

Hors D' Oeuvres

City of Oaks

\$34/Person

Minimum 50 people required

Items replenished as needed for up to two hours

Beverages and Snacks

Select Two Beverages and One Snack

Regular and Decaffeinated Coffees – Sparkling Fruit Punch – Unsweetened Iced Tea – Homemade Lemonade

Rosemary Cheese Straws – Roasted Almond-Dried Cherry Snack Mix – Mixed Nuts – Cantina Snack Mix

Displays and Cold Canapés

Select Three

Sliced Fruit and Berries – Domestic Cheese Display – Antipasto Display – Baked Brie en Crouete – Black Bean Hummus and Crispy Pita – Vegetable Crudités – Chef's Choice Finger Sandwiches – Chef's Assorted Canapés – Roast Vegetable Platter – Bruschetta Caprese – Spinach-Artichoke Dip with Baguette Crostinis – Blue Crab Stuffed Devilled Eggs

Hot Hors d'oeuvres

Select Three

Crawfish-Andouille Stuffed Mushroom Caps – Mini Vegetable Egg Rolls – Swedish Cocktail Meatballs – Mini Deep Dish Pizzas – Tempura Chicken – Spanikopita – Angus Slider Burgers – Carolina Q. Sliders – Rubeen Dip with Rye Crisps – Franks in Puff Pastry

Chef Attended Stations

Select One

Pasta

Penne Rigate, Farfalle, Grilled Chicken, Chef's Vegetables, Alfredo and Marinara Sauce

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Pecan Crusted Pork Tenderloin

Apricot Preserves, Balsamic Mayo, Cranberry-Orange Relish and Artisan Rolls

-

Rosemary Roast Turkey Breast

Whole Cranberry Sauce, 9 Grain Mustard and Artisan Rolls

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Espresso Rubbed Angus Striploin Roast

Medium-Rare with Creamed Horseradish, 9 Grain Mustard and Artisan Rolls

-

Hors D' Oeuvres

Six Walter

\$39/Person

Minimum 50 people required

Items replenished as needed for up to two hours

Beverages and Snacks

Select Two Beverages and Two Snacks

Regular and Decaffeinated Coffees – Sparkling Fruit Punch – Unsweetened Iced Tea – Homemade Lemonade

Rosemary Cheese Straws – Roasted Almond-Dried Cherry Snack Mix – Mixed Nuts – Cantina Snack Mix

Displays and Cold Canapés

Select Three

Sliced Fruit and Berries – Domestic and Imported Cheese Display – Smoked Salmon Display with Traditional Accompaniments – Antipasto Display – Baked Brie en Croute – Black Bean Hummus and Crispy Pita – Vegetable Crudités – Chef's Choice Finger Sandwiches – Chef's Assorted Canapés – Roast Vegetable Platter – Bruschetta Caprese – Spinach-Artichoke Dip with Baguette Crostinis – Blue Crab Stuffed Devilled Eggs – Jumbo Chilled Shrimp Cocktail

Hot Hors d'oeuvres

Select Four

Mushroom Duxelle Stuffed Profiteroles – Sesame Crusted Chicken Bites – Crawfish-Andouille Stuffed Mushroom Caps – Stuffed Shrimp Casino w/Bacon – Roasted Eggplant Torta – Chicken Quesadilla Cornucopia – Pot Roast Sliders with Crispy Onions – Angus Beef Sliders – Carolina Q. Sliders – Chesapeake Blue Crab Dip w/Flatbread Crisps - Rubeen Dip with Rye Crisps – Mini Pork Spring Rolls

Chef Attended Stations

Select Two

Pasta

Penne Rigate, Farfalle, Grilled Chicken, Chef's Vegetables, Alfredo and Marinara Sauce

Pecan Crusted Pork Tenderloin

Apricot Preserves, Balsamic Mayo, Cranberry-Orange Relish and Artisan Rolls

Rosemary Roast Turkey Breast

Whole Cranberry Sauce, 9 Grain Mustard and Artisan Rolls

Espresso Rubbed Angus Striploin Roast

Medium-Rare with Creamed Horseradish, 9 Grain Mustard and Artisan Rolls

Grilled Angus Beef Tenderloin Roast

Medium-Rare with Creamed Horseradish, 9 Grain Mustard, Aioli and Artisan Rolls

Hors D' Oeuvres

Southern Elegance

\$51/person

Minimum 50 people required

Items replenished as needed for up to two hours

Beverages and Snacks

Select Two Beverages and Two Snacks

Regular and Decaffeinated Coffees – Sparkling Fruit Punch – Unsweetened Iced Tea – Homemade Lemonade

Rosemary Cheese Straws – Roasted Almond-Dried Cherry Snack Mix – Mixed Nuts – Cantina Snack Mix

Displays and Cold Canapés

Select Four

Imported and Domestic Cheese Display – Extravagant Sliced and Exotic Fruits Display – Smoked Salmon Display with Traditional Accompaniments – Chef's Canapés – Chef's Finger Sandwiches – Jumbo Chilled Shrimp Cocktail – Vegetable Crudités – House Made Sushi Display – Seared Yellowfin Tuna with Pickled Ginger, Soy and Wasabi – Whole Poached Salmon Display with Appropriate Garnishes – Baked Brie en Croute – Black Bean Hummus with Crispy Pita – Blue Crab Stuffed Devilled Eggs – Spinach Artichoke Dip with Baguette Crostinis – Bruschetta Caprese

Hot Hors d'oeuvres

Select Four

Mini Beef Wellingtons – Crispy Crab Rangoon – Roasted Eggplant Torta – Crispy Shrimp in Rice Paper – Bacon Wrapped Scallops – Stuffed Shrimp Casino w/Bacon – Lump Crab Stuffed Mushrooms – Southern Fried Chicken Bites – Calabash Style Soft Shell Crab Quarters – Chicken Empanadas – Coconut Chicken Tenders – Mushroom Duxelle Stuffed Profiteroles – Crawfish-Andouille Stuffed Mushroom Caps – Pot Roast Sliders with Crispy Onions – Carolina Q. Sliders – Angus Beef Slider – Mini Carolina Crab Cakes with Remoulade – Roasted Eggplant Torta – Chesapeake Crab Dip with Flatbread Crisps - Assorted Mini Quiche – Chipotle Citrus Glazed St. Louis Ribs

Chef Attended Stations

Select Two

Pan Seared Sea Scallops

Smoked Black-Eyed Pea Relish and Mixed Greens

Barbecue Braised Pork Belly

Stone Ground Grits and Red-Eye Demi Glaze

Shrimp and Grits

Chef Bill Smith's Classic Recipe with Stone Ground Cheese Grits and Scallions

Espresso Rubbed Angus Striploin Roast

Medium-Rare with Creamed Horseradish, 9 Grain Mustard and Artisan Rolls

Grilled Angus Beef Tenderloin Roast

Medium-Rare with Creamed Horseradish, 9 Grain Mustard, Aioli and Artisan Rolls