



## Heavy Hors D'oeuvres Menu

<b>Warm Spinach &amp; Artichoke Dip</b>	<b>\$3.75pp</b>
-Served with Naan	
<b>Warm Pimento Cheese Dip</b>	<b>\$2.75pp</b>
-Served with Naan	
<b>Fried Green Tomatoes</b>	<b>\$3.75pp</b>
-Topped with Roasted Garlic Aioli	
- Add pimento cheese & bacon jam +\$1.50	
<b>Tomato Soup Shooters</b>	<b>\$3.60pp</b>
-Served in Mini Mason Jars with Mini Grilled Pimento Cheese Sandwiches	
<b>Mini Chicken &amp; Waffles</b>	<b>\$4.95pp</b>
-Served with Maple Bourbon Syrup Pipettes	
<b>Mini Meatloaf</b>	<b>\$6.00pp</b>
-Served in Mini Mason Jar topped with traditional ketchup base sauce	
<b>Shrimp &amp; Grits Martini</b>	<b>\$7.25pp</b>
-Shrimp and Tasso Ham Gravy with Parmesan Cheese Over Stone Ground Grits. Served in a Martini Glass	
<b>Brisket Crostini</b>	<b>\$3.75pp</b>
-Smoked Brisket Served on Crostini with Horseradish Crème & Sweet BBQ Sauce	
<b>Coconut Shrimp</b>	<b>\$2.75pp</b>
-Butterflied then Fried with a Sweet & Spicy Island Sauce	
<b>BBQ Topped Sweet Potato Cake</b>	<b>\$3.25pp</b>
-Fried Sweet Potato Cake Topped with Smoked Pulled Pork & Sweet Red BBQ Sauce	
<b>Pimento Cheese Crostini</b>	<b>\$1.80pp</b>
-Made From Scratch!	
-Add Bacon Jam + \$0.25	



**Mini Pork Tacos** **\$2.75pp**

-Mini Flour Tortillas Filled with Smoked Pulled Pork, Slaw & Sweet Red BBQ Sauce. Finished Off with a Mini Wooden Clothespin

**Deviled Eggs**

Traditional - \$1.30 Bacon - \$1.55 Nashville Hot Chicken - \$1.65 Crab - \$2.00

**Shrimp Cocktail** **\$1.95pp**

-Served with Cocktail Sauce

**Sweet Teriyaki Meatballs** **\$1.80pp**

-All Beef Meatballs

**Roasted Tomato Crostini** **\$2.30pp**

-Topped with Goat Cheese, Roasted Tomatoes & Balsamic Glaze

**Pulled Pork Sliders** **\$3.85pp**

-Slider Buns Topped with Smoked Pulled Pork, Sweet BBQ Sauce and Cornslaw

**Stuffed Mushrooms** **\$1.75pp**

-Mushroom Buttons with a Cheesy Garlic Filling

**Fiesta Lime Shrimp Bites** **\$2.35pp**

-Phyllo Cups Filled with Lime Crema, Cilantro & Topped with Fiesta Shrimp

**Caprese Salad Skewers** **\$1.80pp**

-Tomatoes, Mozzarella, Basil & Balsamic Glaze

**Roasted Red Grape Crostini** **\$1.95pp**

-Topped with Goat Cheese, Roasted Red Grapes & Balsamic Drizzle

**Mini Crab Cakes** **\$4.40pp**

-Served with Cajon Aioli

**Fried Chicken Biscuits** **\$3.50pp**

-Fried Chicken Bites with Honey Drizzle on a Warm Sister Schubert Roll



**Pimento Cheese & Prosciutto Biscuits** **\$3.00pp**

-Served on Top of a Fresh Drop Biscuit

**Caramelized Onion Phyllo Bites** **\$1.95pp**

-Crispy Phyllo cups filled with Cream Cheese & Topped with Caramelized Onions

**Displays:**

**Charcuterie Board** **\$10.00pp**

-Domestic & Imported Cheeses with Assorted Meats, Honey, Nuts, Preserves, Grapes & Crostini

**Vegetable Board** **\$3.45pp**

-Assorted Vegetables Served with Blue Cheese or Ranch Dressing

**Fresh Fruit Display** **\$4.75pp**

-Assorted Seasonal Fruits Served with Cream Cheese Fruit Dip

**Salads:**

**Strawberry & Pecan Salad** **\$3.00pp**

-Mixed Greens, Sliced Strawberries, Candied Pecans & Balsamic Vinaigrette

**Caesar Salad** **\$2.35pp**

-Romaine Lettuce, Parmesan Cheese, Croutons & Traditional Caesar Dressing

**Garden Salad** **\$2.30pp**

-Mixed Greens, Sliced Cucumbers, Grape Tomatoes, Shredded Carrots & Your Choice of (2) Dressings

**Cashew Chicken Salad** **\$3.30pp**

-Mixed Greens, Grilled Chicken, Cashews, Mandarin Oranges, Chow Mein Noodles & a Creamy Asian Dressing

NANA'S  
SOUTHERN CUISINE WITH



PORCH  
AN UPTOWN TWIST

### Desserts:

<b>Petite Vanilla Cheesecakes</b>	<b>\$4.00pp</b>
<b>3" Key Lime Pies</b>	<b>\$3.45pp</b>
<b>Banana Pudding Parfaits</b>	<b>\$2.65pp</b>
<b>Mini Salted Caramel Brownie Bites</b>	<b>\$1.85pp</b>
<b>3" Chocolate Chip Bourbon Pecan Pies</b>	<b>\$3.65pp</b>
<b>Mini Crème Brûlée</b>	<b>\$3.65pp</b>