



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 sracha 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