



Hors D'Oeuvres

All items priced per guest
Minimum order of 50 serving

PLATED

Fruit & Cheese Platter

Fresh Local seasonal fruit and a variety of American cheese served with flat bread, apple, quince paste, baguette & honey
\$5.50

Cold smoked salmon Le bec Fin

Smoked Salmon, caper, egg whites, yolks, toasted baguette, onions, and dill whipped cream & red onion brunoise
\$5.50 (Serves 60)

Baked Brie on croute

Brie Wheel wrapped in puff pastry with apple "baklava filling"
\$3.75 (Serves 25)

Fresh Pasta Salad

Sundried tomato, fresh vegetables & parmesan cheese vinaigrette
\$4.25

Schezuan Meatballs

Cilantro mousse & plum sauce

\$3.50 (3 per person)

Chilled poached shrimp

Traditional cocktail sauce

\$5.50 (3 per person)

Pimento Cheese

House Pimento cheese bread and butter pickles & artisan breads

\$3.50

Vegetable Platter

Wood grilled farmer's market seasonal vegetable platter with roasted Vidalia & fresh dill dipping sauce.

\$4.50

Couscous salad

Olives, tomatoes, cucumber, feta, lemon & fresh herbs

\$3.50

SLIDERS

(50 order minimum for each style)

Carolina pulled pork

Carolina pulled pork, sesame seed bun, tart slaw & classic tomato barbeque sauce

\$5.00 (2 per person)

Vegetarian Patty

Corn and Black bean Vegetarian patty with Lemon tartar remoulade and shaved brussels sprouts

\$5.00 (2 per person)

WARM & CHILLED DIPS

(50 order minimum for each option)

Spinach, artichoke & roasted garlic \$4.50 per person

Hot crab & spinach \$5.50 per person

Pimento Cheese \$4.50 per person

Traditional Hummus \$4.50 per person

-All dips are served with assorted crackers, baguettes, crostini, or naan-

PASSED

Mini BLT

Mini BLT sandwiches, Tennessee bacon, chive cream cheese on sourdough
\$3.50 (2 per person)

Petite Grilled Cheese Sandwiches with Tomato Soup

\$3.50 (2 per person)

Arancini

Fried parmesan risotto; sundried tomato basil aioli
\$3.50 (2 per person)

Chili Lime Roasted Corn Lollipops with Orchid

\$3.50 (2 per person)

Chorizo Papusas with Sriracha Aioli and Ghost Pepper Queso

\$3.50 (2 per person)

Three-Citrus Crab Cake

Three-Citrus Crab Cake with Remoulade
\$4.00 (2 per person)

Buttermilk Biscuits

butter milk biscuits, Benton's prosciutto, red onion jam & Lusty Monk mustard
\$4.00 (2 per person)

Buttermilk Biscuits with Blueberry –Balsamic BBQ Sauce

\$4.00 (2 per person)

Sweet Peppers Stuffed with Corn Bread and Braised Short rib

\$4.00 (2 per person)

Strawberries Stuffed with Tarragon Goat Cheese

\$3.50 (2 per person)

Spanakopita

Cheese, Spinach & lemon zest
\$3.50 (2 per person)

Sweet Potato and Apple Salad in Bacon Cup

\$3.50 (2 per person)

Baked Pear Brie

Baked pear brie with puff pastry Purses

\$3.50 (2 per person)

Panko Shrimp

Panko shrimp, Sriracha aioli & cilantro foam

\$3.50 (2 per person)

Tandoori Chicken

Tandoori chicken & date skewer, harrisa cream

\$3.50 (2 per person)

Deviled Local Eggs

Traditional

\$3.00 (2 halves per order)

Barbeque Stuffed Hushpuppy

Barbeque pork stuffed hushpuppy; tart Napa slaw

\$3.50 (2 per person)

Croque-Monsieur

Egg battered and deep fried ham & Gruyere cheese miniature sandwich

\$3.75 (2 per person)

Chicken and Waffles with Maple

\$3.50 (2 per person)

Schezuan Meatballs in Plum Sauce and Black Sesame

\$3.50 (2 per person)

Shrimp & Andouille Sausage Grit Cake

Pepper-Jack cheese and Smoked Corn

\$4.00 (2 per person)

Blackberry Lavender Chevre Stuffed French Toast

\$4.00 (2 per person)

Mini pita Gyros

Pita, feta cheese, cucumber cream, olives & greens

\$4.00 (2 per person)