

A La Carte

Create your own menu with any of these creations or meet with an event specialist and let us customize an event just for you
(all prices are per piece we recommend a selection of 4 items and roughly enough for each guest to have 4 pieces)

Hot Selections

Crab Cakes with Low Country Remoulade
Coconut Shrimp with Orange Horseradish Sauce
Fried Green Tomatoes with Tomato Cheese
Miniature Reuben corned beef Sauerkraut with
Russian dressing on rye toast points
Chorizo in heels ground chorizo with whole grain
mustard rolled in puff pastry and baked
Blue Cheese Meatballs served with Garlic Aioli
Parmesan Chicken Skewers with Tomato
Brie and Raspberry in Filo Crust
Herbed Parmesan Skewers
Beef Tenderloin Bite Skewers
Skewered Button Mushrooms with Caramelized Onions
and Chipotle Barbecue Sauce
Shrimp and Grits Cake Bites with Bell Pepper Coulis
Assorted Quiche Bites
Fried Artichoke Hearts and Parmesan Dipping Sauce
Assorted Sliders Certified Beef with Caramelized Onions
Culled Pork with Carolina BBQ and Black Peppered
Salmon with "Tobacco" Onions
Spring Rolls with Oriental Mustard
Four Cheese Macaroni Bites
Garlic Herb Chicken Skewers
Filo Torte with Smoked Gouda
Beef Skewers "Au Gratin"



Assorted soups
Assorted "Spoons" Assorted soups
Cherry Tomato
Chilled Roasted Asparagus wrapped with prosciutto
Roasted Garlicuffs
Assorted Sushi Roll (priced based on selections)

Stationary Display Items

Baked Brie in puff pastry with Seasonal Fruit 4 wheel lbs
Chilled Smoked Salmon with Tomato Onion Chutney and French Bread (Serves 4)
Individual Garden vegetable Crudites seasonal vegetables in cups with assorted dipping sauces
our choice of gourmet cheeses served with breads and crackers Choose from any of our offerings
Goat Cheese with Herbs
Danish Blue Cheese
Cheddar with Candied Pecans
Boursin Cheese
Dill Havarti
Hot pepper Monterey Jack
Roasted vegetable Display with pesto vinaigrette
Chilled Shrimp Cocktail with Horseradish Cocktail and Remoulade Sauces