



# Platters and Hors D'oeuvres Menu

Please place orders 24-48 hours in advance  
8.25% Sales Tax will apply



# Platters

{Platter Serves: Small 10-15 | Medium 15-20 | Large 20-30}

## *Charcuterie*

A delicious assortment of Imported Cheese, Smoked and Cured Meats, Picholine and Nicoise Olives, Cornichons, Dijon Mustard, and Grapes. Served with French Baguette

**Small 80      Medium 120      Large 150**

## *Mediterranean*

Our Mediterranean tray contains Grilled Zucchini, Hummus, Dolmas, Lemon Olive Oil Marinated Prawns, Moroccan Chicken Lollipops, Olives, Tzatziki and Feta Cheese. Served with Toasted Pita

**Small 80      Medium 120      Large 150**

## *Antipasto*

This platter is a wonderful tour of Italy starting with an array of Sliced Salami, Prosciutto, Italian Cheese, Fresh Melon, Marinated Eggplant, Peppers, Olives, Tapenade and Artichoke Parmesan Spread. Served with Farmer's Bread

**Small 80      Medium 120      Large 150**

## *Meat and Cheese*

A beautiful arrangement of Sliced Deli Meats and Cheese, Garnished with Olives, Cornichons, Lettuce, Tomato and Dijon Mustard. Served with a choice of sliced Baguettes or sliced Farmer's Bread for Sandwiches (Please specify)

**Small 52      Medium 78      Large 104**

## *Green and Grilled Vegetables*

A great vegetarian alternative includes Tomato, Lettuce, Fresh Spinach, Hummus, Sliced Grilled Vegetables (Zucchini, Eggplant, Red Pepper, Onion, Squash and Portobello Mushroom).

**Small 35      Medium 45      Large 60**

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness





### *Trio Bread Basket Dip*

Hummus, Parmesan artichoke and smoked salmon dip. Served with French baguette and pita chips.

**Small 52      Medium 75      Large 95**

### *Vegetable Crudité*

Our vegetable platter is a colorful of freshly cut and blanched seasonal vegetables. Served with a choice of dip: traditional Ranch, hummus or roasted red pepper and eggplant..

**Small 37      Medium 55      Large 70**

### *Baked Brie Encroute*

Imported Wedge of Brie Stuffed with Black Mission Fig and Mascarpone Cheese Blend. Served with Herb Crostini Baguette.

**Small 55 (Serves 15)  
Large 115 (Serves 30)**

### *Nordic*

A combination of Fresh Smoked Seafood, Salmon, Shrimp and Bay Scallops, Garnished with Capers, Diced Red Onion, Diced Hard Boiled Eggs, Dill Sour Cream Spread and Lemon Oil Crostini

**Small 75      Medium 120      Large 150**

### *Shrimp Cocktail*

Jumbo U15 Wild Gulf Shrimp, Garnished with Lemon, Served with House-made Cocktail Sauce and Chipotle Dipping Sauce

**23 per pound**

### *Rosemary Beef Tenderloin*

Sliced Roasted Tenderloin, Served Medium Rare, Garnished with Mixed Olives and Cornichons. Accompanied by Freshly Baked Silver Dollar Biscuits, Black Pepper Horseradish Sauce and Tarragon Mustard Spread

**224 per Tenderloin [Serves 15]**

### *International Cheese Board*

A tasteful arrangement of Domestic and Imported Wedges of Artisan Cheeses, Served with appropriate accompaniments: Grapes, Nuts, Dried Apricots and Figs. Each tray is served with French Baguette and our Homemade Rosemary Crackers.

**Small 70 [5 Cheeses, 2.5 lbs.]  
Medium 100 [6 Cheeses, 3 lbs.]  
Large 125 [7 Cheeses, 3.5 lbs.]**

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### *Viva Salsa*

A delicious assortment of salsas, tropical fruits, roasted corn with black beans, mixed tomato, and tortilla chips.

