



## (Heavy Hors D'oeuvres)

\*Contact Us For More Options\*

<b>Warm Spinach &amp; Artichoke Dip</b>	<b>\$3.75pp</b>
Served with Naan Points	
<b>Warm Pimento Cheese Dip</b>	<b>\$2.30pp</b>
Served with Pita Points	
<b>Fried Green Tomatoes</b>	<b>\$3.05pp</b>
Topped with Roasted Garlic Aioli	
<b>Tomato Soup Shooters</b>	<b>\$3.45pp</b>
Served in Mini Mason Jars with Mini Grilled Pimento Cheese Sandwich on Top	
<b>Mini Chicken &amp; Waffles</b>	<b>\$4.90pp</b>
With Maple Bourbon Syrup Droppers	
<b>Mini Meatloaf</b>	<b>\$6.05pp</b>
Served in a Mini Mason Jar with a Traditional Ketchup Base Topping	
<b>Shrimp and Grits Martini</b>	<b>\$7.20pp</b>
Shrimp and Tasso Ham Gravy with Parmesan and Colby Jack cheese over Stone Ground Grits Served in a Martini Glass	
<b>Coconut Shrimp</b>	<b>\$2.60pp</b>
Butterflied then Fried to Perfection with a Sweet and Spicy Island Dipping Sauce	
<b>Brisket Crostini</b>	<b>\$3.45pp</b>
Topped with Horseradish Crème and a Balsamic Drizzle	
<b>Pulled Pork Sundae Martini</b>	<b>\$5.75pp</b>
Smoked Pulled Pork Layered with Maple Bourbon Baked Beans, Cornslaw and Topped with Sweet Cornbread	
<b>BBQ Topped Sweet Potato Cake</b>	<b>\$3.20pp</b>
Fried Sweet Potato Cake Topped with Smoked Pulled Pork	
<b>Pimento Cheese Crostini</b>	<b>\$1.75pp</b>
Top with Sweet and Savory Bacon Jam <b>\$1.90</b>	
<b>Mini Pork Tacos</b>	<b>\$2.60pp</b>
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** **\$4.60pp**

Puff Pastry Bites Filled with Lemon Crème Fraiche and Topped with Smoked Salmon, Capers and a Sprig of Dill

**Deviled Eggs – per person**

Traditional - **\$1.30** Bacon - **\$1.55** Buffalo Chicken - **\$1.60** Crab **\$1.90**

**Shrimp Cocktail** **\$1.85pp**

Served with Lemon Wedges

**Sweet Teriyaki Meatballs** **\$1.75pp**

All Beef Meatballs

**Roasted Tomato Crostini** **\$2.25pp**

Topped with Goat Cheese and Roasted Tomatoes

**Pulled Pork Sliders** **\$3.75pp**

Slider Bun Topped with Smoked Pulled Pork, Sweet Red Bbq Sauce and Cornslaw

**Stuffed Mushrooms** **\$1.65pp**

Perfect mushroom buttons with a cheesy garlic filling

**Fiesta Lime Shrimp Bites** **\$2.25pp**

Wonton cups filled with lime sour cream, arugula and topped with a fiesta lime shrimp

**Caprese Salad Skewers** **\$1.75pp**

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** **\$4.20pp**

Topped with Cajun Aioli

**Displays**

**Charcuterie Board** **\$9.80pp**

Domestic and Imported Chesses with Assorted Meats, Honey, Nuts, Preserves, Grapes & Crostini

**Vegetable Crudités** **\$2.90pp**

Assorted Vegetables served with Blue Cheese and Ranch Dressing

**Fresh Fruit Display** **\$4.00pp**

Assorted Seasonal Fruits



### **Salads:**

<b>Strawberry Pecan Salad</b>	<b>\$3.20pp</b>
Fresh Greens, Sliced Strawberries, Candied Pecans and Balsamic Vinaigrette	
<b>Caesar Salad</b>	<b>\$2.30pp</b>
Fresh Romaine Lettuce, Parmesan Cheese, Croutons and a Traditional Caesar Dressing	
<b>Garden Salad</b>	<b>\$2.30pp</b>
Fresh Greens, Sliced Cucumbers, Grape Tomatoes, Sliced Red Onion	
<b>Cashew Chicken Salad</b>	<b>\$3.20pp</b>
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:**

<b>Petite Cheesecakes</b>	<b>\$3.45pp</b>
<b>Mini Key Lime Pies</b>	<b>\$3.30pp</b>
<b>Banana Pudding Parfait Shooters</b>	<b>\$2.55pp</b>
<b>Mini Salted Caramel Brownie Bites</b>	<b>\$1.85pp</b>
<b>Mini Dutch Apple Pies</b>	<b>\$2.90pp</b>
<b>Mini Chocolate Chip Bourbon Pecan Pies</b>	<b>\$3.45pp</b>
<b>Mini Crème Brûlée</b>	<b>\$3.45pp</b>

**We also offer assorted candy buffets and wedding cakes**