

HORS D'OEUVRES FOR DINNER



These menus are designed for appetizers at dinner time and include a 9" plate, fork, and paper napkin

Menu One - \$20 per person

Choice of Tartlets
(Pimento Cheese, Brie & Fruit or Chicken Salad)
Warm Dip served with Crostini & Tortilla Chips
(Spinach & Artichoke or Bacon & Bleu)
Vegetable Crudités with
Sun-Dried Tomato Hummus
Domestic Cheese Tray with Crackers
Deli Sliced Platter
Turkey, Ham, Roast Beef with Rolls & Condiments
Sweet Chili or Marinara Meatballs

Menu Two - \$24 per person

Fresh Fruit Presentation
with Sweet Mint Yogurt
Caprese Skewers
With Tomatoes, Basil, Mozzarella & Balsamic Glaze
Spanikopita
with Spinach & Feta Cheese in Phyllo
Mini Beef & Blue Sliders
Chicken Tenders
with Honey Mustard, Ranch & BBQ Sauce

Menu Three - \$28 per person

Fresh Fruit Skewers
With Sweet Mint Yogurt
Southern Pimento Cheese with Crackers
Warm Crab & Shrimp Dip
with Crostini & Tortilla Chips
Assorted Miniature Quiche
Pulled Pork BBQ with Slider Buns
Honey Ham Biscuit with Pepper Jelly

Menu Four - \$30 per person

Fresh Seasonal Fruit Presentation
Choice of Stuffed Mushrooms
(Cheese, Sausage, or Crab)
Prosciutto Wrapped Asparagus
Seasonal Cheese Platter
With Crackers, Honey, and Dried Fruit
Tortellini Alfredo
Bacon-Wrapped Scallops
*Roast Turkey Breast
With Rolls and Assorted Condiments

Menu Five - \$36 per person

Brie & Fruit Tartlets – passed
Charcuterie Board with Seasonal Cheeses
with Cured Meats, Olives, Honey, Grapes & Nuts
Spinach & Artichoke Dip with Crostini
Creamy Grits or Mashed Potatoes
with Scallions, Crumbled Bacon & Shredded Cheese
Seasonal Vegetable & Hummus Cups
Peach-Balsamic Glazed Chicken
Mini Crab Cakes with Remoulade
*Roast Tenderloin of Beef
With Rolls and Horseradish Cream

*Menu item requires carving fee: \$50

Minimum catering order of 20 guests is required. All prices listed are per person, subject to 8% sales tax, and 21% service fee.

All menus can be customized for your special needs and dietary requests