



Signature Hors d'oeuvres and Small Plates

Below is a representation of the types of food that we may suggest for your event menu. A  denotes our most requested "signature" dishes

Butter Passed Hot Selections

 **Steak, Gorgonzola & Caramelized Red Onion**
quesadilla or crostini

Hickory Smoked Pulled Pork Sliders
tangy BBQ sauce | sweet roll

Floribbean Pulled Pork Sliders
island slaw | citrus bbq sauce | sweet roll

 **Southern Fried Chicken Sliders**
buttermilk fried chicken | garlic aioli | pickle

 **Pan Sautéed Lump Crab Cakes**
petit crab cakes | creole white remoulade

Korean BBQ Pork Tacos
*slow smoked pork | korean BBQ sauce
sesame-ginger slaw | wonton taco shell*

Tandoori Chicken Skewers
cucumber yogurt

 **Southern Fried Chicken & Waffle Bites**
*buttermilk fried chicken | belgian waffle squares
pecan-maple butter*

Smoked Gouda & Sharp Cheddar Grilled Cheese
tomato-basil bisque shooter

Pimento Grilled Cheese
tomato-basil bisque shooter

Baby Lamb Chop Lollipops
garlic and rosemary

Duck Confit, Arugula, Smoked Gouda & Pickled Red Onion
arugula | pickled red onion | crostini

Pan Seared Sea Scallop
romesco | micro greens

"Farm Fresh" Flat Bread
*goat cheese | crema | fresh baby spinach
caramelized red onions | mushrooms | garlic oil*

Mediterranean Flat Bread
*garlic infused oil | roasted diced tomatoes
capers | red onion | feta | arugula*

Mascarpone, Fig & Arugula
flatbread or crostini

Chana Masala Naan Pizza
*curried hummus | roasted tomatoes
cilantro | yogurt | garlic naan*

Bacon Wrapped Quail Lollipop
manchester farms quail | smoked bacon

 **Rum Runner Shrimp**
*jumbo shrimp | smoked bacon
pineapple-rum glaze*

 **Chipotle Chicken Crispy Mini Tacos**
chipotle glazed diced chicken | crunchy slaw

Grilled Steak Skewers
cilantro chimichurri or romesco sauce

Empanadas
beef picadillo



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Butler Passed Hot Selections — Continued

Blackened Duck with Andouille

knotted bamboo skewer



Goat Cheese-Cake

*mascarpone | goat cheese | sundried tomatoes
phyllo tart shell*

Buffalo Chicken Bites

blue cheese | phyllo tart shell

Mango & Goat Cheese Quesadilla

chipotle bbq

Bacon Wrapped Sea Scallops

pomegranate glaze

Jerk Chicken Skewer

creamy Caribbean dressing

Philly Cheesesteak Sliders

*shaved bistro steak | provolone
caramelized onions and peppers | mini hoagie*

Pork and Shrimp Potstickers

herbed soy sauce pipette



Pork Belly Bánh Mi Bun

*pork belly | pickled veg | fresh herbs |
steamed bun*

Mini Kale & Goat Cheese Risotto Cakes

roasted red pepper sauce

Vegetable Spring Rolls

sweet chili sauce

Chicken and Kimchi Meatballs

korean chili sauce | knotted skewer

Vegetable Samosas

spinach | paneer | coriander chutney



Bacon Wrapped Brussels Sprouts

caper aioli | bamboo skewer

Spinach Pakoras

coriander yogurt | bamboo skewer

Herbed Potato Latke

smoked salmon | dill-caper aioli

Savory Crabmeat Cheesecake

phyllo tart shell



"Charleston Style" Shrimp & Grits

*andouille | onions | peppers | white-wine cream
white cheddar grits*



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Butter Passed Cold Selections

Shrimp Cocktail Shooters

creole poached | horseradish cocktail sauce

Thai Sweet Chili Shrimp

jumbo shrimp | thai chili sauce | skewer

Seared Ahi Tuna Taco

*cucumber-wasabi sauce | shaved cabbage
crispy wonton taco shell*

Asian Peanut Satay Chicken Salad

scallions | cilantro | baked wonton triangle

Crabmeat Maison

creamy Creole jumbo-lump crab salad

Key West "Ceviche" Tacos

*poached jumbo shrimp & bay scallops
avocado | red onion | peppers | scallions
key lime dressing | mini wonton taco shell*

Ahi Tuna Sesame Cones

*diced ahi tuna | scallions | ponzu | chili oil
masago | black sesame cone*

Tandoori Chicken Salad

curry mini cup

Beef Carpaccio

*sliced filet mignon | arugula | garlic aioli |
capers | shaved parmesan | crostini*

Roasted Tomato "Tartare"

*oven roasted tomatoes | capers | EVOO
fresh herbs | parmesan crème fraiche | mini cone*

Vietnamese "Summer" Lettuce Wrap

*chicken | pickled veg | fresh herbs | rice noodles
peanut sauce*

Caribbean "Ceviche"

*poached fresh fish & bay scallops | red onion
seasonal fruit (mango or papaya) | scallions
mini taco shell or martini glass*

Mini Crispy Lobster Tacos

*lobster | crunchy slaw | spicy chili sauce
fried wonton taco shell*

Blackened Chicken Salad

garlic crostini or taco shell

Smoked Salmon

crème fraiche | chives | cucumber round

"Canned" Tuna Salad

*seared ahi tuna | artisan greens
sesame ginger dressing | tuna can*

Wild Mushroom Tart

*wild mushrooms | fresh herbs | mascarpone
cream cheese | phyllo tart shell*

Antipasti Skewer

*mozzarella | provolone | marinated vegetables
olives | genoa salami | bamboo skewer*



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Table Displayed Selections

Cheese and Charcuterie

*imported and domestic cheeses | cured meats fresh and dried fruits | pickled vegetables
artisan breads | fine crackers | Cajun candied pecans*

Tuscan Antipasto, Breads & Spreads

*olives | marinated artichokes | white bean puree | heirloom tomato bruschetta
italian meats & cheeses | artisan breads and crostini*

Mediterranean Mezze

*Hummus | toasted pita | marinated seafood | mixed olives | marinated artichokes | grilled vegetables
white bean puree | artisan breads | tzatziki sauce*

Asian "Dim Sum" Display

*handmade sushi rolls | ahi tuna platter | vegetable spring rolls
pork and shrimp potstickers | soy sauce | wasabi | sweet chili sauce*

Chip (and Dip) Bar

*fresh fried potato chips | multi colored tortilla chips
pico de gallo | salsa verde | guacamole | pimento cheese dip
buffalo chicken dip | spinach and artichoke dip | shrimp and scallop ceviche*

Artisan Bruschetta Bar

*olive tapenade | heirloom tomato bruschetta
roasted tomato "tartare" | toasted garlic crostini*

Raw Bar

*fresh shucked Apalachicola oysters | seared ahi tuna | ceviche shooters | chilled shrimp cocktail
crackers | cocktail sauce | mignonette*

Need a sweet finish? Check out our "Grand Finale" menu for plenty of sweet and savory endings for your party or event.

These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.

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