



CANAPES AND DISPLAY MENUS

Canapes

(Minimum of 50 pieces per order. Add \$1.50 per Person if Passed)

SERVED COLD

\$6.00/per piece

Crostini with Goat Cheese Mousse and Kalamata Tomato Relish

Heirloom Tomato and Burrata on Crostini

Shallot and Chive Deviled Egg

\$7.00/per piece

Crab Salad on Chive Biscuit

Shrimp Ceviche in Phyllo Cup

Tuna Tartare in Cucumber with Sesame Mayonnaise, Chilled Carrot and Ginger

\$8.00/per piece

Maple Glazed Duck Breast on Sweet Potato Scone with Pecan-Pumpkin Butter

Seared Ahi Tuna on a Wonton Crisp with Wasabi Crema

\$10.00/per piece

Petit Lobster Rolls

SERVED HOT

\$6.00/per piece

Warm Brie en Croute with Seasonal Jam

Tiny Boursin and Tomato Grilled Cheese Sandwiches on Broche with Toasted Shallots

Ratatouille Stuff Mushroom Caps

Mini Duck Bao Bun with Pickled Vegetables

Vegetable Quesadillas with Pepper Jack Cheese with Avocado Crema

Pulled Pork Quesadillas with Chipotle Crema

Miniature Chicken Pot Pies

Lemon Herb Smoked Salmon in a Gougère

Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots

Thai Peanut Chicken Satay with Sweet Chili Glaze

Spinach, Brie, and Tomato Tart

Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon

Grilled Chicken and Andouille Skewers

Shrimp Spring Rolls, Hot Mustard

Truffled Artichoke Bruschetta with Goat Cheese

\$8.00/per piece

Mushroom and Mozzarella Arancini with Spicy Tomato Sauce

Pepper Jack Stuffed Chicken Wrapped in Bacon

Beef, Cheese, or Vegetable Empanada with Chimichurri Aioli

Open-Faced Black Bean Veggie Sliders with Avocado Crema

Grits Cake with Barbecued Brisket and Micro Herbs

Shiitake and Portobello Mushroom Tartlet

Open-Faced Turkey Burger with Smoked Bacon and Caramelized Onion Aioli

Coconut Shrimp with Spicy Mango Sauce

Lamb Meatball with Mango Mint Chutney

Mini Smoked Duck Nacho with Goat Cheese and Mango Pico

Crab Cakes with Remoulade Sauce

New Potato Topped with Rosemary Beef Tenderloin, Roasted Peppers, Porcini Balsamic Glaze

Smoked Salmon Cake with Egg, Remoulade and Dill on Toasted Crouton

Mini Cuban Sandwich, Emmental Cheese, Mango Mustard, Pickle

Lobster Risotto Cakes with Lemon-Basil Rouille



Displays

TRADITIONAL ANTIPASTO

\$26/per person

Genoa Salami, Pepperoni, and Prosciutto
Assorted Imported and Domestic Cheese
Caprese Salad
Marinated Mushrooms
Selection of Imported Marinated & Cured Olives
Pickled Vegetables
Balsamic Braised Cipollini
Tapenades and Spreads
Tuscan Bread, Crostini, Grissini Bread Sticks, and Sliced Baguettes
Grape Clusters, Assorted Dried Fruit
Skillet Toasted Whole Almonds

SOUTHERN SPREAD

\$25/per person

Thinly Sliced Smithfield Ham, Smoked Virginia Ham, and Cajun Sausage
Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby, Pimento Cheese
Wensleydale Apricot and Swiss Cheeses
Fried Green Tomatoes with Garlic Aioli and Crisp Pepper Bacon
Selection of Imported Marinated and Cured Olives
Bread n' Butter Pickles, Pickled Beets, and Pickled Okra
Cream Cheese with Carolina Style Spicy Pineapple Chutney
Grape Clusters and assorted Dried Fruit
Skillet Toasted Whole Almonds
Saltines Crackers, Crisps

IMPORTED AND DOMESTIC CHEESE

\$18/per person

Assorted Imported and Domestic Cheeses, Grape Clusters, Dried Fruit, Skillet Toasted Whole Almonds,
Imported Crackers, Lightly Toasted Baguette Slices

ICED SEAFOOD BAR

MARKET PRICE

Jumbo Gulf Shrimp
Crab Claws
Oysters on Half Shell
Cocktail and Remoulade Sauce
Lemon Wedges

DIPS AND SPREADABLES

\$20/per person

Select Two:

Warm Spinach, Artichoke, Parmesan, and Goat Cheese Fondue with Crostini
Turkish Bread Rounds with Mediterranean Salsa and Hummus with Toasted Pita Chips
Olive Tapenade with Garlic Crostini
Tzatziki with Pita Crisps
Pesto Goat Cheese with Lahvosh Crisps
Baba Ghanoush with Pita Chips
Smoked Salmon Mousse and Fried Capers with Crostini
Guacamole, Salsa, and Tortilla Chips
Chile con Queso and Pico de Gallo with Tortilla Chips

SALAD DISPLAY

\$15/per person

Select One: (Served in Rocks Glass)

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion, Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco, Roasted Peppers,
and Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper, Bacon, Bleu Cheese Crumbles,
and Green Goddess Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese, and
Herb Vinaigrette Dressing