



All Buffet packages include Iced Tea, Gratuity, Taxes, Table Linens, Dinnerware & Dance floor (if applicable). Rental fees are not included in the menu price.

Hors D'oeuvre Menu Selections

2016-2017

Hors D'oeuvres À la carte Menu

H1 – choose 3 (1 meat) \$18.00

H2 – choose 5 (2 meats) \$21.00

H3 – choose 7 (3 meats) \$23.00

H4 – choose 9 (4 meats) \$29.50

Meat

- Carving station* (beef, pork, ham or turkey)
- Chicken wings (assorted)
- Meat balls (BBQ, Swedish, & Italian)
- Beef or chicken satay
- BBQ bacon wrapped shrimp
- Mini Chicken salad croissant sandwiches
- Peel & eat shrimp
- BBQ Sliders
- Crab Wontons
- Low Country Shrimp & grits
- Mini crab cakes
- Asian tuna crostinis
- Crab/sausage stuffed mushrooms
- Cocktail Smokies
- Chicken Tenders
- Mini Ham Biscuits

Non-Meat

- Crab dip
- Spinach dip
- Queso Dip
- Sausage Dip
- Assorted Mini quiches
- Fruit kabobs
- Marinated & grilled vegetable
- Vegetable crudites with dip
- Caprese
- Bruschetta
- Cheese ball
- Pimento cheese & toast points
- Baked brie puffed pastry
- Assorted fruit–Palm tree display*
- Assorted cheese's
- Assorted miniature desserts
- Mash potato bar
- Petite Finger Sandwiches
- Fried Ravioli with Marinara

Add an additional Nacho bar for \$3.50 per person: Beef or BBQ Chicken
tortilla chips, queso, onions, black beans, tomatoes
black olives, green onions, salsa & sour cream

***\$40.00 Up-charge for each of the following services:**

**Carving station, Coffee service, Cake cutting service, Champagne service,
Package leftovers, Palm Tree Fruit display (if less than 75 pp)**