



# HORS D'OEUVRES

## COLD

**JUMBO SHRIMP WITH COCKTAIL SAUCE |**

**CHICKEN CROSTINI WITH GRATED PARMESAN,  
OLIVE TAPENADE AND TRUFFLE BALSAMIC  
GLAZE |**

**PEPPER CRUSTED BEEF TENDERLOIN SERVED  
ON GARLIC CROSTINI WITH HORSERADISH  
CREAM |**

**ASSORTED CANAPES: SMOKED SALMON,  
GRILLED CHICKEN AND SMOKED BEEF |**

**SMOKED CAPRESE BROCHETTE WITH A  
BALSAMIC GLAZE |**

**TOMATO BASIL CROSTINI WITH SHAVED  
PARMESAN AND BALSAMIC GLAZE |**

## HOT

**MINI ASSORTED BISCUITS |**

choice of one

**CHIVE BISCUIT** with caramelized shallots  
and braised beef short ribs

**SWEET POTATO BISCUIT** with pulled pork  
and apple butter

**HONEY BUTTER BISCUIT** with fried chicken  
and sriracha honey glaze

**BACON WRAPPED SHRIMP |**

**VEGETABLE POTSTICKERS |**

**SPANAKOPITA |**

**JOHNNY CAKE |**

pulled pork & beet barbecue sauce

**POTATO CROQUETTE |**

served with sundried tomato aioli

**LOW COUNTRY CRABCAKES |**

served with a roasted tomato remoulade

**COCONUT SHRIMP |**

**CRAB STUFFED MUSHROOMS |**

served with lemon aioli

**SALMON CROQUETTES |**

served with a lemon caper aioli

**CRAB RANGOON |**

**COCONUT CHICKEN BROCHETTE |**

**BUFFALO CHICKEN BITES |**

served with ranch & blue cheese

**MEATBALLS |**

choice of sauce: barbecue, Thai chili, demi

**PHYLLO CUP |**

braised short rib in a truffle aioli

**MINI BAKED POTATOES |**

served with bacon jam & blue cheese or cheddar & Pico de Gallo

**SOUTHERN EGG ROLL |**

collards and smoked sausage with a bourbon and molasses glaze

**PEA & TOMATO RISOTTO CAKE |**

served with blackened shrimp

**FLORENTINE STUFFED MUSHROOM |**

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. The following major food allergens are used as ingredients in this facility. Milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff for more information about these ingredients