

## HORS D' OEUVRES

5

Lemon Dill Crab Puff

Poblano and Smoked Chicken Quesadilla

Brie, Almond and Apricot Tart

Bacon Wrapped Chicken Bite

Piggie in a Blanket

Thai Corn Fritter, Chili Pepper, Cilantro Sauce

Crostini with Avocado Cream Cheese and Sweet Chili Peppers

Eggplant Fritter with Tomato Confit and Goat Cheese

Spinach Arancini with Tzatziki Sauce

Cornmeal Fried Asparagus with Lemon Aioli

Phyllo with Gorgonzola and Fig Jam

Caprese Tomato Skewer Drizzled with Balsamic

Fried Green Tomato with Pimento Cheese and Bacon

6

Lightly Breaded Shrimp on Skewer

Miniature Fried Artichoke, Saffron Aioli

Crabmeat Stuffed Mushroom Cap

Chili Mango Coconut Shrimp

Crispy Pork Dumpling, Soy Sauce

Chicken Satay with Spicy Peanut Sauce

Mini Zucchini and Goat Cheese Tart

Steak Taco, Tomatillo Sauce

Smoked Salmon with Cream Cheese on Rye

Mini Bacon Mac and Cheese Ball

Lobster Avocado Toast

Brazilian Beef Skewer with Chimichurri Sauce

Mini Chicken Wellington

Mini Beef Wellington

## 7

Bacon Wrapped Scallop  
Spicy Shrimp Crostini  
Hush Puppy Shrimp with Roasted Red Bell Pepper Remoulade on a Bamboo Skewer  
Grilled Baby Lamb Chop  
Shrimp Ceviche in a Tortilla Cup  
Smoked Salmon and Caviar on a Potato Blini  
Sesame Soy Glazed Beef Tenderloin Skewer  
Miniature Lump Crab Cake, Lemon Aioli  
Bacon Wrapped Quail with Jalapeno  
Red Wine Braised Short Rib in Mini Polenta Cup

## DISPLAYS

### **GARDEN VEGETABLE CRUDITÉS 11**

Grilled or Raw Vegetable Crudités, Red Bell Pepper Hummus Dip

### **GOURMET CHEESES AND SEASONAL BERRIES 16**

Selection of European and American Cheeses, Berries, Almonds,  
Crostini and Baguettes

### **CLASSIC CAESAR SALAD 10**

Crisp Hearts of Romaine, Club Made Caesar Dressing, Shaved Parmesan Cheese and Croutons

### **GARDEN SALAD BAR 11**

Assorted Fresh Greens

Toppings: Red Grape Tomatoes, English Cucumber, Black Olives, Shaved Parmesan, Stilton Blue Cheese,  
Garlic Croutons, Dried Fruits and Roasted Nuts,  
Buttermilk Ranch, Lemon Parmesan and Balsamic Vinaigrette

## **BAKED BRIE 11**

Baked Mushroom Truffle or Raspberry, Assorted Artisanal Crackers and Fresh Berries  
(minimum 25 guests)

## **FLAT BREAD AND DIPS 12**

Zesty Feta Dip, Hummus and Green Goddess Dips  
Variety of Olives, Flat Breads and Pita Chips  
(minimum 25 guests)

## **SMOKED SALMON 16**

Honey Smoked Nova Scotia Salmon  
Toppings: Capers, Red Onions, Whipped Cream Cheese,  
Diced Hard Boiled Egg, Bermuda Onion and Rye Toast

## **TOUR OF THE MEDITERRANEAN 15**

Greek Chicken Skewers, Spanikopita, Souvlaki  
Hummus and Pita Triangles, Tzatziki Sauce, Red Onion and Pickled Cucumber

## **CHARCUTERIE 18**

Chef's Selection of Cured Meats  
Salami, Prosciutto, Parma Ham, Chorizo, and Sopressata  
Olives, Gherkins, Whole Grain Mustard, Toast Points and Gourmet Crackers

## **SHRIMP COCKTAIL 15**

Large Shrimp Displayed over Ice with Red and Remoulade Sauces, Lemon Wedges

## **CHEF STATIONS**

### **POKE BAR 16**

Ahi Tuna and Salmon  
With Brown Rice, Noodles, Jalapeno, Cilantro, Pineapple and Onions  
Sauces: Spicy Mayo, Srirachi, Sweet Chili and Ponzu

## **MAC AND CHEESE 12**

Choice of 2: American, Smoked Gouda, Chipotle, or Truffle Aged Cheddar  
Toppings: Smoked Bacon, Broccoli, Sautéed Mushrooms,  
Roasted Peppers and Caramelized Onions

