

F FIREFLY CATERING

by Rosaria's

HOR D'OEUVRE'S- DISPLAY OR PASSED

Charcuterie Board Italian meats, cheeses with pickled vegetables, olives, nuts, honey and crackers

Mini tomato pie Baked fresh tomatoes, herbs and cheese in a tart shell

Tuscan Antipasto Display

Smoked Salmon with Dill Creme In Fill-o

Hawaiian Chicken Bites Teriyaki chicken with pineapple served on a skewer with vegetables

Truffled Mushroom Gruyere Grilled Cheese Served with smoked tomato jam

Crunchy taco cups

Pulled Pork & Pepper jack grilled cheese Served with tomatillo jam

Shrimp Kabobs with Pineapple Marinated in sweet chili sauce

Fried ricotta cheese ball with goat cheese Served with guava couli

Pepperoni Caprese Skewer Pepperoni, Fresh mozzarella, tomato with basil

Caramalized bacon skewers

Cranberry Brie bites with rosemary

Pepperoni Cheese Bombs

Mini chicken & waffles

Low Country Crab Cake with Ramoulade

Vegetable Spring Roll with Spicy Sweet & Sour Sauce

Fresh Mozzarella & Tomato Bruscetta

Blackened chicken with sundried tomato coulis and corn relish with crustedete

Sausage & Mozzarella Stuffed Mushroom Caps

Spanakopita Spinach & Cheese stuffed traingles

Assorted Devil Eggs Roasted red pepper, pesto, carmalized bacon, etc

St. Andrew's Pasta Salad

Homemade Pimento Cheese with Crackers

Beef Carpaccio on Toast Point with Arugula, Parmesan & Capers

* PRICING BASED ON MARKET

Angels & Devils on Horseback Bacon wrapped dates & oysters

Seared Mini Crab Cake with Green Tomato Salsa

Assorted Finger Salad Egg salad, tuna salad, chicken salad

BBQ Or Swedish Style Meatballs

* PRICING BASED ON MARKET

Braised Pork Belly with blackberry ketchup

Lemon Gorgonzola and Toasted Walnuts on Endive Leaf

Mini biscuit bar With assorted jams & jellies

Conch Fritter with Roasted Red Pepper Jelly

Pulled Pork Slides with chimmichurri sauce

Low country BBQ brisket with crispy leeks

* pricing based on market

BBQ Shrimp & grit cup with Bacon & Tomato Jam

CHEESE & FRUIT DISPLAY

Imported & Domestic Cheese Display with Fruit Garnish

Fresh Fruit Display

Whole Baked Brie in Puff Pastry

Fresh Fruit & Wild Berry Display

Domestic Cheese Display

Classic Shrimp Cocktail

CARVING STATION

Herb Crusted Beef Tenderloin

* PRICING BASED ON MARKET

Herb Roasted Turkey Breast Dijan, Mustard, Herb Mayonnaise

Roasted Prime Rib Horseradish cream, Herb Aioli, Rolls

* PRICING BASED ON MARKET

PROTEINS

SEAFOOD

Low Country Shrimp & Grits
Neuskie bacon, okra & tomato
with creamy grits

**Creole Mahi Mahi with tasso ham
cream**

Cedar Plank Salmon Served with
shitake corn relish

CHICKEN

Sweet Tea Brined Chicken
served with an apple compote

Chicken Provincial Fresh herbs,
olives and capers

Bourbon Glazed Chicken With
carmalized onions & mushrooms

BEEF

Steak Au Poivre Carved steak
with traditional brandied
peppercorn demi

Braised Short Rib served with a
vegetable ragu

Blackened Flounder Served with
carmalized shallot and apricot
glaze

North Georgia Trout served with
smoked pecan beurre blanc

Smoked Chicken with corn relish

**Herb Crusted Chicken with
lemon beurre blanc**

Chicken Imperial Seared chicken
topped with a crab soufflé with
hollandaise sauce

Traditional Steak Diane Carved
and served with classic cognac
dijon cream

Blackened Soft Ball Cut Sirloin
With micro pico de gallo, creme
fraiche, raspberry chipotle chulis,
served on black bean bruschetta

Seared Pacific Sea Bass Served
with bacon & tomato jam

Grilled Swordfish Served with
watermelon pico de gallo

Chicken Roulade Stuffed with
sausage & apples covered in
apple cider cream

Seared Salmon Served with
lemon dill beurre blanc

**Black & Bleu Carved Hanger
Steak** Blackened with gorgonzola
butter

Carved London Broil with
mushroom demi glaze

VEGETABLES

**Oven Roasted Hawaiian
Vegetables**

Vegetable Escabeche

Roasted Root Vegetables Served
with a maple balsamic gastrique

Broccoli & Aged Cheddar

Casserole Served with onions,
broccoli, seasoned croutons
baked in a cream sauce

Glazed Mushrooms

Sautéed Spinach With grape
tomatoes and garlic butter

Parmesean Crusted Asparagus

Glazed Carrots Made with
rosemary & honey

Baby limas Served in a bacon
broth

**Three Cheese Garlic Califlower
Gratin**

Fluffy Sweet Potato Soufflé With
torched marshmallows

Fresh Haricot Verts With garlic
butter

Roasted Brussel Sprouts With a
balsamic glaze

Assorted Grilled Vegetables With
fresh basil & balsamic glaze

STARCHES

Loaded Smashed Potatoes Sour
cream, bacon & chives

Tomato Basil Couscous

Cappelinni Cacio y Pepe
Parmesean & Black Pepper
seasoned pasta

Toasted Orzo Pilaf

Yuca with garlic sauce

Garlic Whipped Potatos

Creole Brabant Potatos Cajun
roasted potatos

Mediterranian Couscous

Mac & Cheese Bar Choose your
toppings (blue cheese, bacon,
chives, etc)

Seasonal Risotto

Creamy Bacon Mac & Cheese

Herb Roasted Red Potatoes

Au Gratin Potatoes

Wild Rice Pilaf

Traditional Nashiki Rice for
plated only

OTHER

Italian Themed Food Lasagna, pasta & sauce (marinara, tomato or alfredo);

Taco Bar Assorted proteins with rice and beans and various salsa's & toppings

Picnic Style Food Burgers, Wings, Hot Dogs, tator tots & fries with a toppings bar to everyone's delight

Southern BBQ Themed House smoked BBQ feast with baked beans, cole slaw, mac & cheese, corn

DESSERTS

Dessert Shooters 2 oz choice of key lime pie; chocolate mousse with caramel; Lemon blueberry crumble; cheesecake with fruit; Caramel apple pie; Peaches & cream; Raspberry cream; Banana pudding; Lime mascarpone cheesecake; Mint brownie; Oreo cheesecake; Peanut butter; etc

Assorted Cookies & Brownies Dark Chocolate; chocolate chip; peanut butter; sugar cookies; macadamia nut; red velvet; snickerdoodles; oatmeal raisin; Pie bars, marshmallow crispy treat; Pecan shortbread; etc

Gourmet Pies & Cakes

BEER

Craft Bottled Beer Domestic Craft (Sweetwater 420, Scofflaw Basement, Terrapin)

Domestic Bottle Beer Bud Light, Miller Light, Miller, Bud, Michelob, Michelob Ultra

KEG PRICING

Domestic Quarter Keg

Kraft Keg (half) Sweetwater 420

WINE & SPARKLING

Woodbridge (all types) price per bottle

Champagne (J Roget) per bottle

HARD SELTZER

White Claw per can

Truly (1/6th) Keg - Wild Berry