



Menu Selections

Hors d' oeuvres

Herb Roasted Shrimp

served chilled on a skewer with lemon-herb aioli

Stacked Quesadilla

flour tortillas layered with roasted corn, poblano peppers, cheese, chicken or shrimp served with jalapeno pesto and sour cream

Lamb Lollipops

grilled petite lamb chops served with a parsley-mint sauce

Cream Cheese-Jalapeno Chutney Puffs

creamy, sweet and spicy in buttery puff pastry

BLTA Bites

stacked canape of bacon, lettuce, roasted tomato with avocado mousse and chipotle cream

Bleu Cheese Asparagus Crepes

crisp asparagus and bleu cheese mousse wrapped in a house-made crepe

Asian Meatball Skewers

turkey meatballs packed with flavor in a spicy sesame-ginger glaze

Bacon Wrapped Scallops

succulent scallops wrapped in smoky pepper bacon

Teriyaki Beef or Chicken Skewers

tender tri-tip or chicken marinated in our special house-made teriyaki sauce

Caprese Salad Skewers

grape tomatoes, fresh mozzarella and basil

Mini Crab Cakes

succulent crab, herbs and lemon served with a red pepper aioli

Spanokopita Nuggets

rich spinach, feta and fresh herbs in a crispy phyllo crust



Artisan and Domestic Cheese Board
a selection of cheeses with crackers and baguettes

Rosemary Roasted Baby Potatoes
served with a spiced yogurt dipping sauce

Bite Size Pulled Pork Biscuits
slow cooked pulled pork in our Carolina style BBQ sauce stacked on a savory biscuit

The Perfect Fig
luscious figs stuffed with bleu cheese, wrapped in prosciutto

Seasonal Fresh Fruit Display
a beautiful display of seasonal sliced and whole fruits and berries

Bruschetta Bar
a build-your-own-bite station with a selection of tortas, spreads, and toppings

Antipasti Platter
meats, cheeses, olives and more

Sliders
mini burgers with sharp cheddar cheese, lettuce, and chipotle mayo

Chicken Satay Skewers
tender lemon-roasted chicken breast served with a decadent peanut satay sauce

Baked Brie Bites
filled with buttery brie, cranberries and almonds

Empanadas
small versions of the classic Spanish savory turnovers filled with flavorful meats and cheeses

Chilled Jumbo Shrimp with Dipping Trio
tarragon mustard sauce, classic cocktail sauce, chili-lime aioli

Steak and Potato Skewers
filet of beef, roasted potato and horseradish dipping sauce

Stuffed Baby Potatoes
filled with herbed creme fraiche and topped with caviar



Deviled Eggs

classic or smoked salmon filling

Stuffed Mushrooms

Italian stuffed, crab stuffed, or grits and ham stuffed

Lemon Herb Goat Cheese Turnovers

creamy goat cheese filling inside flaky puff pastry

Spicy Crab Salad Martini

a spicy fresh crab salad served with avocado spears in a martini glass

Crudite Platter

an assortment of farm fresh, crisp colorful vegetables served with buttermilk peppercorn dip and hummas

Italian Sausage or Pesto Palmiers

flaky, buttery pastry rolled and filled with savory Italian sausage or a variety of pestos

Mini Orange Honey-Glazed Ham Sandwiches

served with mustard on cheddar-chive biscuits

Smoked Caprese Bruschetta

grilled ciabatta bread topped with tomato, basil, garlic & smoked mozzarella

Tea Sandwiches

Apricot Ham Finger Sandwiches

Roasted Turkey, Herb Cream Cheese and Strawberries

Cucumber and Smoked Salmon

Chicken Salad Veronique with Toasted Almonds

Smoked Salmon with Herb Butter

Cucumber and Mint

Egg Salad with Basil

Soup Shots

Watermelon Gazpacho

Butternut Squash and Apple Soup

Pear-Sage Soup

Carrot-Ginger Soup

Shrimp Bisque



Dips and Tortas

Pan-fried Onion Dip

Roasted Eggplant Spread

Buttermilk Peppercorn Dip

House-made Hummas

Artichoke; Crab Dip

Spinach; Artichoke Dip

Pesto, Sun-dried Tomato; Goat Cheese Torta

Artichoke, Tapenade; Goat Cheese Torta