

Hors D'oeuvres

Hors D'oeuvres /\$1.00 per piece

Greek Bruschetta with Tomato, Basil, Olive Oil, Garlic, Kalamata Olive and Feta Cheese
Charleston Style Barbecued Meatballs – (\$.50 per piece)
Swedish Style Meatballs - (\$.50 per piece)
Southern Fried Chicken Tenderloins with Creole Honey Mustard
Italian Sausage Stuffed Mushroom Caps
Crispy Mozzarella and Arrabiata Sauce
Thai Vegetable Spring Roll with Cucumber Wasabi Dipping Sauce
Baby Shrimp and Napa Cabbage Egg Roll
Franks in a Blanket
Warm Parmesan-Artichoke Dome on Pumpnickel Croute
Chef's Assorted Finger Sandwiches

Hors D'oeuvres/\$2.00 per piece

Cheeseburger Sliders
Beef Pot Roast Sliders with Grilled Onions
Carolina Q. Sliders
Spring Roll Wrapped Cozy Shrimp
Spanikopita
Mushroom Duxelle Profiterole
Caprese Salad Skewers with Balsamic Reduction
Paper Wrapped Shrimp with Sweet Thai Chili Sauce
Coconut Chicken Tenderloins with Hoisin BBQ Dip
Hibachi Beef Brochettes
Assorted Miniature Quiche
Thai Chicken-Cashew Spring Roll with Cucumber Wasabi Dipping Sauce
Mini Maryland Crab Cakes with Remoulade
Assorted Mini Quiche
Pan Seared Pork Potstickers with Ponzu Dipping Sauce
Chicken and Cheese or Vegetable Cornucopia Quesadilla
Bacon Wrapped Scallops

Hors D'oeuvres/\$3.00 per piece

Jumbo Chilled Shrimp with House Cocktail Sauce
Steak and Cilantro Empanada
Bacon Wrapped Casino Shrimp
Raspberry- Almond Baked Brie in Phyllo
Miniature Beef Wellingtons
Mini Cuban Cristo Sandwich
Poached Pear and Blue Cheese in Phyllo
Lump Crabmeat Stuffed Mushrooms
Fig and Goat Cheese Flatbread with Port Wine
Tandoori Chicken Satay
Roasted Eggplant Torta
Crispy Crab Rangoon
Calabash Style Soft Shell Crab Quarters and Cajun Remoulade

Displays

Items will be replenished as needed for up to two hours

Sliced Fruit and Berries with Assorted Cheese Cubes
\$4.50/person

Baked Brie en Croute or Caramel-Pecan Brittle Brie
served with fuji, granny smith and gala apple slices and fresh berries
\$3/person

Smoked Salmon and Shellfish Display
Traditional garnishes, smoked shrimp, scallops and green lip mussels, baguette crostinis
\$6/person

Domestic Cheese Board
Assorted artisan cheeses and fancy crackers
\$4/person

Imported and Domestic Cheese Display
Exotic variety of international craft cheeses with green peppercorn mustard, artisan loaves and assorted crackers
\$7/person

Antipasto Display
Marinated olives, pickled vegetables, cured meats, aged balsamic vinegar, infused olive oil, rustic bread
\$8/person

Grilled and Chilled Angus Tenderloin
Served medium rare with creamed horseradish, hot mustard, herb aioli, french rolls
\$13/person

Rosemary-Garlic Pork Tenderloin
Grilled premium pork, cranberry-orange relish, olive tapenade, french rolls
\$7/person

Displays

Items will be replenished as needed for up to two hours

Chilled Shellfish

Poached jumbo shrimp, oysters on the half shell, snow crab claws, littleneck clams and green lip mussels, house cocktail sauce, creole mustard sauce

\$17/person

Whole Poached Scottish Salmon

Olives, capers, cornichon, roasted peppers, cucumber, melba crackers and vinaigrette gourmand

\$7/person

Vegetable Crudités

Raw and fresh vegetables with bistro dipping sauce and aged balsamic vinegar

\$5/person

Black-Eyed Pea Hummus

Garlic Tandoori naan and veggies

\$3/person

Spinach-Artichoke Dip

Served with crispy flatbread crackers

\$3/person

Low Country Blue Crab Dip

Sherry laced creamy lump crab dip with baguette crostinis

\$5/person

Chips and Dip

Yukon gold kettle chips with buttermilk dip or fresh corn tortilla chips with house made salsa cruda

\$1.5/person

Sweet Barbecued Chicken Dip

Smoked chicken, cream cheese, raisins, cheddar, flatbread crackers

\$3.5/person

Chef's Action Stations

Priced per person – 30 person minimum

Pan Seared Sea Scallops

Creole seasoning, smoked black-eyed pea relish, baby beet greens, lemon-parsley vinaigrette

\$13

Pasta

Penne, tri color tortellini, potato gnocchi, alfredo sauce, marinara, basil pesto, olive oil, asiago, pancetta, Italian sausage, mushrooms, plum tomatoes, broccoli florets

\$8

Low Country Shrimp and Grits

Applewood bacon, Andouille sausage, mushrooms, scallions, cream, stone ground cheese grits

\$11

Braised Pork Belly

Pan seared with house barbecue rub, stone ground grits and red-eye demi glaze

\$11

Risotto

Smoked gouda, asiago, cream, white wine, exotic mushrooms, basil pesto, shallots, sun dried tomatoes, chicken or shrimp

\$9

Thai Stir Fry

Marinated chicken, sirloin and shrimp, sugar snap peas, julienne vegetables, napa cabbage, baby corn, red curry sauce, ginger, garlic, basil, mint, cilantro, cucumber, shiitakes and jasmine rice

\$11

Minimum 1 hour

Maximum 2 hours

\$/hour

Carving Stations

Priced per person - 30 person minimum

Marinated Angus Beef Tenderloin

Grilled medium-rare, garlic aioli, hot mustard, creamed horseradish, caramelized onions, artisan rolls

\$13

Roast Inside Round of Angus Beef

Creole marinade injected, grain mustard, bistro sauce, garlic aioli, French rolls

\$6.50

Espresso Rubbed Beef Strip Loin

Brandy peppercorn sauce, pickled red onions, bleu cheese butter, artisan rolls

\$8.50

Apricot-Pecan Crusted Pork Loin

Curried apple chutney, cranberry-orange relish, white balsamic aioli, whole wheat rolls

\$4.50

Rosemary Roast Breast of Turkey

Whole cranberry sauce, Vidalia onion chutney, sweet-hot mustard, whole wheat rolls

\$4.50

Bourbon-Molasses Glazed Smoked Ham

Honey-chipotle jam, Dijonaise, creole mustard, whole wheat rolls

\$4.50

Minimum 1 hour

Maximum 2 hours

\$/hour