PREPARED SALADS

- •House Chicken Salad: Roasted Chicken, Toasted Pecans, Celery, Dried Cherries, Cranberries, House Spice Blend & Mayo. Served in Mini Bowls, 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 in Individual Mini Bowls
- •Tropical Fruit Salad: Seasonal Fresh Fruits (Kiwi, Strawberry, Mandarin, Blueberry, Blackberry, Pineapple, etc) served in Large Bowl, Mini Bowls, or as a Skewer with our Honey Lime Drizzle (with or without Tajin)
- •Asian Crunch Salad with Honey Smoked Salmon:
 Mixed Blend of Greens, Chopped Purple Cabbage,
 Broccoli Slaw, Shredded Carrots, Edamame,
 Pumpkin Seeds & Wonton Strips with Citrus &
 Ginger Vinaigrette topped with Honey Smoked
 Salmon

Strawberry Fields Salad: Spring Greens,
Strawberries, Apples, Crumbled Feta or Blue Cheese
Toasted Pecans with House Balasamic
Vinaigrette

DIPS

All Dips served with Crisps & also available as Savory Individual Tarts (Phyllo, Buttery Shortbread, or Black Sesame Waffle) 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
- Brie, Apple, Arugula & Spiced Pecan with Lemon Creamed Honey
- Berry Goat Cheese Bites: Honey Goat Cheese Balls
 rolled in Crushed Pistachios & Freeze-Dried

Strawberry Dust

- •Brie Bites: Mini Brie Bites skewered with Rosemary and Blackberries with a Creamed Honey Drizzle
- •BLT Stacks: Skewered Toast Squares layered with Crisp Bacon, Curly Greens, Mini Tomatoes, & SW Aioli

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 Garlic Butter (Baked onsite)**

•Black & Blues: Brisket, Peppered Bacon, Blue Cheese, Herbed Cheese, Chopped Dates, & Toasted Pecan on Slider Rolls, topped with Garlic Butter (Baked onsite)**

MINI TEA SANDWICHES

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

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

ELEGANT SMALL BITES Brunch Flex Options

- •Smoked Salmon Cucumber Coins/Waffle Baskets: Striped Cucumber Coins, Citrus Herbed Cheese, Smoked Salmon, Fresh Dill & Edible Flowers. Also available in Savory Waffle Mini Tart Shells
- Southern Deviled Eggs: topped with Bacon & Fresh Microgreens. Egg Whites can also be dyed in Natural Food Color for Elevated Presentation
- Stroganoff Meatballs: Served in Hot Chafer in Creamy Stroganoff sauce with Wild Mushrooms
- Korean BBQ Meatballs: Served in Hot Chafer with Korean Spices, Green Onions & Toasted Sesame Seeds
- •Tex Mex Brisket Station: Tender Brisket slices served in a Chafer with sides of Fresh Yeast Rolls, Pico de Gallo, BBQ Sauce, and Horseradish Cream

- Chicken Enchilada Empanadas: Our Famous Chicken Enchilada Dip baked inside flaky Pastry Pockets
- Jalapeño Popper Spirals: Pastry Spirals filled with a savory blend of Candied Jalapeños, Bacon, & Herbed Cheese
- •Caramelized Onion & Goat Cheese Bites: Pastry Squares topped with Caramelized Onions & Goat Cheese, then drizzled with Honey & Fresh Rosemary
- •Garden Party Canapés Assortment: Varied Artisan Toasts topped with a Seasonal Mix of Fresh & Vibrant Flavors from the Garden **Vegetarian
- •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 Rosette & Mini Cinnamon Roll Skewers

- Spiced Bacon Pastry Spirals: Pastry Spirals filled with Bacon, Spices & Caramelized Maple & Brown Sugar
- Mini Pancake Puff Skewers with Fresh Strawberries topped with Powdered Sugar
- •Monte Cristo Spirals: Black Forest Ham, Shaved Parmesan & Garlic Aioli in Puff Pastry Spiral topped with Powdered Sugar & served with Raspberry Jam
- •French Toast Crostini Bites: Cinnamon-Toasted Brioche Crostini topped with Sweetened Cream Cheese & Fresh Strawberries
- •Mini Avocado Toast Bites: Crostini topped with Smashed Avocado, Crumbled Feta, Citrus & Herb Sprinkles & Flower Petals
- •Mini Bagel & Lox Station with Assorted Bagels & Toppings (Salmon, Cucumber, Assorted Whipped Cream Cheeses, Red Onion, Capers, Lemon, Arugula, 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
- Mini Powdered Donut Fairy Sandwiches: Filled with Sparkling Pink Whipped Cream & Strawberries
- •Custom Layered Mini Bar Cake Slices: Gorgeous Layered Cake topped with Edible Flowers, Berries, Microgreens, & Sparkling Dust. Ask us about our Seasonal Flavors.

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
- Strawberry Lemonade
- Key Lime
- Raspberry White Chocolate
- Campfire Smore
- Chocolate Espresso
- Mississippi Mud

MINI PARFAIT CUPS

- Strawberry Shortcake
- Raspberry Lemon
- Southern Banana Pudding
- Cinnamon Churro
- Mississippi Mud
- Chocolate Espresso
- Cookies & Cream