

Food Experience Catering

APPETIZERS & HORS D'OEUVRES

PASSED APPETIZERS

\$2.50 Each

Caprese Bruschetta-Mozzarella, Tomato, Basil, Balsamic
Signature Bruschetta-Ricotta, Confit Tomato, Basil, Walnut & Honey

Stuffed Mushrooms Oregano

Avocado Chimichurri Stuffed Mushrooms

Deviled Eggs with Bacon

Meatballs-Choice of Swedish, Italian, or BBQ

\$3.00 Each

Bacon Wrapped Water Chestnuts with Yummy Sauce

Mini Maryland Style Crabcakes with Chipotle-Lime Aioli

Lemongrass Chicken Meatballs in Green Curry

\$3.50 Each

Mini Southern Tomato Pies

Mini Tamale Pies

Arancini di Riso with Spicy Marinara

Croquetas de Pollo

Ceviche with Tortilla Chips

Pea & Potato Samosas with Mango Chutney

Goat Cheese, Walnut, & Leek in Filo

Vegetables Pakoras with Curried Yogurt

Flatbreads with Fig Jam, Brie & Prosciutto

Chicken Satay with Spicy Peanut Dipping Sauce

Lamb Meatballs with Raisin Pesto

Bacon Wrapped Shrimp with Yummy Sauce

Shrimp Beggars Purses with Sweet Thai Chili Sauce

House Smoked Trout on a Grit Cake with Preserved Lemon Vinaigrette

Smoked Salmon on a Galette with Lemon-Caper-Dill Cream

PASSED APPETIZERS

\$4 Each

Lollipop Lamb Chops with Raisin Pesto or Mint Chimichurri

Bacon Wrapped Scallops with Yummy Sauce

Argentinian Beef Empanadas with Sofrito Aioli

Pincho Moruno-Lamb Skewers

Seared Ribeye Steak Skewers with Yum Yum Sauce

Braised Short Rib on Naan

STATIONARY APPETIZERS

\$3.50 Per Person

Spinach & Artichoke Dip with Crostini

Humus with Naan

Fresh Cut Fruit Tray

\$4 Per Person

Spicy Pimento Cheese with Pretzel Bread

House Smoked Trout Dip with Crackers

Hot Crab Dip with Toast

Roasted Vegetable Tray

Masala Grilled Vegetables

\$5 Per Person

Fritto Misto with Marinara

Market Price

Raw Bar with Cocktail Sauce & Champagne Mignonette

ANTIPASTO, CHARCUTERIE & CHEESE

LOCALLY SOURCED CHARCUTERIE \$15 Per Person

Cured Meats from Hickory Nut Gap Farm, Local Cheese from Looking Glass Creamery
House Pickled Vegetables, Roots & Branches Crackers

LOCALLY SOURCED ANTIPASTO \$17 Per Person

Locally Sourced Charcuterie Plus House Smoked Local Trout with Preserved Lemon Vinaigrette

CLASSIC ANITPASTO \$17 Per Person

Imported Cured Meats & Cheeses, Marinated Vegetables, Olives, Crostini

MEZZE PLATTER \$17 Per Person

Humus with Naan, Falafel with Tzatziki, Roasted Vegetables, Dolmades, Olives

SNACKS

BBQ Pork Sliders \$3.50 Each

Cheeseburger Sliders \$3.50 Each

Scotch Eggs with Lusty Monk Mustard \$3 Each

Popcorn Chicken Bites \$3 Per Person

Jumbo Chicken Wings \$4 Per Person

Pierogies \$3 Each