**Appetizer Menu**

{Priced For 50ppl}

**Fresh Cut Fruit and Cheese Platter**

Small…$35 Medium…$50 Large…$100

**Garden Crudités Platter**

Small…$25 Medium…$50 Large…$100

**Assorted Meats and Cheeses Platter**

**(For Sandwiches)**

Market Price

**Olive & Cheese Bread**

Black and green olives on crostini with Monterey Jack

$75

**Shrimp and Cheese Bread**

Baby shrimp salad with lemon and herbs on crostini with Monterey Jack

$100

**Fried Green Tomatoes**

A southern favorite, lightly fried in cornmeal batter

$150

**Italian Meatballs**

Baked and served with choice of sauce: Hickory BBQ or Marinara

$150

**Sausage Stuffed Mushrooms**

Baby Portabella cap baked with southern cornbread and sausage stuffing

$150

**Fried Cheese Ravioli**

Served with Marinara sauce

$150

**Hummus with Pita**

Homemade spread of chickpeas, olive oil and herbs

$150

**Buffalo Wings**

Fried to a golden brown and tossed in Spicy Buffalo or Teriyaki Sauce

$200

**Chicken Satay**

With Thai peanut, Teriyaki, Ginger-soy, or Mustard BBQ Sauces

$200

**Assorted Mini Quiche**

Quiche Lorraine, Spinach, and Herb and Cheese

$200

**Appetizer Menu cont.**

**Spanakopita**

Spinach, Greek cheeses, and garlic in flaky pastry

$200

**Crispy Chicken Tenders**

Hand cut breast strips battered and fried

$200

**Crispy Mozzarella Sticks**

Served with Marinara Sauce

$200

**Crab Stuffed Mushrooms**

Baby Portabella cap baked with low country crab stuffing

$275

**Beef Satay**

Beef tenderloin skewers with Teriyaki, Ginger-soy, or Thai Peanut sauces

$300

**Low Country Crab Cakes**

Bite-size crab cakes pan seared with our signature herbs and spices

$300

**Elijah’s Crab Dip**

Chef Vinny’s secret recipe… back fin crab and cheeses baked to golden perfection

$300

**Bacon Wrapped Shrimp**

Jumbo shrimp wrapped with apple wood smoked bacon and baked

$Mkt Price

**Bacon Wrapped Sea Scallops**

Large natural sea scallops wrapped with apple wood smoked bacon and baked

$Mkt Price

**Fresh Shrimp Cocktail**

Large shrimp freshly steamed and chilled, served with lemon and cocktail sauce

$Mkt Price

\*\*Prices are based on current costs and therefore subject to change without notice to account for changes in food prices and other direct costs beyond The Riverwalk Landing’s control.\*\*