



# 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