

SPECIAL EVENTS MENU

Tabled Hors D'oeuvres

Our signature collection of hors d'oeuvres. These are suitable appetizers for a cocktail hour or for a full heavy hors d'oeuvres buffet.

- ✦ Bao Buns
- ✦ BBQ Short Rib Sliders
- ✦ Carolina Spicy Chicken Roll
- ✦ Charcuterie Cups
- ✦ Chicken Skewers with Pesto or Maple Bourbon
- ✦ Fried Chicken & Honey Biscuit
- ✦ Meatball Collection
- ✦ Mini Beef Kabob
- ✦ Mini Burger Bar
- ✦ Roasted Chicken on Herb & Onion Biscuit
- ✦ Shrimp with Garlic Parsley Mojo
- ✦ Sweet Potato Biscuit with BBQ Pork
- ✦ Tenderloin of Beef with Crispy Fried Onions



Bao Buns

Photo: Revolution Studios



Chicken Skewers

Photo: Fancy This Photography

Specialty Tabled Hors D'oeuvres

Roast Beef Gougeres with Horseradish Cream

Petite, house made Gruyere gougeres filled with roast beef and horseradish cream.

Churrasco and Patatas Bravas Bites

Beef tenderloin marinated with parsley, garlic and sherry drizzled with chimichurri sauce, pickled onions and jalapeno cream served with authentic Spanish tapas style fried potato wedge with smoky aioli. (gf)

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Food Bars

- ✦ BBQ Station
- ✦ Brisket Barbacoa
- ✦ Charcuterie Display
- ✦ Dim Sum Station
- ✦ Farmer's Market Crudités, Berries & Dips
- ✦ Global Tacos
- ✦ International Cheese Display
- ✦ Macaroni & Cheese Bar
- ✦ Pasta Station
- ✦ Poke & Tataki Bar
- ✦ Raw Bar and Shrimp Cocktail



Poke & Tataki Bar

Photo: Walters & Walters Photography

- ✦ Risotto Bar
- ✦ Signature Cheese Tortas & Antipasto
- ✦ Trio of Hummus, Crudités & Crackers

Specialty Grazing Stations

Mozzarella Bar

Burrata, Fresh Mozzarella, Smoked Mozzarella, Ovalini, Ciliegine, Seasonal tomato slices, Prosciutto, Melon, Arugula and Romaine lettuce, Bread and Italian Cracker display. Olive oil, Balsamic vinegar, Balsamic Vinaigrette, and Pesto.

Tuscan Grazing Table

Antipasta meats and cheeses, Basil cheese Torta, Prosciutto wrapped Grissini with Boursin, Olive tapenade, Caponata, Tomato Basil Brushetta, Marinated and grilled artichokes, marinated vegetables, Italian breads, grapes, berries, dried figs, dried apricots.



Photo: Amanda Kay Photography

Avocado Bar

Avocado quarters and Guacamole Crispy fried onions, Jicama Spears, Mango Slices, Bacon Bits, Jalapeno, Lemon & Lime wedges, Artisan salts, Tajin, Pico de Gallo, Tortilla Chips.

French Grazing Table

French cheeses, breads, crackers, fresh fruits, baguette bread slices, pecan and gruyere gougères, Pates, Duck Rillettes, crudités, pistachio dip with endive, olives, cornichons, Roasted and spiced nuts, dark chocolate, quince, fig jam, honey, herbs, and edible flowers for decor.

American Grazing Table

Domestic and imported cheeses, crackers, bread sticks, fresh seasonal and dried fruits and berries with strawberry dip, hummus with crudités, hot corn dip, tortilla chips, farmers market pickles, pimento cheese spread, Marcona fried almonds and our signature candied walnuts.