



## Small Bites & Hors D'oeuvres Menu

All hors d'oeuvres selections require a minimum of 14 people.

All items are one piece per person unless otherwise noted.

Passed or Displayed

### Cold Selections

#### Veggies on the Rocks | \$3.00

baby crudité – herbed goat cheese – pesto – individual cups

#### Tomato Basil and Mozzarella Skewers | \$2.75

grape tomatoes - basil - local mozz – balsamic reduction

#### Chilled Seasonal Soup Shooter | \$3.00

micro celery – individual shot glass – 30 person minimum

#### Feta & Melon Stacks | \$2.50

citrus marinade – cucumber relish – persian feta

#### Pate & Moonshine Jelly | \$2.50

smoked sea salt – toasted bread

#### Potato Blini | \$3.25

choice of smoked salmon or trout – crème fraiche – caviar

#### Jumbo Shrimp Summer Rolls | \$3.00

citrus poached fresh shrimp – julienne vegetables – cilantro – peanuts – citrus ginger ponzu

#### Curry Chicken Tartlets | \$2.50

rotisserie chicken – golden raisins – almonds – masaman curry

#### Tuna Tartar Tacos | \$3.50

scallion – sesame – ponzu – wasabi aioli – crispy wonton

#### Squash & Kale Toasts | \$2.75

charred kale – brown butter roasted squash – vella dry jack

#### Signature Fig & Brie Crostini | \$2.50

fig jam – salted caramel

#### Beef Tenderloin Crostini | \$3.25

chilled beef tenderloin – horseradish crème – pickled red onion

or chilled beef tenderloin – blue cheese rosemary mousse – arugula – balsamic reduction

#### Deviled Eggs | \$4 for 2

traditional – pimento cheese – BBQ pork – blue cheese & bacon – pesto & truffle

“Forked” White Shrimp | \$3.50

dried fruit compote – pickled mustard seed – micro green

Blue Crab Cocktail | \$3.50

avocado – pickled ginger – cucumber disk

Ceviche Tasting "Spoons" | \$3.50

scallop, shrimp or whitefish – citrus – kiwi – thai chili – mango – asian tasting spoons

Center Cut Tuna Tataki | \$3.50

miso vinaigrette – togarashi – crisp tarro – scallion grass

Chilled Stone Crab Claws | \$7.00

grain mustard – blossom honey – chive - \*seasonal availability

## Warm Selections

Petite Country Ham Biscuits | \$2.50

pimento cheese – country ham

Peking Duck “Cigars” | \$3.50

sesame crepes – hoisin – stir fry vegetables

Mini Carolina Crab Cakes | \$4.00

crab - smoked trout – cracked mustard aioli – micro cilantro

Coconut Crusted Shrimp | \$ 3.25

mango-thai chili chutney

Fish & Chip | \$3.00

beer battered grouper – tartar sauce – crispy waffle chip

Prosciutto Wrapped Pears | \$3.00

pan seared – vermont maple syrup – cracked black pepper

Steamed Pork Buns | \$2.75

braised soy glazed pork belly – shaved scallions – kim chi – asian bbq sauce

Smoked Chicken Tacos | \$3.00

chipotle aioli – avocado – lime & crispy corn tortilla

Mini Braised Pork Belly Tacos | \$3.50

avocado cream – celery apple slaw

Grilled Oysters on the Half Shell

yuzu aioli – tobiko caviar - micro celery | \$3.75

cultured butter – chili & lemon | \$3.75

Stuffed Hushpuppies

shrimp – crawfish – leek fondue | \$5.00

BBQ pork – carolina slaw | \$4.50

butter poached lobster – sweet corn | \$7.00

Fried Green Tomato Bite | \$2.25

spicy ricotta – tomato jam

Lobster & Cheese Mini Macs | \$5.00

signature lobster macaroni and cheese – served in individual cups

Potato Croquettes | \$3.00

bacon – béchamel - chives

Lamb Lollipops | MP

colorado lamb meatballs – goat cheese fondue - grape jelly

Marinated Baby Lamb Chops | MP

rosemary & lemon marinade – fig and mint glaze

Thai Chicken or Beef Satay | \$2.00

scallions – thai chili – peanut butter

## Biscuits & Sliders

American Pub Classic – jack cheese – tomato jam | \$3.25

Braised Beef Short Rib – celery root puree – fried onions | \$4.00

Beef Tenderloin – horseradish crème – pickled onions | \$4.00

Pork Belly BLT – jalapeno aioli – fried green tomato | \$4.00

Braised Pork Mini Bahn Mi – pickled vegetables – coconut vinaigrette – crusty bread | \$3.25

Carolina Pulled Pork Sliders – carolina slaw | \$3.00

Buttermilk Fried Chicken Biscuit – tennessee hot sauce – brown sugar aioli | \$3.00

Crab Cake Slider | perfect remoulade – butter lettuce | \$5.00

## Stationed Displays

Charcuterie and Artisanal Cheese Display | \$12.00

artisanal cheese & charcuterie – assorted nuts & jams – pickled vegetables – hummus – crudité – crostini & grilled pita

International & Domestic Cheese and Fruit Board | \$7.00

chef's choice assorted cheeses – seasonal fruits – assorted jams & honey – crackers & crostini

Domestic Cheese Board | \$5.00

cheddar – jack – gouda – mozzarella – provolone – assorted crackers

Italian Antipasto Display | \$6.00

hand sliced artisan meats, pickled and marinated vegetables, olives and Mediterranean Spreads

Farmers' Stand | \$3.50

fresh & cooked crudité – choose two: buttermilk ranch – creamy blue cheese – pesto vinaigrette

Classic Shrimp Cocktail | \$7.75

lightly spiced jumbo shrimp – with fresh cut lemons – herb aioli – spicy citrus cocktail sauce

### House Smoked Salmon Display | \$7.00

smoked wild salmon – red onion – capers – chopped egg – whipped cream cheese – crostini

### Ultimate Shellfish Indulgence | MP

old bay spiced shrimp – cracked crab claws – steamed PEI mussels – RI clams – assorted east & gulf coast oysters (seasonal variety) – displayed in a coastal setting over crushed ice – natural seaweed – sliced lemons – spicy citrus spiked cocktail sauce – herb aioli – mignonette

## Dips and Spread

### Oven Baked Artichoke & Crab Dip | \$ 2.75

roasted artichokes – baby spinach – lump crab – cream cheese – lemon – parmesan – pita chips

### Southern Style Pimento Cheese | \$2.50

ashe county cheddar - pimentos - chives – celery – crostini

### Classic Hummus | \$2.50

roasted garlic – tahini – olive oil – lemon – ancho dusted pita chips

### Tiny Meat Ball | \$3.00

spicy marinara – tiny meatballs – toasted ricotta & brioche

### Choose 2 From Above | \$5.00

### Assorted Mediterranean Spreads | \$5.00

creamy tzatziki – baba ghanoush – spicy feta dip – pita chips