**Small 36      Medium 55      Large 72**

### *Satay Assortment*

This tray is wonderful. It includes Choice of:

- Sesame Chicken with Thai Beef and Lemon Grass Shrimp, Served with a Thai Peanut Dipping Sauce
- Blackened Chicken, Chipotle Beef, and Creole Shrimp, Served with Orange and Whole Grain Mustard Sauce

**Small 86 [3 Dozen]**

**Medium 115 [4 Dozen]**

**Large 172 [6 Dozen]**

### *Slider Assortment*

The Assortment to include your Choice of the following: Italian with Sun-Dried Tomato Pesto, Roasted Turkey with Cranberry Chutney, Grilled Veggie with Avocado, Tarragon Chicken Salad on Petite Croissant or BLT with Peppered Balsamic Bacon Mayo.

**Small 90 [3 Dozen | 1 Selection]**

**Medium 115 [4 Dozen | 2 Selections]**

**Large 162 [6 Dozen | 3 Selections]**

### *Fresh Fruit Skewers*

Skewers to include: Fresh Strawberries, Melon, Honeydew, Pineapple, and Watermelon. Served with Honey Yogurt Dip

**Small 47      Medium 68      Large 100**

*\*fruit Selection based on availability*

### *Pinwheels*

The Assortment to include your Choice of the following: Roasted Turkey & Brie with Cranberry Spread, Ham & Provolone with Honey Dijon Spread, Smoked Salmon with Cream Cheese and Chives, Grilled Chicken & Bacon with Avocado, Italian, Roast Beef & Cheddar with Horseradish Cream Sauce, or Roasted Vegetable Spread with Asparagus Spears.

**Small 80 [3 Dozen | 1 Selection]**

**Medium 102 [4 Dozen | 2 Selections]**

**Large 144 [6 Dozen | 3 Selections]**

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## Cold or Room Temperature Hors D'oeuvres

\*\* Minimum 2 Dozen or 2 Quarts \*\*

### Vegetarian

GF Cucumber and Tomato Skewers Served with Lemon Feta Dip	<b>22</b>
Tea Sandwiches Cucumber & Cream Cheese Pimento Cheese Southern Vegetable Spread Watercress **Non-Vegetarian options: Smoked Salmon Pecan Chicken Salad	<b>18</b>     <b>24</b>
GF Deviled Egg Trio Traditional, Fresh Herb, Tuna Salad**	<b>18</b>
Roasted Red Pepper and Eggplant Dip Served in Phyllo Cup	<b>18</b>
GF Caprese Skewers	<b>22</b>
GF Watermelon Canape Served with Tapenade and Feta Cheese	<b>18</b>
<i>Poultry</i>	
Smoked Chicken Phyllo Tartlets	<b>24</b>
Roasted Turkey and Pesto Sliders	<b>24</b>
GF Lime Marinated Chicken Satay Avocado Cream Dip	<b>30</b>
Savory Cornet Stuffed with Tomato Tartar and Duck Confit	<b>38</b>
Bang Bang Chicken Croustade	<b>24</b>

### Seafood

Mini Lobster Rolls Mini Served with Caper Aioli and Lemon Zest	<b>48</b>
GF Bloody Mary Shrimp Skewer Served with Cocktail Sauce and Olives	<b>34</b>
GF Asian Spiced Tuna Tartar Served with Plantain Disks, Toasted White & Black Sesame Seeds, and Avocado Crema	<b>48</b>
GF Cumin Crusted Salmon Skewers Served with Citrus Dip	<b>34</b>
Croustade of Crab Louis Salad	<b>34</b>

### Beef/Pork

Pepper Crusted Tenderloin Crostini Served with Spicy Corn Relish and Roasted Garlic Aioli	<b>36</b>
White Cheddar Gougeres Apple Pulp, Prosciutto, and Sage	<b>28</b>
Grilled Beef Rolls Served with Soy Dipping Sauce	<b>30</b>
Canape of Roasted Beef Tenderloin Served with Chimichurri Sauce	<b>36</b>
Prosciutto Wrapped Black Mission Fig Skewers	<b>24</b>

