



Hors D'oeuvres

Minimum of 20 Guests

Hot Hors D'oeuvres

CHICKEN WINGS 3pp | 2.75

Buffalo, Teriyaki or Jerk

BREADED CHICKEN TENDERS & DIPS 2pp | 2.50

CHICKEN VOL AU VENT 1pp | 3.25

Puff Pastry Shells Filled with Chicken & Mushrooms in a Creamy White Sauce

MARINATED CHICKEN TENDERS 2pp | 2.75

BBQ, Teriyaki or Jerk

CHICKEN & WAFFLES *SIGNATURE ITEM 2pp | 3.50

CHICKEN & PINEAPPLE KEBABS 1pp | 2.00

MINI HAM DELIGHTS 2pp | 1.25

Served warm on a soft roll with butter & melted Swiss cheese

MINI TURKEY DELIGHTS 2pp | 1.25

Served warm on a soft roll with butter & melted Swiss cheese

BACON WRAPPED MARINATED WATER CHESTNUTS 2pp | 2.00

BACON WRAPPED SCALLOPS 2pp | 2.50

BACON WRAPPED SHRIMP 2pp | 2.25

BACON DELIGHTS 2pp | 1.75

Texas Toast painted with mushroom cream, wrapped in bacon & baked

PIMENTO CHEESE BALLS *SIGNATURE ITEM 2pp | 2.00

LOBSTER MAC & CHEESE 1pp | 3.00

Classic mac & cheese tossed with lobster and served with Parmesan Crips



*MINI CRAB CAKES 2pp | 3.00

*MINI SPRING ROLLS 2pp | 2.75

*COCONUT FRIED SHRIMP 3pp | 2.75

Served with and orange pineapple dip

*FISH & CHIPS *SIGNATURE ITEM* 1pp | 3.00

PHYLLO WRAPPED BAKED BRIE Min 25ppl | 2.00

Topped with Kahlua Pecan or Raspberry Coulis

BRIE TARTLETS Min 25ppl | 2.00

Mini Phyllo Cups filled with Brie & Topped with Kahlua Pecan, Raspberry Coulis, or Fig Preserves

*MINI FISH TACOS 2pp | 3.25

Crunchy mini tacos filled with shredded lettuce, tomato, onion & fried Mahi-Mahi topped with a zesty key-lime drizzle & goat cheese

MINI BEEF WELLINGTON EN CROUTE 2pp | 4.00

MEATLOAF CUPCAKE 1pp | 2.75

Topped with Mashed Potatoes

MEATBALLS 3pp | 1.00

BBQ, Teriyaki, Jerk, Portobello Stroganoff, Swedish or BBQ/Jerk

CAROLINA STEAK BITES 1pp | 1.75

Marinated flank steak with creamed Spinach painted French baguette, topped with horseradish cream and chives

ROAST PORK BELLY TOAST, CITRUS BBQ & PICKLED ONION 1pp | 2.25

Tender pork belly served on crisp French bread toast, drizzled with citrus bbq sauce and topped with pickled red onion

PORK TENDERLOIN CROSTINI 1pp | 2.25

Tender roast pork belly served on crisp crostini painted with Dijon mustard and topped with sweet cranberry relish and bleu cheese crumbles

