



Cocktail Hour

MENU



Photo: Lux & Pine Photography

COCKTAIL HOUR MENU

Passed Hors D'oeuvres

Our signature collection of butlered bites. We suggest 3-5 passed hors d'oeuvres. Some items may require cooking on site. Inquire with your consultant.

- ✦ Ahi Tuna Lollipops GF
- ✦ Apple Hoop Cheddar Pie Bites GF VEG
- ✦ Arancini With Proscuitto & Asiago
- ✦ Avocado Toast Bites VEG
- ✦ Baby Potatoes with Sour Cream & Chives GF VEG
- ✦ Beef Carpaccio on Parmesan Crisp GF
- ✦ Beet Salad on a Stick GF VEG
- ✦ Bloody Mary Deviled Eggs GF VEG
- ✦ Brie, Pear, and Almond Phyllo Purse VEG
- ✦ Brie & Rosemary Tarts with Grape Salsa VEG
- ✦ Bruschetta
- ✦ Caesar Salad Bites VEG
- ✦ Carolina Crab Cakes
- ✦ Chicken & Waffles
- ✦ Corn Cake with Duck Confit
- ✦ Cornbread Crostini VEG
- ✦ Crispy Parmesan Cauliflower Bites VEG
- ✦ Crostini with Beef Tartare & White Truffle
- ✦ Dates Stuffed with Honey and Chevre VEG
- ✦ Deviled Chickpea Bites GF VEGAN
- ✦ Deviled Egg Collection
- ✦ Everything Hummus Crisps
- ✦ Figs with Blue Cheese & Proscuitto Ham
- ✦ Fig & Goat Cheese Flatbread Bites VEG
- ✦ Fried Greek Potato with Herb Aioli & Feta VEG
- ✦ Fried Green Tomato "BLT" VEG
- ✦ Fried Green Tomato with Ginger Peach Jam VEG
- ✦ Gougeres with Boursin Mousse & Everything Spice VEG
- ✦ Kentucky Bourbon Steak Bites
- ✦ Lobster BLT Bites
- ✦ Membrillo Glazed Pork Belly with BBQ Marconas GF DF
- ✦ Micro Herb Salad with Beets, Chevre & Apple GF VEG
- ✦ Mini Mac n' Cheese Bites VEG
- ✦ Papri Chaat VEG
- ✦ Patatas Bravas GF VEG
- ✦ Petite Lamb Tacos with Tequila Soaked Raisins GF
- ✦ Pork Puppy
- ✦ Pork Dumplings
- ✦ Roast Beef Gougeres
- ✦ Rumaki-Shrimp or Scallop DF
- ✦ Samosa-Vegetable VEGAN
- ✦ Smoked Salmon Blini
- ✦ Spicy Shrimp Poptail GF DF
- ✦ Sushi Rice Balls with Japanese Seasonings GF
- ✦ Tortellini & Mozzarella Kabobs GF VEG
- ✦ Vegetable Ceviche GF VEGAN
- ✦ Vegetable Pot Stickers VEG
- ✦ Watermelon Cubes with Balsamic & Chevre GF VEG
- ✦ Wonton Tuna Crisps



Gail Vanmatre Photography

Fried Green Tomato BLT

COCKTAIL HOUR 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
- ✦ Beef Tenderloin with Crispy Fried Onions
- ✦ Carolina Spicy Chicken Roll
- ✦ Charcuterie Cups
- ✦ Chicken Lemongrass Potsticker
- ✦ Chicken Satay with Spicy Peanut Sauce GF
- ✦ Chicken Skewers with Pesto or Maple Bourbon GF
- ✦ Coconut Shrimp with Sweet Chili Sauce
- ✦ Deviled Egg Bar GF
- ✦ Fried Chicken & Honey Biscuit
- ✦ Korean Meatballs
- ✦ Meatball Collection
- ✦ Mini Beef Kabob
- ✦ Pork Dumplings
- ✦ Roast Beef Gougeres with Horseradish Cream
- ✦ Roasted Chicken on Herb & Onion Biscuit
- ✦ Shrimp with Garlic Parsley Mojo GF
- ✦ Sweet Potato Biscuit with BBQ Pork
- ✦ Tenderloin of Beef with Crispy Fried Onions
- ✦ Tortellini & Mozzarella Kabobs GF VEG
- ✦ Vegetable Pot Stickers VEG



Bao Buns

Photo: Revolution Studios



Deviled Egg Bar

Photo: VMA Studios



Chicken Skewers

Photo: Fancy This Photography

COCKTAIL HOUR MENU

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

Mediterranean Mezze Table

Classic hummus, tzatziki, feta & olive bites, white bean, garlic and spinach spread, stuffed grape leaves, pita, flatbreads, and gluten free crackers.

French Grazing Table

French cheeses, breads, crackers, fresh fruits, baguette bread slices, pecan and gruyere gougeres, Pates, Duck Rillettes, crudites, 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 crudites, hot corn dip, tortilla chips, farmers market pickles, pimento cheese spread, Marcona fried almonds and our signature candied walnuts.



COCKTAIL HOUR MENU

Action Stations

Staff attended stations with creative offerings for a crowd.

- ✦ Artisanal Grilled Cheese and Soup Station
- ✦ Indian Curry Station
- ✦ Polenta Bar
- ✦ Southern Biscuit Bar
- ✦ Street Tacos Station



Polenta Bar Station



Tomahawk Steak



Airline Turkey Breast

Photo: Fancy This Photography

Specialty Action Stations

Carving Stations

Served with sauces, rolls or biscuits.

- ✦ Airline Turkey Breast
- ✦ Beef Brisket
- ✦ Deep Fried Turkey Breast
- ✦ Prime Rib
- ✦ Roasted Pork Loin
- ✦ Tenderloin of Beef
- ✦ Tomahawk Steak

GF Gluten Free

VEG Vegetarian

DF Dairy Free

VEGAN Vegan