HEAVY HORS D'OEUVRES

Served at Mealtime on 9" plate, Fork Only, and Napkin

Choose One Option:

Passed Options:

Choice of Tartlet (Pimento Cheese, Brie & Fruit, or Chicken Salad) Spanikopita Choice of Stuffed Mushroom (Cheese, Crab, Sausage) Assorted Miniature Quiche Seasonal Vegetable & Hummus Cups Caprese Skewers Italian Antipasta Skewers Italian Antipasta Skewers Shrimp Shooters (+\$4) Mini Crab Cakes with Rémoulade (+\$4) Bacon Wrapped Shrimp (+\$4)

Choose Two Options:

Choice of Warm Dip served with Crostini Spinach & Artichoke, Buffalo Chicken, or Bacon & Bleu cheese Prosciutto Wrapped Asparagus Melon & Prosciutto Skewers Roasted Seasonal Vegetable Medley Honey Glazed Baby Carrots Mediterranean Orzo Pasta Salad Seasonal Vegetable Couscous salad Superfood Broccoli Salad Choice of Greens Salad (Arugula, Springtime, Chef, Caesar or Spinach) Caprese Skewers Italian Antipasta Skewers Mac-N-Cheese Bites Creamy Grits or Mashed Potato Bar with Assorted Toppings (Shredded Cheese, Scallions, Bacon Bits) Add Shrimp to Grits (+\$3)

Displays:

Vegetable Tray with Sun-Dried Tomato & Basil Hummus Tortilla Chips with Fresh Salsa & Guacamole Fresh Fruit Platter Charcuterie Board (+\$5)

Choose Two Options:

Fried Chicken Sliders with Choice of Sauce BBQ Pork Sliders Southern Chicken Bites Chicken Tenders with Assorted Dips Peach-Balsamic Glazed Chicken Skewers Country Ham Biscuit with Pepper Jelly Mini Beef & Bleu Sandwiches Mini Crab Cakes with Rémoulade Spicy Asian Shrimp Skewers Mini Beef Wellingtons Assorted Mini Quiche Sweet Chili or Marinara Meatballs Stuffed Portobello Mushrooms Tortellini Alfredo or Marinara

Carving Station: \$50 Carver Fee Smoked Turkey Breast (+\$4), Pork Loin (+\$4), Beef Tenderloin (+\$6) Served with Assorted Rolls and Condiments

*Minimum catering order of 15 guests is required. All prices listed are per person, subject to 7% sales tax and 21% service charge. Menus can be customized to accommodate special requests or allergies

