PREPARED SALADS

House Chicken Salad: Roasted Chicken, Toasted Pecans, Celery, Dried Cherries, Cranberries, House Spice Blend & Mayo. Served in Mini Cups, Large Bowl with Lettuce Petals, or stuffed in Mini Croissants

Rainbow Pasta Salad: Pasta, Cucumbers, Sweet Bell Peppers, Black Olives, Tomatoes, Red Onion, & Feta tossed in our Lemon Greek Vinaigrette. Served in a Large Bowl or as Individual Cups

Tropical Fruit Salad: Seasonal Fresh Fruits (Mango, Pineapple, Watermelon, Kiwi, Strawberry, Mandarin) garnished with our Honey-Lime Drizzle & Tajin Sprinkles. Served in Large Bowl, Wine Glasses, or as a Skewer

DIPS

All Dips served with Pita Crisps & also available as Savory Individual Tarts for Elevated Presentation.

·Signature: Whipped Garlic & Herb Cheese, Fig

Reduction, Chopped Bacon, & Gorgonzola Crumbles topped with Microgreens & Edible Flowers

- •Tuscan: Layers of Whipped Herb Cheese, Fresh Pesto, Sundried Tomatoes, & Toasted Pine Nuts
- •Spinach Artichoke: Creamy Blend of Spinach, Marinated Artichoke Hearts, Shaved Parmesan, Lemon, & Cheeses (Baked Onsite)**
- •Southern Pimiento: Our twist on the Southern Classic
- •Chicken Enchilada Dip: Creamy & Delicious Blend of Diced Chicken, Baby Tomatoes, Peppers, Lime, Cilantro, Corn Tortilla Bits, SW Spices, & Cheese (Baked Onsite)**

SKEWERS

•Caprese: Flavor Bomb Tomatoes, Ciliegine Mozzarella & Fresh Basil topped with Balsamic Reduction

- •Berry Caprese: Fresh Strawberries, Blackberries, Ciliegine Mozzarella & Thai Basil topped with Blood Orange Balsamic Reduction
- •Caprese Rosettes: Salami Roses, Ciliegine Mozzarella, Champagne Tomatoes & Fresh Basil topped with Balsamic Reduction
- Fresh Balled Cantaloupe, Speck, & Floral Goat
 Cheese drizzled with Lavender Honey & Crushed
 Honey Roasted Pecans
- •Brie, Apple, Arugula & Spiced Pecan with Lemon Creamed Honey
- •Berry Goat Cheese Bites: Skewered Goat Cheese Balls rolled in Freeze-Dried Strawberry & Crushed Pistachios
- •Brie Bites: Mini Brie Triangles skewered with Rosemary and Blackberries with a Creamed Honey Drizzle
- •BLT Stacks: Skewered Toast Circles layered with Crisp Bacon, Curly Greens, Mini Tomatoes, & SW

•Rainbow Fruit Skewers: Strawberries, Cantaloupe Balls, Mango, Kiwi, & Blueberry. Custom Drizzle by Request

MINI SANDWICHES

Your choice of flavors on Dark Honey Oat, Pink Brioche, Standard Brioche, or Butter Croissant

- Turkey, Sharp Cheddar, Bacon, Butter Lettuce,
 Tomato, SW Aioli
- Roast Beef, Muenster, Arugula, Red Onion, Horseradish Cream
- ·Ham, Swiss, Butter Lettuce, Dijon, Bacon Jam
- Texas BLT
- •Kentucky Hot Brown Sliders: Maple Turkey, Bacon, Brown Mustard Aioli, Roasted Red Pepper, & Shaved Parmesan on Hawaiian Rolls, topped with Bourbon

MINI TEA SANDWICHES

Fluffy White Bread cut into Perfect Rectangles & topped with Edible Flowers. High Tea Style!

