

**LEVEL III APPETIZERS- Create Your Own Menu- Social****APPETIZERS****(Choice of Two)**

- ❖ Sausage Stuffed Mushroom Caps
- ❖ Mini Smoked Pork BBQ Filo Cups
- ❖ Cashew Chicken with Sweet Orange Sauce
- ❖ Southern Fried Chicken Bites Served with Honey Mustard
- ❖ Pistachio Crusted Chicken Bites Served with Sour Cherry Sauce
- ❖ Bourbon Pecan Chicken with Honey
- ❖ Sliced Grilled Hanger Steak with Pomegranate Molasses
- ❖ Miniature Twice Baked Potatoes Served with Bacon and Cheese on the Side
- ❖ Wild Mushroom Risotto Cakes Served with Red Pepper Aioli
- ❖ Pimento Cheese Chicken Croquette Served with Red Pepper Vinaigrette
- ❖ Mac and Cheese Fritters Served with Cheese Sauce
- ❖ Charleston Miniature Crab Cakes Accompanied by a Tangy Remoulade Sauce
- ❖ Chicken and Waffle Skewers Drizzled with Maple Syrup
- ❖ Smoked Salmon with Red Onion, Capers, Wasabi Caviar, and Pepper Served with Miniature Bagel
- ❖ Tomato Mozzarella Skewer Served with Balsamic Glaze
- ❖ Thai Peanut Chicken Satay Served with Coconut Peanut Sauce
- ❖ Beef Satay Served with Chimi Churi Sauce
- ❖ Fried Green Tomatoes Served with Herbed Goat Cheese
- ❖ Fig and Goat Cheese Puff Served with Balsamic Glaze
- ❖ Shrimp Cocktail Served with Cocktail Sauce and Lemon +\$2.00pp
- ❖ Bacon Wrapped Scallops +\$2.00pp
- ❖ Bacon Wrapped Shrimp +\$2.00pp

DIPS/SPREADS**(Choice of One)**

- ❖ Tomato and Shrimp Cheese Soufflé
- ❖ Hot Spinach Artichoke Dip Topped with Freshly Grated Parmesan Cheese Served with Flat Breads
- ❖ Hot Charleston Crab Dip Topped with Freshly Grated Parmesan Cheese Served with Flat Breads
- ❖ Lump Crab Soufflé Served with Assorted Crackers
- ❖ Fig and Goat Cheese Spread Served with Balsamic Reduction and French Bread Slices
- ❖ Southern Pecan Cheddar Cheese Ring Served with Strawberries and Crackers
- ❖ Sundried Tomato and Basil torte Served with Pine Nuts, Sour Cream and Mini Toast
- ❖ Pear and Gorgonzola Savory Cheese Spread Served with Balsamic Glazed and French Bread
- ❖ Artichoke and parmesan Torte Served with Sour Cream, Fresh Herbs and Mini Toast
- ❖ Asian Salmon Cheese Cake Torte With a ying and yang of wasabi, tobiko Caviars and Rice Crackers



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CHEESE/VEGETABLE

(Choice of One)

- ❖ Artesian Cheese Display Served with Assorted Crackers
- ❖ Fresh Fruits and Berries of the Season
- ❖ Brie En Croute Baked in Puff Pastry with Preserves Served with Crackers and Ginger Snaps
- ❖ Grilled Vegetables Served with Parmesan Peppercorn Dressing (Hot or Room Temp)
- ❖ Grilled Asparagus and Red Peppers Served on a Platter with Pine Nut Vinaigrette and Goat Cheese
- ❖ Asparagus Wrapped in Prosciutto Topped with Lemon Aioli +\$1.00pp
- ❖ Cherry Tomato and Mozzarella Salad Served with Balsamic Vinaigrette, EVOO, Basil, Salt and Pepper
- ❖ Charcuterie Served with Salami, Prosciutto, Olives, Fresh Bread, Capicola and Fresh Pickles +\$2.00pp

SANDWICHES/CARVING STATION

(Choice of One)

- ❖ Mini Panini Sandwiches- Smoked Turkey and Fontina Cheese, Smoked Ham and Fontina Cheese, Vegetarian with Grilled Seasonal Vegetables
- ❖ Deli Select Trio: Ham, Turkey Breast, and Roast Beef on Silver Dollar Rolls with Aioli and Mustard
- ❖ Pulled Pork BBQ Sliders Served with Mild and Mustard BBQ Sauces on the Side
- ❖ Sliced Grilled Pork Tenderloin Served on a Platter with Assorted Rolls, Horseradish Sauce, Grain Mustard, and Aioli
- ❖ Sliced Sage Roasted Turkey Breast Served on a Platter with Assorted Rolls, Horseradish Sauce, Grain Mustard, and Aioli
- ❖ New York Strip Sandwiches Served on a Platter with Assorted Rolls, Horseradish Sauce, Grain Mustard, and Aioli
- ❖ Grilled Chicken Sandwiches Served on Croissants with Aioli, Mustard, and Horseradish Sauce

Carving Station

Served with Rolls, Butter, Aioli, Horseradish and Chimi Churi Sauce

- ❖ Cajun Brined Roasted Turkey
- ❖ Roasted Pork Tenderloin
- ❖ Tuscan Herb Roasted Pork Loin
- ❖ Coffee Crusted Pork Tenderloin
- ❖ Grilled Terris Major
- ❖ Whole Grilled New York Strip
- ❖ Southern Fried Turkey Breast
- ❖ Sage Rubbed Turkey Breast
- ❖ Prime Rib +\$4.00pp
- ❖ Beef Tenderloin +\$6.00pp



LEVEL III APPETIZERS- Create Your Own Menu

GRITS/SPUDS/MAC
(Choice of One)

❖ **Grits Station**

Creamy Southern Grits

Shrimp and Tasso Ham Grits

Accompanied by Bacon Bites, Sautéed Onion, Tomato, Chives and Cheddar Cheese

❖ **Mashed Potato Bar with Sauces**

Creamy Mashed Potatoes

Mashed Sweet Potatoes

Served with Cheese, Brown Gravy, White Country Gravy, Marshmallow Sauce

❖ **Macaroni and Cheese Bar**

Shrimp and Crab Meat Mac and Cheese

Three Cheese Mac and Cheese

With sides of Bacon, Cheese, Tomato, Chives and Sausage

DESSERT (Choice of One)

❖ Chocolate Dipped Strawberries

❖ Traditional Crème Brûlée Served with Fresh Berries

❖ Chocolate Molten Cake

❖ Mini Pie Assortment: Key Lime, Chocolate Mousse, Pecan, Peach

❖ Assorted Miniature Pastries to Include:

Kahlua Brownies, Macaroons, Fruit Tarts, and Lemon Squares

❖ Assorted Mini Cheese Cake

❖ Dessert Trifles: Strawberry Shortcake, White Chocolate Banana Pudding,
and Chocolate Brownie Mousse

BEVERAGES (Choice of One)

❖ Coke, Diet Coke, Sprite

❖ Sweet and Unsweetened Iced Tea with Lemons

❖ Lemonade with Sliced Strawberries and Fresh Mint AND Infused Cucumber Water

❖ Gourmet Coffee- Regular and Decaf Station

Served with Whipped Cream, Dark Chocolate Shavings, Cream and Sweeteners