GF Gluten Free

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# Hot Hors D'oeuvres

\*\* Minimum 2 Dozen or 2 Quarts \*\*

## Vegetarian

Hot Artichoke & Spinach Dip Served with French Baguette	<b>24</b>
<b>GF</b> Hot Primavera Dip	<b>24</b>
Basil Pesto and Goat Cheese Tarts	<b>24</b>
<b>GF</b> Ratatouille Stuffed Mushrooms	<b>24</b>
<b>GF</b> Petite Stuffed Red Bliss Potatoes Stuffed with Gorgonzola or Pimento Cheese	<b>28</b>
Red Pepper and Goat Cheese Profiterole	<b>24</b>
Wild Mushroom Quiche	<b>24</b>
Southern Tomato Pie	<b>24</b>
Quiche Florentine	<b>24</b>
<b>GF</b> Sweet Potato Pancakes Cranberry Orange Chutney & Micro Greens	<b>24</b>

## Poultry

<b>GF</b> Blackened Chicken Lollipop Served with Dixie BBQ Sauce	<b>24</b>
Cilantro Chicken Cake Served with Citrus Dip	<b>24</b>
<b>GF</b> Pecan Chicken Skewers Served with Chili Mayo	<b>32</b>
Buffalo Chicken Sliders Served with Blue Cheese	<b>32</b>
Tarragon Chicken Turnovers Crème Fraiche & Mushrooms	<b>32</b>

## Seafood

Hot Blue Crab Dip Served with Lemon Oil Crostini	<b>32</b>
Brie, Shrimp, & Mango Chutney Quesadillas Served with Tropical Salsa	<b>32</b>
<b>GF</b> Southern Crab Bouchee Served with Aioli Sauce	<b>34</b>
<b>GF</b> Sesame Asian Shrimp Skewers Served with Honey Soy Sauce	<b>34</b>
Charleston Crab Cakes Served with Creole Remoulade	<b>34</b>

## Beef/Pork

Quiche Lorraine	<b>24</b>
Italian Stuffed Mushrooms	<b>24</b>
<b>GF</b> Meatballs in Bourbon BBQ Sauce By the quart/25 per pound	<b>15</b>
Dried Cherry NC Style Slow Smoked Pulled Pork BBQ Spring Rolls	<b>30</b>
Mini Meatloaf Bites BBQ Mashed Potatoes, Fried Shallots, Demi Glaze	<b>28</b>
Southwestern Steak Quesadillas Served with Chipotle Cream Sauce	<b>27</b>

**GF** Gluten Free

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# Sweet Endings

\*\* Minimum 2 Dozen \*\*  
\$28.00 per dozen

Mini Apple Tarte Normande

Petite Cream Tea Scones  
Served with Raspberry Preserves

Pear and Almond Cream Tart

Caramelized Lemon Tartlets

Bittersweet Chocolate Tartlets

Fresh Fruit Tartlets

 Mini Meringue Kisses  
Lemon or Chocolate

Caramel Profiteroles

Bourbon Pecan Tartlets

Mini Apple Turnover

Bite-Sized Chocolate Brownies

 Chocolate Covered Cheesecake Lollipops

 Mini Flourless Chocolate Cakes

White Chocolate Raspberry Tarts

 Double Chocolate Mousse Cups  
Topped with Shaved White Chocolate and Fresh Raspberries


Mini Blueberry and Lemon Hand Pies

Assorted Macarons

## Dessert Platter

A delicious assortment of homemade pastries. Includes Lemon Meringue Pie, Fresh Fruit Tartlets and Mini Chocolate Eclairs

**Small 78 [3 Dozen]**  
**Medium 100 [4 dozen]**  
**Large 144 [6 Dozen]**

 Gluten Free