CAROLINA BBQ DELIGHT *SIGNATURE ITEM* 1pp | 2.75

Sweet potato corn muffin filled with BBQ and spicy peach chutney

GRILLED SMOKED SAUSAGE 1pp | 2.25

Served on toasted baguette with herbed ricotta cheese

BBQ SLIDER WITH CABBAGE APPLE SLAW 1pp | 2.50

BRISKET SLIDER WITH HORSERADISH CREAM & ONION JAM 1pp | 2.75





JERK CHICKEN SLIDER 1pp | 2.50

BUFFALO CHICKEN SLIDER 1pp | 2.50

CHICKEN SLIDER ON HAWAIIAN ROLLS 1pp | 2.50

CRAB CAKE SLIDER 1pp | 3.50

MINI BURGER SLIDER 1pp | 3.00

MINI NATHAN HOTDOG SLIDERS (Min 40ppl) 1pp | 2.00

GRILLED MINI REUBENS 1pp | 2.00

ASSORTED MINI QUICHE 2pp | 2.50

SPANIKOPITAS 2pp | 2.75

BBQ SMOKED COCKTAIL FRANKS 3pp | 1.00

***SOUP SHOOTER** 1pp | 2.50

Roasted tomato bisque served with grilled pimento cheese sandwiches

RUMAKI 2pp | 2.50

Marinated chicken liver with applewood smoked bacon

***CONCH FRITTERS** 2pp | 2.50

JUMBO MUSHROOMS

Stuffed with Smoked Sausage 2pp | 2.50

Stuffed with Crab 2pp | 2.75

Stuffed with Cream Cheese & Parmesan 2pp | 2.25

Stuffed with Pimento Cheese 2pp | 2.50

Stuffed with Artichokes 2pp | 2.50

Stuffed with Spinach 2pp | 2.50

Stuffed with Prosciutto & Fontina Cheese 2pp | 2.50

Stuffed with Escargot Maitre D'Butter (Min 40ppl) 2pp | 2.75

Items marked with an asterisk require an on-site cook.*

Cold Hors D'oeuvres

ELEGANT FRUIT DISPLAY | 2.00

Fruits include: cantaloupe, honey dew, grapes, pineapple, kiwi, strawberries and oranges

ASSORTED EUROPEAN & DOMESTIC CHEESES | 2.00

Served with gourmet assorted whole grain, water and butter crackers

FARMER'S MARKET CHEESEBOARD | 3.75

Chef's Selection of Local Cheeses, Dried Fruits, and Nuts.

FRESH VEGETABLE DISPLAY | 1.50

Veggies include: carrots, celery, asparagus, green onions, broccoli, cucumber, green/red peppers and olives

Served with parmesan ranch dip

FRESH VEGGIE SHOTS | 2.00

Julienned carrots, cucumbers, green peppers, red peppers and yellow peppers

Served in shot glasses with creamy ranch dressing

CHARCUTERIE BOARD Min 40ppl | 5.75

Chef's selection of cured meats, prosciutto, salami, fresh mozzarella, roasted peppers, stuffed olives, and kalamata olives

CLASSIC BRUSCHETTA 2pp | 1.50

Fresh tomato, basil, garlic and olive oil and served on a toasted baguette

MARINATED BEEF TENDERLOIN PLATTER | Market Price

Served with fresh baked rolls and condiments

JUMBO SHRIMP COCKTAIL | 4.00

BLT STUFFED CHERRY TOMATO 2pp | 1.35

CHERRY TOMATO STUFFED WITH CREAM CHEESE 2pp | 1.25

CHERRY TOMATO STUFFED WITH CRAB 2pp | 2.25

MEDITERRANEAN SKEWERS 2pp | 2.50

Fresh mozzarella, olives, cherry tomatoes and fresh basil leaf

MINI CHEESE BISCUITS 2pp | 2.00

Filled with smoked salmon and herbed cream cheese

MINI COUNTRY HAM BISCUITS 2pp | 2.00





TUNA TARTAR Min 40 ppl | 1pp

Wasabi Spoon 3.75 | Cucumber Cup 3.25

Yellowfin tuna chopped and blended in our own seasonings

SMOKED SALMON PLATTER Min 40 ppl | 3.00

Served with citrus dill cream cheese

CUCUMBER CANAPES 3pp | 2.50

Smoked salmon pate, shrimp pate, goat cheese and chives

WHOLE POACHED SALMON WITH ASPIC Serves 50+ | Starts at 250

CLASSIC DEVILED EGGS 3 Halves pp | 1.00

MARINATED ASPARAGUS PLATTER 4pp | 2.75

PROSCIUTTO WRAPPED ASPARAGUS 2pp | 2.75

STUFFED SNOW PEAS WITH CREAM CHEESE & CHIVES 3pp | 2.00

PROFITEROLES 3pp | 3.00

Filled with chicken salad, shrimp salad, smoked salmon pate, crab salad and goat cheese

