

ARTFULLY DISPLAYED



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MINIMUM OF 25 GUESTS

SEAFOOD ON ICE

Jumbo Gulf Shrimp

**Per 100 Pieces*

Traditional Cocktail Sauce, Lemon

 **\$495**

Oysters On The Half Shell

**Per 100 Pieces*

Pink Peppercorn Mignonette

 **\$450**

Cold Water Split Lobster Tail

**100 2oz Tails*

Dijon Aioli, Lemon, Drawn Butter

  **\$525**

Citrus Marinated Lump Crab

**Per 100 Guests*

Wakame Seaweed Salad

 **\$MKT**

Ice Sculpture Display

Customizable

\$MKT

CHARCUTERIE

Assorted Smoked and Cured Meats, Imported and Domestic Cheese, Olive Tapenade, Roasted Pepper Salad, Marinated Artichokes, Assorted Grilled and Pickled Vegetables, Hummus, Pimento Cheese, Assorted Crackers

\$18.00 Per Person

ARTISAN CHEESE

Buttermilk Bleu, Triple Cream Brie, Smoked Gouda, Aged Manchego, Herb Goat Cheese, Grapes, Cornichons, Berries, Fig Jam, Assorted Crackers

\$16.00 Per Person

MEDITERRANEAN DISPLAY

Traditional Hummus, Tabbouleh, Falafel Bites, Marinated Olives, Roasted Vegetables, Cucumber Tomato Salad, Dolmas, Grilled Pita, Tzatziki, Assorted Crackers

\$14.00 Per Person



HORS D'OEUVRES



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PASSED HORS D'OEUVRES

Selection(s) will be priced per piece, per guest, 25 piece minimum

C = Cold HD H = Hot HD

SEA

Ahi Tuna Tartare (C)

Sesame, Soy, Edamame

  **\$4.95**

Local Catch Ceviche (C)

Citrus, Avocado, Chili, Cilantro

 **\$4.25**

Pickled Shrimp Toast (C)

Roasted Fennel Aioli, Chive

\$4.25

Petite Crab Cake (H)

Corn Relish, Remoulade

\$5.25

She Crab Soup Shooter (H)

Sherry Foam, Chive

 **\$3.95**

Crab & Corn Hushpuppy (H)

Red Pepper Relish

\$3.95

"Lobster Roll" Canape (C)

Brioche, Scallion, Lemon Aioli

\$MKT

Coconut Crusted Shrimp (H)

Seasonal Fruit Coulis

 **\$4.25**

Shrimp & Grit (H)

*Grit Cake, Tasso Ham Tomato Cream,
Peppers, Onions*

\$4.50



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LAND

Beef Carpaccio (C)

*Toasted Brioche,
Citrus Vinaigrette, Arugula*

\$4.25

Chicken Confit Empanada (H)

*Caramelized Onions, Manchego Cheese,
Chimichurri*

\$3.75

"One Bite" Baked Potato (H)

*Bacon Jam,
Sour Cream, Chive*

 **\$3.50**

Fried Chicken & Waffle Bite (H)

Hot Honey

 **\$3.50**

Pork Pot Sticker (H)

Sweet Chili Dipping Sauce

\$3.50

Lamb Lollipop (H)

Chimichurri

  **\$5.50**

Bacon Steak (H)

Candied, Seasonal Chutney

  **\$4.95**

Braised Beef Bruschetta (H)

Arrabiata, Parmesan, Arugula Pesto

\$4.25

Benne Crusted Chicken Bite (H)

Sweet Chili Glaze, Scallion

\$3.50

Seared Tenderloin Tip (H)

Caramelized Shallot, Au Poivre

 **\$4.25**

Truffled Deviled Egg (C)

Applewood Bacon, Micro Arugula

 **\$3.50**

Seasonal Stone Fruit (C)

Prosciutto, Mozzarella, Balsamic

  **\$3.95**

Bacon & Sweet Pea Arancini (H)

Parmesan Reggiano, Lemon Aioli

\$3.25

Stuffed Mushroom (H)

Prosciutto, Fontina, Parmesan, Parsley

 **\$3.75**

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VEGETARIAN

Granny Smith Apple Bruschetta (C)
Buttermilk Bleu Cheese, Pecans, Honey
\$3.50

Melon & Feta (C)
Fresh Mint, Cold Pressed Olive Oil
  **\$4.00**

Portabella & Heirloom Tomato (C)
Fresh Mozzarella, Basil, Crostini
\$3.75

Goat Cheese Tart (H)
Spring Vegetable Ratatouille
\$3.75

Fried Green Tomato (H)
*Pimento Cheese,
Balsamic, Vidalia Onion*
 **\$3.95**

Falafel Bite (H)
*Toum, Harissa, Whipped Goat Cheese,
Tabouleh*
\$3.95

Bleu Cheese
Cauliflower Croquette (H)
 *Buffalo Aioli*
\$3.50

Street Corn (C)
Cotija, Cilantro, Lime, Chili
 **\$3.50**

Southern Tomato Pie (H)
Cheddar, Basil, Black Pepper
 **\$3.95**

Ricotta & Pickled Peach Bruschetta (C)
Benne Seeds, Micro Basil
 **\$3.50**

