



HORS'DOURVES

Charcuterie Board

Made with Imported and Domestic Cheeses, Coupled with a Variety of Cured Meats, Fresh Fruit, Decadent Chocolate, Olives, and Served with Crackers

From the Garden & Farm

Imported & Domestic Cheese Arrangement

Cheddar, Gouda, Pepper Jack & Swiss served with Assorted Crackers

Grilled Mixed Vegetable Platter

A Beautifully displayed Assortment of Grilled Vegetables Served at Room Temperature

Caprese Skewers

Mozzarella, Tomatoes & Fresh Basil Skewered and Drizzled with Balsamic Reduction

Baked Brie

Your choice of Fresh Strawberry, Honey Walnut, or Caramel Apple. Served with Crackers

Mini Brie Bites

Puff Pastry Filled with Brie Topped with Fresh Cranberry Orange Relish



HORS'DOURVES

From The Garden & Farm

Goat Cheese Crostini

Signature Goat Cheese Blend (Topped with Roasted Red Peppers)

Mushroom Crostini

Marinated Mushrooms Served On a Garlic Crostini & Sprinkled with Parmesan Cheese

Warm Spinach Artichoke Dip

Served with Pita Points

Spanakopita

Phyllo Pastry with Feta Cheese and Spinach

Tomato Basil Soup Shot

Topped with Grilled Cheese Bites

Traditional Deviled Eggs

Topped with Paprika

Hickory Bacon Deviled Eggs

Topped with Hickory Bacon and Paprika

Fresh Seasonal Fruit Display

Vegetable Crudités Display

Fruit Salad Melody

Apples, Grapes, and Mandarin Oranges
(Served in Demi Cups with Demi Spoons)

Goat Cheese and Spinach Stuffed Mushrooms

Pasta

Tortellini Skewers

Marinated Cheese Tortellini with a Sweet South African Pepper drizzled with Fresh Parmesan

Signature Macaroni & Cheese

With Five Cheese Blend

Pierogis

Served with a Dollop of Sour Cream and Topped with Caramelized Onions



HORS'DOURVES

From The Land

Beef, Pork, Lamb

Herb Beef Tenderloin Crostini

Choose between Roasted Red Pepper Goat Cheese or Creamy Horseradish Sauce for base

Carolina Pork BBQ Sliders

Moroccan Meat Balls

Served with Tzatziki Sauce
(Made with Lamb & Fresh Mint)

Lollipop Lamb Chops

Served with Tzatziki

Mushroom Caps

Stuffed with Mild Sausage and Parmesan Cheese or Spinach and Goat Cheese

Plum Sauce Meatballs

Bourbon BBQ Meatballs

Sweet Potato Biscuits

With Smithfield Ham & Pineapple
Cream Cheese Spread

Chicken

Hawaiian Pineapple Chicken Skewers

Jerk Chicken Skewers

Cranberry and Walnut Chicken Salad

Served with Phyllo Tarts or Croissants

Original Chicken Salad

Served with Phyllo Tarts or Croissants

Chicken and Waffle Skewers

Topped with Maple Syrup

Signature Chicken Buffalo Dip

Served Stationary or In Demi Cups
Topped with Fresh Corn Tortilla Chips



HORS'DOURVES

From The Sea

Bacon Wrapped Scallops

Hot Crab Dip

Made with Chesapeake Bay Lump Crab
Meat Served with Assorted Crackers

Mini Crab Cakes

Made with Chesapeake Bay Lump Crab
Meat & Drizzled with Remoulade Sauce

Crab Stuffed Mushroom Caps

Topped with Parmesan Cheese

Shrimp & Grits

Served in Mini Arcrylic Demi Cups with
Demi Spoons

Coconut Shrimp

With Mango Orange Salsa

Jumbo Shrimp Cocktail

With Zesty Cocktail Sauce

Skewered Blacken Tuna Bites

Smoked Salmon Board

Garnished with Capers, Thinly Sliced English
Cucumbers & Cream Cheese

Smoked Salmon Canapés

Phyllo Cup with Herb Cream Cheese, Topped
with Smoked Salmon and Dill Weed

Bang Bang Shrimp