



MIMOSA GRILL

Hors D'oeuvres Menu

(priced per piece)

Prosciutto Wrapped Pears

poached pear – virginia maple syrup – cracked black pepper...\$2.75

Petite Country Ham Biscuits

buttermilk biscuits - pimento cheese - micro herbs - country ham...\$3.00

Vegetables On The Rocks

baby vegetable crudités - herbed goat cheese - basil pesto - individual cups...\$3.00

Crispy Pork Belly Tacos

sorghum glazed pork belly - autumn slaw – avocado...\$4.00

Mini Carolina Crab Cakes

lump crab - house-smoked trout - cracked mustard aioli - micro cilantro...\$4.00

Smoked Salmon Blini

alder-wood smoked salmon - crème fraiche - chives...\$2.25

Smoked Goat Cheese Croquettes

chives – goat cheese crème fraiche...\$3.00

Smoked Duck Breast Toast

pickled huckleberries – apricot jam...\$4.50

Chicken and Waffle Bites

breaded chicken - mini buttermilk waffle - maple siracha syrup...\$4.00

Cucumber Rounds

roasted garlic hummus – lemon – peppadew relish...\$2.50

Lobster & Cheese Mini Macs

lobster mac N' cheese - ritz crumbs - individual cups...\$5.50

- Famous Stuffed Hushpuppies -

shrimp & crawfish...\$5.00

BBQ pulled pork...\$4.50

buttered maine lobster...\$7.00

- Skewers -

tomato – basil – mozzarella...\$1.75
feta – watermelon – mint*...\$2.75
italian antipasti...\$2.50
grilled vegetable...\$2.25
spicy shrimp...\$2.75
herb marinated beef or chicken...\$2.00

- Deviled Eggs -

traditional...\$4.00 (2 per person)
pimento cheese...\$4.00 (2 per person)
crispy quinoa - whole grain mustard - bacon... \$4.00 (2 per person)

- Crostini Bar -

Beef Tenderloin

chilled beef tenderloin - blue cheese & rosemary mousse
arugula - balsamic reduction...\$2.00

Fig & Cheese

french brie - roasted fig - salted caramel...\$3.00

Pea & Ham*

country ham - ricotta - crushed peas...\$2.50

Butternut Squash*

butternut squash - whipped ricotta – toasted pumpkin seeds
vella dry jack – aged balsamic...\$2.50

- Sliders –

Pork Belly

crispy pork belly - fried green tomato - jalapeno aioli ...\$4.50

Southern Classic

beef brisket & ground chuck - pimento cheese ...\$4.00

BBQ

house made pulled pork - carolina slaw...\$4.00

Fried Chicken

buttermilk biscuit - pickle chip...\$4.00

Pork Tenderloin

spice rubbed pork - pickled peach slaw...\$5.00

Braised Short Rib*

celery root puree - hazelnut gremolata...\$5.00

*available seasonally

- Antipasti Displays -

Meat & Cheese Display

house cured charcuterie - artisan cheeses - hummus - peppadew relish - pickled vegetables
crudité – jams - crostini - crackers...\$11.00 per person

The American Cheese Cart

assorted cheese - fresh fruit - jams - crackers...\$6.50 per person

Crudités Display

seasonal baby crudité - blue cheese peppercorn sauce - balsamic pesto vinaigrette...\$3.00 per person

- Dips and Spreads -

Tiny Meatball

spicy marinara – toasted ricotta - brioche...\$3.00

Oven Baked Artichoke & Crab Dip

artichokes- spinach - lump crab meat - cream cheese - lemon - crispy pita chips...\$2.75 per person

Southern Style Pimento Cheese

white cheddar - pimentos - chives – celery - crostini...\$2.50 per person

Classic Hummus

baked pita - crudités – lemon...\$2.75 per person

Choose Two...\$5 per person

- Desserts -

Chef's Choice of Assorted Dessert Bites...\$5 per person

pecan pie – petite fours – cookies – brownies
tarts – mousse