- English Cucumber Citrus
- Buttered Radish Rose
- Brie, Speck & Lavender Honey
- Smoked Salmon & Citrus Creme
- Bacon, Fig & Herbed Cheese
- Southern Pimiento
- Egg Salad
- Strawberry, Goat Cheese, Arugula & Pecan
- Japanese Fruit Sandos: Artfully Cut Fruit with Fresh
 Whipped Cream

ELEGANT SMALL BITES Brunch Flex Options

•Smoked Salmon Cucumber Coins: Cucumber, Citrus Herbed Cheese, Smoked Salmon, Fresh Dill & Edible Flowers

- Philadelphia Tarts: Smoked Salmon, Cucumber,
 Avocado, & Cream Cheese topped with Eel Sauce &
 Tempura Fried Seaweed
- •Spiced Berry & Brie Tarts: Phyllo Shell Filled with Brie, Herbed Cheese, and Spiced Berry Jam (Baked Onsite)**
- •Shrimp & Mango Ceviche Bites: Shrimp, Mango, Pico, Avocado, Cilantro, & Fresh Lime tucked in a Phyllo Cup
- Southern Deviled Eggs topped with Bacon & Fresh Microgreens
- •Black & Blue Tarts: Peppered Bacon, Blue Cheese, Herbed Cheese, Chopped Dates, & Toasted Pecan (Baked onsite)**
- Garden Party Canapés Assortment: Varied Artisan Toasts topped with a Seasonal Mix of Fresh & Vibrant Flavors from the Garden **Vegetarian
- ·Crab Rangoon Bites: Phyllo Nests filled with Crab,

Whipped Cream Cheese, & Fresh Chives topped with Crushed Wonton & Sweet Chili Sauce

- •Garden Radish Pastry Triangles: Puff Pastry topped with Herbed Cheese, Goat Cheese, and Fresh Radish with Sea Salt
- •Mini Greek Yogurt Parfaits topped with Granola, Fresh Berries & Honey. (Also available as a Station)
- Maple Bacon Rosettes with Bourbon Spiced Honey
- Maple Caramel Bacon Crack Triangles: Pastry
 Triangles topped with Maple Bacon & Caramelized
 Brown Sugar
- Mini Pancake Puff Skewers with Fresh Strawberries topped with Powdered Sugar
- •French Toast Crostini Bites: Cinnamon-Toasted Brioche Crostini topped with Sweetened Cream Chesse & Fresh Strawberries
- •Mini English Muffin Bites: Open-Faced English Muffins with Pear, Apple, Gruyere, Pecans & Honey

(Baked Onsite)*

- •Mini Donuts (Maple Bacon/Blueberry/ Cinnamon)
- Mini Bagel & Lox Station with Assorted Toppings (Salmon, Cucumber, Whipped Cream Cheeses, Tomato Tapenade, Red Onion, Capers, Lemon, etc.)

DESSERTS

•Clair de Lune Cookie Stacks: Dark Chocolate Velvet Cookie Wafers Layered with White Chocolate Cheesecake Mousse and topped with Fresh Berries and Edible Flowers

BROWNIE BITES

- •Signature: topped with White Chocolate Cheesecake Mousse and Fresh Berries
- Texican: topped with Chocolate Ganache and Spiced Pecans
- Charlies: topped with White Chocolate Mousse,
 Pretzels & Salted Caramel Drizzle

TARTS

- •Signature (Chocolate Tart, White Chocolate Cheesecake Mousse, Fresh Berries)
- ·Salted Caramel Pecan
- French Silk Chocolate
- Grasshopper Mint Chocolate
- Strawberry Lemonade
- Key Lime
- Salted Caramel Apple
- Raspberry White Chocolate
- Campfire Smore
- Bananas Foster
- Chocolate Espresso
- Pumpkin Pecan Cheesecake
- DonnaKays (Pineapple Upside Down Style topped with Candied Cherries & Pecans)

MINI PARFAIT CUPS

- Strawberry Shortcake
- Southern Banana Pudding
- Bananimal
- Mint Chocolate Grasshopper
- Birthday Cake

- Cherry Cheesecake
- •Rainbow Dreamsicle
- Mississippi Mud