



Hors D' Oeuvres

Passed:

Pancetta Crisps with Sliced Pear, Fresh Thyme and Goat Cheese
▪
Seared Sesame Tuna on Crispy Wontons
▪
Spinach and Artichoke Tartlets with Tomato Jam
▪
Crabmeat Canapés with Creole Mustard & Chives
▪
Belgian Endive with Goat Cheese, Diced Green Apple and Spiced Pecans
▪
Truffled Mac & Cheese Spoons
▪
Beef Tenderloin Canapés with Caramelized Onions, Housemade Boursin and Red Pepper Aioli
▪
Brie and Apricot Phyllo Kisses
▪
Wild Mushroom Risotto Fritters with Romesco Sauce
▪
Duck Confit Risotto Fritters with Romesco Sauce
▪
Crispy Crab and Scallion Wontons with Ginger Dipping Sauce
▪
White Cheddar Gougeres with Apple, Prosciutto and Sage
▪
Pulled Pork and Roasted Garlic Waffle Bites
▪
Classic Twice Baked Potatoes
▪
Truffled Twice Baked Potato with Chives and Blue Cheese
▪
White Cheddar, Walnut and Pear Panini Bites
▪
Curried Chicken Salad on Plantain Chips with Mango Chutney
▪
Leek and Wild Mushroom Bruschetta with Mascarpone Cream
▪
Pistachio Crusted Grapes
▪
Grilled Quail with Sweet Potato and Bacon Jam
▪
Chilled Poached Shrimp Spoons with Avocado Crema
▪▪

Buffet :

Prosciutto Wrapped Asparagus with Balsamic Syrup
▪



Pecorino Crackers with Kalamata Olive Tapenade
▪
Greek Style Flatbread with Whipped Feta and Oregano
▪
BBQ Chicken Flatbread with Cilantro and Pancetta
▪
Rosemary Grilled Chicken Skewers with Lemon-Garlic Gastrique
▪
Grilled Beef Skewers with Asian Pear
▪
Chipotle Lime Shrimp Skewers
▪
Tomato & Fresh Mozzarella Skewers with Balsamic Reduction
▪▪

Sliders:

Pulled Pork with Carolina Slaw
▪
Angus Beef with Cheddar and Crunchy Onion Strings
▪
Southern Style Shrimp Burger with Chipotle Aioli and Butter Lettuce
▪
Peppered Beef Brisket with Caramelized Onions and Blue Cheese
▪
Fried Chicken with Lemon Aioli and Cider-Spiked Pickles
▪▪

Shooters:

Crab and Corn Chowder with Cornbread Crumble
▪
Watermelon Gazpacho with Sourdough Croutons
▪
Chilled Asparagus with Lemon Crema
▪
Tomato Basil Bisque with Mini Grilled Cheese Sandwiches
▪
Butternut Squash Bisque with 5-Spice Cream and Pepitas