



Hors' d'oeuvres Menu

Private Tasting

Private Tastings are scheduled according to Chef's availability on Tuesday through Friday and price is based on menu selection, starting at \$35.00 per person. Please contact us if you would like to schedule a private tasting.

Custom Menus

We know that food is the centerpiece of any catered event, and so we start with fresh, high-quality ingredients, utilizing the best of seasonal and local harvests when possible. Our chefs create inventive menus inspired by regional and global cuisine, with impressive presentations that fit the setting and tone of your event. Select from a wide variety of hors d'oeuvres, passed appetizers, chef-attended action stations, hand-carved entrees, display platters, and other reception items. An elegant seated dinner is also available for weddings and dinner parties.

Pricing and Services

Pricing for each event is based on a number of considerations, including menu items, number of guests, venue, event times and staffing requirements. Our catering sales team can work with you to select food and bar or wine service, rental items, labor and staffing charges, and additional needs such as décor and lighting, music, ice carvings, and other details. We're happy to provide a detailed price estimate based on your unique needs.

Setup

Our staff usually arrives two or three hours before your event to set up necessary food stations and tables. It's our goal to prepare your displays and settings just as you've envisioned, and to leave your venue in the same condition as when we arrived.

Please select 1 Hors d'oeuvre Package from below:

Classic Package

\$850.00 for up to 20 Guests

(\$35.50pp for every extra guest up to 35 guests)

Includes:

4 hors' d'oeuvres

1 Dessert

1 Beverage (non-alcoholic)

1 Display Table

(1 Server included)

(Price does not include taxes, server charge and 18% gratuity)

Premium Package

\$1900.00 for up to 50 guests

(\$18.00 pp for every extra guest up to 75 guests)

Includes:

5 appetizers or hors' d'oeuvres

1 Dessert

1 Beverage (non-alcoholic)

1 Standard Display Table

(3 servers included)

(Price does not include taxes, server charge and 18% gratuity)

Gold Package

\$1600.00 for up to 40 guests

(\$20.00 pp for every extra guest up to 45 guests)

Includes:

4 Appetizers or hors' d'oeuvres

1 Dessert

1 Beverage (non-alcoholic)

1 Display Table

(2 servers included)

(Price does not include taxes, server charge and 18% gratuity)

WHAT'S INCLUDED

Beverage Station- Georgia Peach Tea or
House-made Lemonade
Infused Water Service
Standard Display Table

Sample Menu

Andouille Sausage & Shrimp Kabobs
Aripasto Kabobs
Assorted Quiche
BBQ Shrimp & Grits
Beef and Vegetable Kabobs
Beef Empanadas
Cajun Salmon Canapés
Cashew Chicken Spring Rolls
Caramelized Onion & Blue Cheese Tarts
Chicken and Vegetable Kabobs
Chicken Cordon Bleu Puffs
Chicken Parmesan Puffs
Crab Cakes-Seasonal Item,
Call for Pricing
Grilled Vegetable & Arugula Tart
Franks in a Blanket
Mini Collard Greens & Bacon Corn
Muffins
Mini Grilled Cheese Sandwiches
W/Chutney
Mozzarella Sticks
Parmesan Meatball w/Tomato Chutney
Prosciutto Crostini w/Lemony Fennel
Slaw
Ponzu Shrimp Skewers
Ranch Chicken Skewers
Sesame Soy Beef Satay W/Peanut Sauce
Stuffed Tomato Salad
Sweet Chili Chicken Skewers
Szechwan Teriyaki Beef Skewers
Toasted Ravioli w/marinara & parmesan
Vegetable Spring Rolls