

*hors d'oeuvres*  
*Vegetarian*

ROASTED BUTTERNUT SQUASH BRUSCHETTA

RICOTTA AND FRUIT TOASTS

CAPRESE SKEWERS

CRISPY MINI BAKED BRIE PUFFED PASTRY

STUFFED MUSHROOMS

PUFF PASTRY FIG+ ONION

RUSTIC SPINACH RICOTTA PUFF PASTRY

SPRING ROLL

SMOKED BLUE CHEESE WITH HONEY + PEAR IN PHYLLO CUPS

VIDALIA ONION PIE IN PHYLLO CUPS

MINI TOMATO PIE IN PHYLLO CUPS

SWEET POTATO CHIPS WITH HONEY, WHIPPED GOAT CHEESE, &

TOASTED WALNUTS

# *hors d'oeuvres*

## *Meats*

CHARCUTERIE CONES

DEILED EGG WITH CRISPY PALMETTO PORK SKINS

BEEF TENDERLOIN ON BRIOCHE TOAST

PROSCUITTO WRAPPED MELON

SMOKED CHICKEN SALAD IN PHYLLO SHELL

ANTIPASTO SKEWERS

BACON WRAPPED QUAIL

DUCK WONTON

BEEF EMPANADAS

SESAME CHICKEN SKEWER

CHICKEN SATAY

BACON WRAPPED QUAIL

GRILLED PORK RIBEYE SKEWERS WITH JAPANESE BBQ SAUCE

HOUSE MADE MEATBALL SKEWERS

PIGS IN A BLANKET IN A PUFFED PASTRY

*hogs d'oeuvres*

*Seafood*

HOUSE SMOKED SALMON CROSTINI

SMOKED SALMON + WHIPPED CREAM CHEESE ON AND  
EVERYTHING BAGEL

SHRIMP ON CUCUMBER ROUNDS

SHRIMP COCKTAIL + HOUSE MADE COCKTAIL SAUCE

BLT CRAB DIP WITH HOUSE MADE PUB CHIPS

BLUE CRAB TEA SANDWICHES

SEARED AHI TUNA BITES

MINI CRAB CAKE WITH HOUSE MADE SAUCE

MINI TWICE BAKED POTATO W/BOURSIN & CAVIAR

COCONUT SHRIMP

CRAB RAGOON

BACON WRAPPED SHRIMP