



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

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 | \$3.00

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 – blue cheese & bacon – pesto & truffle

Warm Selections

Petite Country Ham Biscuits | \$3.00
pimento cheese – country ham

Warm Seasonal Soup Shooter | \$3.50
individual shot glass – 30 person minimum

Mini Carolina Crab Cakes | \$4.00
crab - smoked trout – cracked mustard aioli – micro cilantro

Coconut Crusted Shrimp | \$ 3.25
mango-thai chili chutney

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
chipotle aioli – avocado – lime & crispy corn tortilla

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

Thai Chicken or Beef Satay | \$2.00
scallions – thai chili – peanut butter

Biscuits & Sliders

American Pub Classic – jack cheese – tomato jam | \$4.00
Braised Beef Short Rib – celery root puree – fried onions | \$4.00
Beef Tenderloin – horseradish crème – pickled onions | \$6.00
Pork Belly BLT – jalapeno aioli – fried green tomato | \$5.00
Carolina Pulled Pork Sliders – carolina slaw | \$3.00
Buttermilk Fried Chicken Biscuit – tennessee hot sauce – brown sugar aioli | \$4.00
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

Classic Shrimp Cocktail | \$7.75

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

House Smoked Salmon Display | \$9.00

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

Ultimate Shellfish Indulgence | \$24 pp - minimum 25 people

100 shrimp – 72 crab claws – 100 oysters – sliced lemons – spicy citrus spiked cocktail sauce – mignonette – fresh horseradish

Dips and Spread

Oven Baked Artichoke & Crab Dip | \$ 4.00

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

Southern Style Pimento Cheese | \$3.00

ashe county cheddar - pimentos - chives – celery – crostini

Classic Hummus | \$3.00

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

Tiny Meat Ball | \$3.00

spicy marinara – tiny meatballs – toasted ricotta & brioche

Assorted Mediterranean Spreads | \$5.00

creamy tzatziki – spicy feta dip – pita chips