ASSORTED TARTLETS 2pp | 3.00

Artichokes, creamed spinach, bacon and swiss cheese

PIMENTO CHEESE STUFFED CELERY STALKS 2pp | 1.75

OYSTER SHOOTERS WITH COCKTAIL SAUCE & ABSOLUTE 2pp | 3.00

COCKTAIL CRAB CLAWS 3pp | Market Price

PROSCIUTTO WRAPPED HONEYDEW MELON 1pp | 2.00

PINWHEELS 2pp | 1.50

Ham and cheese in flour tortilla

ASSORTED ¼ GOURMET SANDWICHES & WRAPS 2pp | 2.50

STRAWBERRY PRESERVE CHEESE RING | 2.00

Chilled Dips

TRADITIONAL HUMMUS | 1.00

Served with pita points

CHILLED SPINACH DIP Feeds 30-40ppl | 1.50

Served with pita points

HOMEMADE SALSA Feeds 30-40ppl | 2.00

Served with Tortilla Chips

PINEAPPLE MANGO SALSA Feeds 30-40ppl | 2.00

Served with Tortilla Chips

TRADITIONAL GUACAMOLE Feeds 30-40ppl | 2.00

Served with Tortilla Chips

Hot Dips

SPINACH/ARTICHOKE DIP | 2.75

Served with Pita or Toast Points

SPINACH DIP | 2.00

Served with Pita or Toast Points

ARTICHOKE DIP | 2.00

Served with Pita or Toast Points

CRAB DIP | 2.50

Served with Pita or Toast Points

ROASTED CORN DIP | 1.50

Served with Tortilla Chips

Hors D'oeuvre Carving Stations

Carving Stations are served for a minimum of 40 people and require a cook and server.

Served with our Freshly Baked Sourdough, Pumpernickel, and Multi-Grain Rolls.

Meat Prices are approximate - prices vary with market conditions

BEEF TENDERLOIN 10.00pp

with Horseradish, Horseradish Sauce, Mayo, Dijon Mustard

PRIME RIB OF BEEF 6.00pp

with Horseradish, Horseradish Sauce, Mayo, Dijon Mustard

TOP ROUND OF BEEF 3.00pp

with Horseradish, Horseradish Sauce, Mayo, Dijon Mustard

ROASTED PORK LOIN 3.75pp

with Mayo, Dijon Mustard, and Apple Butter

TURKEY BREAST 3.75pp

with Mayo and Cranberry Sauce

HONEY ROASTED HAM 3.25pp

with Mayo and Dijon Mustard

TUNA AU POIVRE 8.00pp

Served with Mango Salsa



Build Your Own Raw Bar

Parties of 50/100/150/200 Guests

Served with homemade cocktail sauce, lemon wedges, horseradish cream, hot sauce, saltines, clarified butter, tartar sauce, salt and pepper, crab crackers, and wet-wipes.

Pick 5 Items

- Snow Crab Legs 1lb | 12.00pp
- Jumbo Shrimp Cocktail | 4.00pp
- Scallops of Half Shell | 7.00pp
- Mussels in the Shell | 3.00pp
- Oyster of Half Shell | 4.00pp

- Oyster Shooters | 3.00pp
- Little Neck Clams | 3.00pp
- Peel & Eat Shrimp | 3.00pp
- Tuna Tartar | 6.00pp
- Smoked Salmon | 3.00pp



Hors D'oeuvre Stations

* Stations have a minimum of 40 people and most require a server and a cook. *

SHRIMP & GRITS STATION 5.00pp

Sautéed shrimp tossed in a heavy cream with our own herbs and spices, served over our spicy cheese grits

QUESADILLA ACTION STATION 4.00pp

Flour tortilla grilled and stuffed with chicken, cheese, peppers, and onions.
Served with roasted black bean and corn salsa, salsa and sour cream

BISCUIT BAR 4.00pp

Mini biscuits served with assorted butters, jams and sliced ham

SMASHED POTATO BAR 3.50pp

Creamy roasted garlic mashed potatoes served warm with whipped butter, sour cream, cheese, bacon, ham and onions

MAC & CHEESE STATION 4.00pp

Classic mac and cheese served with ham, sliced green onion, cheddar cheese and bacon

GOURMET FRENCH FRY STATION 3.50pp

Classic French Fries & Sweet Potato Fries served with Assorted Toppings

SLIDER STATION 6.25pp

Your choice of 3 Sliders:

Brisket Slider

BBQ Slider with cabbage apple slaw

Jerk Chicken Slider

Buffalo Chicken Slider

Mini Burger Slider

Mini Nathan Hot Dog Slider

PASTA STATION 3.95pp

Bowtie & Penne pasta served with choice of two sauces, (Classic Marinara, Alfredo, or Ala Vodka) mushrooms, and peas.

Add Chicken - 1.95pp

Add Shrimp - 2.95pp

Add Chicken & Shrimp - 4.00pp