## **TASTE OF ITALY 14**

Choice of 2 Pastas and 2 Sauces  
Fusilli, Cheese Tortellini or Penne  
Roasted Tomato Basil, Bolognese, Roasted Garlic Alfredo, Creamy Vodka, Pesto or Carbonara  
Toppings: Sautéed Spinach, Roasted Peppers, Mushrooms, Broccolini, Black Olives,  
Shaved Parmesan, Sun Dried Tomatoes, Red Pepper Flakes

**Add Fried Chicken Bites, Smoked Brisket or Barbeque Pork 18**

## **CHICKEN STRIP STATION 15**

Choice of 3: Coconut, Pecan, Potato Chip, Buffalo, Garlic Parmesan, Naked or Teriyaki.  
Choice of 3 Sauces: Honey Mustard, Ranch, Ketchup, Aioli, Sweet Chili or Blue Cheese

## **MASHED POTATO BAR 16**

Choice of 2: Whipped Three Cheese Cheddar, Roasted Garlic, Caramelized Onion or Sour Cream and Chive  
Toppings: Mushroom Demi-Glace, Cheddar Cheese, Bacon, Green Onions, Sour Cream and Butter

**Add Fried Chicken Bites, Smoked Brisket or Barbeque Pork 18**

## **STREET TACO STATION 15**

Choice of 2: Chef Made Barbacoa, Shredded Chicken, Pork Carnitas or Citrus Shrimp  
Sides: Black Beans, Spanish Rice, Pico de Gallo, Shredded Lettuce,  
Cheddar Cheese, Shredded Pepper Jack,  
Diced Onions, Fresh Limes, Tomatillo and Roasted Tomato

## **SCAMPI SHRIMP AND RISOTTO 16**

Gulf Coast Shrimp and Parmesan Risotto

## **PAELLA STATION 17**

Choice of 1: Seafood Paella, Crawfish or Chicken Paella

Choice of 1: Saffron Rice or Spanish Rice

## **SLIDER AND FRENCH FRY BAR 15**

Choice of 1: Beef, Turkey or Veggie Burger

Choice of 2: Truffle Parmesan Fries, Potatoes Wedges, Garlic or Regular Fries

Brioche Buns and Condiments

## **CAJUN-CREOLE STATION 17**

Choice of 1: Blackened Catfish, Crawfish Etouffee,

Chicken Jambalaya or Smothered Brisket

Choice of 2: Bourbon Cream Corn, Southern Style Green Beans,  
Dirty Rice, Farm Style Mashed Potatoes, Red Beans Rice or Cheesy Grits

## THE CARVERY

*All Selections Include Brioche Rolls and Condiments*

### BEEF

- Prime Rib (minimum 25 guests) 18
- Roasted Beef Tenderloin 18
- Beef Brisket 11
- Peppercorn-Rubbed Sirloin 13
- Petite Tenderloin 14
- New York Strip 17

### PORK

- Fennel Crusted Pork Tenderloin 13
- Molasses Glazed Pork Tenderloin 12
- Baked Virginia Ham 12

### SEAFOOD

- Herb and Tzatziki Crusted Salmon 14
- Blackened Salmon 14
- Citrus Roasted Sea Bass 33

### POULTRY

- Honey Roasted Breast of Turkey 12
- Herb Marinated Chicken Breast 10

### GAME

- Peking Style Duck Breast 18
- Provençal Crusted Leg of Lamb 14
- Australian Rack of Lamb 22

## DESSERT STATIONS

### BITE-SIZE DESSERTS 14

Mini Pastries, Crème Brulee, Fruit Tarts, Eclairs, Mini Chocolate Ganache,  
Mini Chocolate Dipped Strawberries, and Dessert Shooters

### FLAMING BEIGNETS WITH ICE CREAM STATION 15

Beignets Flambéed with Rum and Caramel Sauce,  
Whipped Cream and Coffee Ice Cream

### SUNDAE STATION 15

Choice of 2: Locally-Sourced Vanilla, Strawberry or Chocolate Ice Cream  
Choose 6: Chocolate Sauce, Caramel Sauce, Strawberry Sauce,  
Maraschino Cherries, Strawberries, Oreo Pieces,  
M&M's, Sprinkles, Pecan Pieces, Walnuts or Whipped Cream

### PIE A LA MODE 16

Choice of 3: Pecan, Apple, Blueberry, Cherry or Peach,  
Served with Vanilla Ice Cream

### MINI CRÈME BRULEE STATION 16

Choice of 3: Chocolate, Raspberry, Lavender, Baileys, Candied Ginger or Espresso

### CHOCOHOLIC STATION 15

Choice of 3: Chocolate Ganache Cake, Chocolate Dipped Strawberries,  
Chocolate Pots de Crème, Brownies and Flourless Chocolate Bites

\$150 Per Chef Attended Station