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

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

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