



Stationary Hors d'oeuvres

Seasonal Crudite

San Marzano Tomato Dip \$115

Ranch Popcorn & Barbecue Corn Chips

Chive Butter \$55

Spinach Dip

Tortilla Chips \$65

Clam Dip, Scallions & Hot Sauce

Ciabatta Loaf \$85

Peach Pie Baked Brie

Donut Peach Chutney, Pralines, Pie Crust & Whole Wheat Crackers \$65/\$85

A Selection of Imported Cheeses

Summer Fruit & Crackers

\$110/\$135/\$175

Breads & Spreads Board

Pepperoni Port Cheese/Celery Seed Butter/Toasted Onion Dip/Roasted Grapes \$195.00

Pick Up Snacks

Gochujang Nuts

Peanuts, Almonds, Cashews & Seaweed Crackers \$65

Vermouth Olives

Banana Peppers & Fried Rosemary \$55

Cheese Straws

Pecorino & Sicilian Spices \$1.50

Roasted Garlic Stuffed Green Olives

Puff Pastry \$1.75

Passed Hors d'oeuvres

Garlic Bread Grilled Cheese

Fontina & Provolone

Green Bean, Corn & Grape Tomato Succotash

Spoons

Bitz Size Baked Potatoes, Feta & Oregano

Kalamata Tapenade

Tartlets

Caramelized Pear, Onion & Gorgonzola
Capicola, Yellow Pepper & Cacio e Pepe
Grilled Georgia Peach & Humboldt Fog

Luau Chicken Pu Pu's

Rhubarb & Cipollini Compote

Giardiniera & Salami Flatbread

Heirloom Tomato Paste

Tater Tot & Grayson Meadow Creek Cheese Quiche

Sprouts

Filipino Pork & Plum Skewers

Lemongrass

Spicy Crab Rolls

in a Wonton with Coconut

BBQ Duck Confit Baked in a Biscuit

Honey Cheese

Quesadillas

Carolina Pulled Pork, Daisy Cheddar & Collard Green Slaw
Tequila Lime Shrimp & Pepper Jack, Sriracha Crema
Blackened Chicken, Smoked Gouda & Candied Jalapenos
Taco Seasoned Beef, Manchego & Griddled Roma Tomatoes

\$36 per dozen (above selections)

Yakitori Shrimp Chop Sticks
Creamy Wasabi

Curried Scallops & Red Pearl Onion Jam
Watermelon

Salting & Capzer Crab Cakes
Basil Aioli

Mojo Shrimp Tacos, Pickled Cucumber
Queso Fresco

Togarashi Rubbed Tuna, Szawzed Salad
Sesame Crackers

Kobe Beef Dogs
In a Pastry Blanket, Brown Mustard

Saffron Oil Basted Veal Meatballs
Citrus Chow Chow

Smoked Trout, Sweet Potato & Pancetta Hash
Endive Leaves

Grzek Spiced Lamb & Bermuda Petals
Naan Bread

Sliders

Baby Portobello, Madeira Soaked Radicchio & Crème Fraiche
Turkey Burgers, Artichoke Parmesan Spread
Tuscan Pork Paillards, Asiago, Pepper Relish & Mayo
Caramelized Onion Cheddar Cheese Burgers, Shredded Lettuce & Bourbon Pickles
\$42 per dozen (above selections)

Ancho Rubbed Lamb Chops
Blackberry
\$65 per dozen

Trzats on Toasts

Pimento Cheese & Kumato Tomatoes, Focaccia
Summer Squash, Boursin & Spinach Chiffonade, Baguette
Sardine & Parsley Salad, Sourdough
Brown Sugar Bacon & Champagne Cheddar, Pecan Raisin
\$36 per dozen

Plates/Bowls/Spoons & Forks

(one bites on little dishes and vessels)

Cheese & Poblano Tamales

Red Sauce

Chilled Avocado Soup Shots

Marinated Shallots

Falafel Fried Oysters

Yogurt & Lemon

\$45 per dozen (above selections)

Crawfish & Cherry Tomato Crisp

Sourdough Crumbs

\$48 per dozen

Suggested Summer Cocktails

Cherry Lime Ricky Sparkler (champagne/cherry/lemonade/lime)
Watermelon Jalapeno Margarita (tequila/watermelon/cointreau/limes/jalapeno)
Pimm's Cucumber Cooler (pimm's no. 1/lemonade/cucumber/orange/rosemary)
Pink-A-Colada (coconut rum/cranberry juice/coconut water/pineapple juice)
Rose Sangria (rose/brandy/ginger ale/stone fruit/berries)

Flavored Waters

Basil & Blueberry
Cherry & Cucumber