



Hors D'oeuvres Menu Vegetarian



Served warm

Baked Brie- whole brie wheel wrapped in puff pastry with brown sugar

Parmesan & Spinach Stuffed Mushrooms

Vegetable Spring Rolls served with duck sauce

Pimento Cheese Toast Points topped Fried Pickles & Cheddar Cheese

Agave & Sweet Potato Croquettes with apple sauce

Sweet Corn & Potato Croquettes with Chive cream sauce

Spinach & Feta Cheese Pastry Puff

Melted Brie & Fig Jam Pastry Puff

Roasted Red Pepper & Cream Cheese Pastry Puff

Roma Tomato Tapenade Toast Point with Melted Mozzarella

Tomato & Goat Cheese Mini Quiche

Mini Quiche Lorraine

Spanakopita

Served chilled

Diced Domestic Cheeses Served with Crackers

Imported Hard & Soft Cheeses, Crackers, & Mixed Fruit

Grilled vegetable & hummus pinwheels

Caprese Salad Skewer with Balsamic Reduction

Tuscan White Bean Bruschetta on Grilled Crostini

Hummus Trio with Homemade Tortilla Chips

Pineapple/Mango or Tomato Salsa & Homemade Chips

Crudite Platter with Ranch

Assorted Tea Sandwiches

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Hors D'oeuvres Menu

Meat & Poultry

Served warm

Asparagus Parmesan Straws Wrapped with Prosciutto
Cuban Pork Cigars with Spicy Mango Chutney
Pineapple Chicken Satays
Bacon Wrapped Quail with Bourbon, Orange & Grand Mariner Glaze
Cashew Chicken Satay with Orange Ginger Sauce
Low Country Pimento Cheese Toast Points topped with Bacon
Andouille Sausage en Croute with Creole Remoulade Sauce
Buffalo Chicken Wings with Blue Cheese Dressing
Smoked Boursin Cheese & Bacon Tarts
Beef Satay with Sesame Ginger Sauce
Pigs in a Blanket
Sausage & Parmesan Stuffed Mushrooms
Greek Chicken Pastry Puff
Bourbon Glazed Cocktail Ribs

Served chilled

Charcuterie Display- Assorted cured meats, cheese, nuts, fruits & marinated vegetables

**Beef Carpaccio with Port Wine
Cherry Compote

Deviled Eggs with assorted toppings

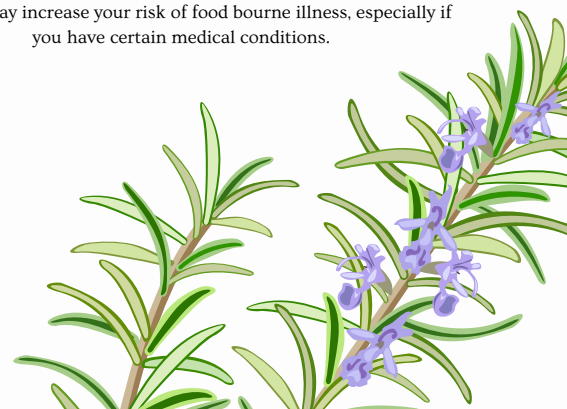
Sliced Beef or Pork Tenderloin with rolls

Asparagus wrapped in Prosciutto

Bacon Bar- Assorted flavored bacon with mustard & dips

**This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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Hors D'oeuvres Menu

Seafood



Served chilled

Shrimp Spring Rolls with Citrus Soy
Sauce

Crab Salad served in Endive Leaves

Caviar Pie- Layers of sour cream,
scallions & eggs topped with caviar

Jumbo Cajun Shrimp Cocktail

Rosemary & Garlic Shrimp Cocktail with
Cilantro & Lime Sauce

**Sliced Smoked Salmon served with
cream cheese, red onions, & capers

**Oyster Bar with Raw & Smoked Oysters

Seared Ahi Tuna crusted with sesame
seeds topped with Wasabi Aioli

Served warm

Grilled Shrimp Satay with
Cilantro Lime Sauce

Rumaki Scallops- Bacon wrapped
Scallops

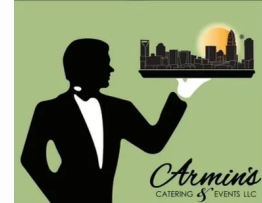
Mini Maryland Crab Cakes with
Cajun Remoulade Sauce

Shrimp Potstickers with Sesame
Ginger Sauce

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Hors D'oeuvres Menu

Dips & Spreads

*All dips served with house made tortilla chips.
Crudite available upon request.*



Served chilled

Served warm

Artichoke Parmesan

Crab Dip

Olive Tapenade

Warm Spinach & Parmesan
Dip

Tropical Fruit Salsa (Seasonal)

Tomato Jalapeño Salsa

Artichoke & Gruyere Dip

Hummus Trio- Roasted Garlic, Black
Bean, Roasted Red Pepper

Buffalo Chicken Dip

Carmelized Vidalia Onion & Parmesan
Cheese

Curried Chicken Salad

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Southern style Pimento Cheese

Black Bean & Sweet Corn with Roasted
Red Peppers

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