniature Pastries to Include

*Two Bite Tiramisu, Fruit Tarts, Key Lime Tarts, Kahlua Brownies, Éclairs,
Pistachio Frangipane Bars and other Seasonal Sweets*

BEVERAGES

Please select one of the following

SPARKLING CITRUS PUNCH

SWEET AND UNSWEETENED ICE TEA & LEMONADE

GOURMET COFFEE STATION

Served with whipped cream and dark chocolate shavings