



(Heavy Hors D'oeuvres)

Contact Us For More Options

Warm Spinach & Artichoke Dip	\$3.25pp
Served with Naan Points	
Warm Pimento Cheese Dip	\$2.00pp
Served with Pita Points	
Fried Green Tomatoes	\$2.65pp
Topped with Roasted Garlic Aioli	
Tomato Soup Shooters	\$3.00pp
Served in Mini Mason Jars with Mini Grilled Pimento Cheese Sandwich on Top	
Mini Chicken & Waffles	\$4.25pp
With Maple Bourbon Syrup Droppers	
Mini Meatloaf	\$5.25pp
Served in a Mini Mason Jar with a Traditional Ketchup Base Topping	
Shrimp and Grits Martini	\$6.25pp
Shrimp and Tasso Ham Gravy with Parmesan and Colby Jack cheese over Stone Ground Grits Served in a Martini Glass	
Coconut Shrimp	\$2.25pp
Butterflied then Fried to Perfection with a Sweet and Spicy Island Dipping Sauce	
Brisket Crostini	\$3.00pp
Topped with Horseradish Crème and a Balsamic Drizzle	
Pulled Pork Sundae Martini	\$4.95pp
Smoked Pulled Pork Layered with Maple Bourbon Baked Beans, Cornslaw and Topped with Sweet Cornbread	
BBQ Topped Sweet Potato Cake	\$2.75pp
Fried Sweet Potato Cake Topped with Smoked Pulled Pork	
Pimento Cheese Crostini	\$1.50pp
Top with Sweet and Savory Bacon Jam \$1.65	
Caprese Chicken	\$6.95pp
Roasted Chicken Breast Topped with Tomatoes and Fresh Mozzarella, with a Basil Pesto Cream Sauce	
Mini Pork Tacos	\$2.25pp
Mini Flour Tortillas filled with Smoked Pulled Pork, Topped with Cornslaw and Sweet Red BBQ Sauce Then Closed with a Miniature Wooden Clothespin	



Smoked Salmon Puff Pastry Bites **\$4.00pp**
 Puff Pastry Bites Filled with Lemon Crème' Fraiche and Topped with Smoked Salmon, Capers and a Sprig of Dill

Deviled Eggs – per person
 Traditional - **\$1.10** Bacon - **\$1.50** Buffalo Chicken - **\$1.55** Crab **\$1.75**

Shrimp Cocktail **\$1.60pp**
 Served with Lemon Wedges

Sweet Teriyaki Meatballs **\$1.50pp**
 All Beef Meatballs

Roasted Tomato Crostini **\$1.95pp**
 Topped with Goat Cheese and Roasted Tomatoes

Pulled Pork Sliders **\$3.25pp**
 Slider Bun Topped with Smoked Pulled Pork, Sweet Red Bbq Sauce and Cornslaw

Stuffed Mushrooms **\$1.40pp**
 Perfect mushroom buttons with a cheesy garlic filling

Fiesta Lime Shrimp Bites **\$1.95pp**
 Wonton cups filled with lime sour cream, arugula and topped with a fiesta lime shrimp

Caprese Salad Skewers **\$1.50pp**
 Tomatoes, mozzarella, Basil and Balsamic Glaze

Roasted Red Grape Crostini **\$1.95pp**
 Topped with Goat Cheese, Roasted Red Grapes and Balsamic Drizzle

Mini Crab Cakes **\$3.65pp**
 Topped with Cajun Aioli

Displays

Charcuterie Board **\$9.00pp**
 Domestic and Imported Chesses with Assorted Meats, Honey, Nuts, Preserves, Grapes & Crostini

Vegetable Crudités **\$2.50pp**
 Assorted Vegetables served with Blue Cheese and Ranch Dressing

Fresh Fruit Display **\$3.50pp**
 Assorted Seasonal Fruits



Salads:

Strawberry Pecan Salad	\$2.75pp
Fresh Greens, Sliced Strawberries, Candied Pecans and Balsamic Vinaigrette	
Caesar Salad	\$2.00pp
Fresh Romaine Lettuce, Parmesan Cheese, Croutons and a Traditional Caesar Dressing	
Garden Salad	\$2.00pp
Fresh Greens, Sliced Cucumbers, Grape Tomatoes, Sliced Red Onion	
Cashew Chicken Salad	\$2.75pp
Fresh Greens, Grilled Chicken, Cashews and a Creamy Asian Dressing	

*There will be an extra charge for items served in martini glasses per rental company

Desserts:

Petite Cheesecakes	\$3.00pp
Mini Key Lime Pies	\$2.85pp
Banana Pudding Parfait Shooters	\$2.20pp
Mini Salted Caramel Brownie Bites	\$1.60pp
Mini Dutch Apple Pies	\$2.50pp
Mini Chocolate Chip Bourbon Pecan Pies	\$3.00pp
Mini Crème Brûlée	\$3.00pp

We also offer assorted candy buffets and wedding cakes