

Hors D'Oeuvres

Passed & stationary, two hours

Included

Cheeseboard *with fresh fruit & crackers*

Vegetable Tray *with blue cheese dip*

Choose Six

Pecan Chicken Bites *with honey mustard dip*

Stuffed Cremini Mushrooms *with spinach, walnuts & imported swiss*

Fresh Herb Parmesan Meatballs *with sour cream demi glaze*

Feta Cheese Dumplings *with basil aioli*

Avocado Toast *on pumpernickel with smoked salmon*

Parmesan Arancini *crispy risotto fritters with marinara*

Roasted Red Pepper Hummus *with pita crisps*

Carolina Pulled Pork *with crispy onions on crostini*

Shrimp Fritters *with remoulade sauce*

Chicken Liver Pate *with fruit compote on crostini*

Antipasto Skewers *artichokes, sundried tomatoes, olives & fresh mozzarella*

Grilled Corn, Avocado & Tomato Salsa *with fresh corn chips*

Herb Marinated Spanish Olives *with lemon garlic aioli*

Felafel Bites *with spiced yogurt*

Tomato Gazpacho Shooters

Bloody Mary Oyster Shooter

Filet Mignon Canapes *with caramelized onions & brie*

Mini Crab & Shrimp Cakes *with citrus aioli (+\$1 per person)*

Scallops Wrapped in Bacon *with horseradish cream sauce (+\$1 per person)*

Seared Tuna *on rice cracker, wasabi aioli (+\$1 per person)*

Additions

Lollipop Lamb Chops *two dozen medium for \$85*

Shrimp Cocktail *two dozen large for \$45*

\$20 per person

A deposit of \$200 is required to hold your reservation

The final guest count is due three days prior to your party:

This is the minimum number of guests for which you will be charged.

Please add 6% tax & 18% gratuity. One bill per party, please.
