

Hot Hors d'Oeuvres

(Passed or Displayed)

MEAT

Pomodoro Beef Meatball

pecorino cheese, basil

Mini Reuben

corned beef, sauerkraut, thousand island, swiss cheese

Buttermilk Biscuit

rosemary ham, dijonnaise, swiss cheese

Chicken and Waffles

sriracha maple syrup, pecan jam

Chicken or Shrimp Taco

pineapple slaw, cilantro

Cheesesteak Slider

caramelized onion, provolone cheese

Beef Slider

sriracha mayo, cheddar cheese, lettuce, pickle

Chimichurri Beef Skewer

zucchini, red pepper

Loaded Potato

bacon, sour cream, chive

Roasted Beef Tenderloin

potato, horseradish crème fraîche, onion marmalade

Chicken Satay

sweet soy, green onion, red chili

Beef Wellington

mushroom, vincotto

VEGETARIAN

Mushroom Phyllo Tartlet

caramelized onion, vincotto

Arancini

pimento cheese

Falafel

sesame, marinated cucumber and tomato

Soup and Sandwich

tomato soup shooter, grilled pimento cheese

Brie en Croute

fig jam, pecans

Fried Green Tomato

pimento cheese

Quiche

broccoli, cheddar cheese, micro salad

Mushroom Profiterole

choux puff, truffled mushroom filling

Spanikopita Cup

spinach, feta cheese

Roasted Red Pepper Bisque Shooter

crème fraîche, sweet corn

Tomato Tatin

micro basil

Potato Pancake

crème fraîche, chive, smoked salmon

Mexican Street Corn Canape

chili lime aioli, queso fresco, cilantro

SEAFOOD

Lowcountry Boil Bite

new potato, corn, shrimp, sausage

She Crab Soup Shooter

lump crab, pickled celery, sherry

Crabcake

corn-pepper jelly

Shrimp and Grit Cake

bacon-tomato jam

Crawfish Beignet

cajun remoulade

Cold Hors d'Oeuvres

(Passed or Displayed)

MEAT

Prosciutto Wrapped Grilled Peach
honey

Poached Chicken Tostada
avocado, chili-lime salsa

Chicken Liver Parfait
toasted brioche, blueberry mostarda

Antipasto Skewer
mozzarella cheese, artichoke, roasted tomato, olive, salami

Beef Carpaccio
caper berry, grana padano, garlic aioli

Country Pate en Croute
dijon mustard, pickled vegetables

VEGETARIAN

Antipasto Skewer
mozzarella cheese, artichoke, roasted tomato, olive

Southern Caviar
black eyed pea relish, tortilla cup

Chili Peanut Vietnamese Rolls
carrot, cucumber, cilantro

Beetroot Tatin
chèvre, vincotto

Roasted Root Vegetable Terrine
ricotta cheese

Ricotta Tartine
*cucumber-mint, blueberry-honey,
strawberry-balsamic, black pepper-lemon*

Mint Compressed Watermelon
feta cheese

Grilled Peach Bruschetta
ricotta cheese

Gorgonzola-Fig Crostini
walnut jam

Piquillo Pepper Nigiri
wasabi-mirin glaze

SEAFOOD

Shrimp Salad
wonton, sesame, sweet chili

Oyster Shooter
bloody mary cocktail sauce, lime

Smoked Salmon
blini, dill, crème fraîche, caviar

Crab Salad Roll
avocado, vanilla, orange

Smoked Trout Rilette
grain mustard, rye

Pickled Shrimp
red onion, rye bread, lemon

Shrimp Spring Roll
thai basil, mango, sweet soy

Tuna Tartare
sesame, avocado, ginger

Smoked Salmon Rolls
rice noodles, sesame, coriander

Hot Smoked Salmon
smashed peas, potato rosti, zucchini

Food Displays

Domestic Artisanal Cheese

*Grafton 2yr Cheddar
Beecher's Marco Polo
Smith's Farmstead Gouda
Vermont Creamery Goat
Amablu St. Pete's Select
assorted crackers and grapes*

International Cheese

*Aged Gouda
Denmark Havarti
Three Milk Iberico
Blue d'Auvergne
Tillamook Smoked Cheddar
assorted crackers and dried fruits*

Charcuterie Board

*assorted cured meats, country pate, pickled vegetables,
tarragon dijon mustard, toasted crostini, dried fruit*

Antipasto

*marinated artichokes, mixed olives, italian meats, fresh mozzarella cheese,
roasted vegetables, caper berries, grilled flatbread*

The Mezze

*harissa roasted vegetables, whipped feta cheese, baba ganoush, tzatziki,
mediterranean olives, tabbouleh, roasted garlic hummus, grilled pita*

Southern Table

*pickled vegetables, pimento cheese, black eyed pea dip, ham and cheddar cheese drop biscuits,
summer sausage, spicy bread+butter pickles, assorted crackers, cheese straws*

Abundant Seafood

*local clams, stone crab claws, shrimp cocktail, oysters on the half shell, ceviche,
red clay hot sauce, cocktail sauce, lemongrass mignonette*

Classic Crudite

*cucumber, carrot, cherry tomato, radish, celery, cauliflower, broccoli,
sweet peppers, buttermilk herb dip, green goddess dip*

Fresh Fruit

seasonal fruit with vanilla crème fraîche

Smoked Salmon

crème fraîche, dill, red onion, capers, crostini

Late Night Snacks

Bagel Bites

cheese or pepperoni

Fried Bologna Slider

thick cut bologna, american cheese

Philly Cheesesteak Egg Roll

Fish and Chips

malt vinegar, pea puree

Cheese Coney

yellow mustard, chili, shredded cheddar cheese

Short Stack

three silver dollar pancakes, breakfast sausage, maple syrup

Cookies and Milk Shooter

chocolate chip cookies, regular and chocolate milk

Banana Pudding

nilla wafer, whipped cream

Maple Bacon Doughnut Kabob

Mini Corn Dog

inglehoffer sweet hot mustard

Slider and Shoestring Fries