



DELIGHTFUL CATERING



Any Occasion! Any Time!

Hors d'oeuvre

Cold Hors D'oeuvre

Prices per 75 pieces

Tomato, Basil, & Feta Cheese Bruschetta	90.00
Roasted Mushroom and Goat Cheese Crostini	117.00
Smoked Salmon and herbed Cream Cheese Crostini	135.00
Chili Lime Shrimp Cups	120.00
Grits Rounds topped with marinated Shrimps	120.00
Spicy Tuna Tartar on Wonton Squares	150.00
Seafood Ceviche Shooters	150.00
Smoked Trout Mousse on Cucumber Slices	135.00
Smoked Salmon and Horseradish Cream Cheese Cucumber Bites	135.00
Shrimp Cocktail Shooters	150.00
Spicy Thai marinated Shrimp Skewers	135.00
Blackened Shrimp, Guacamole, Cucumber Bites	135.00
Assorted Gourmet Canapés	150.00
Savannah Tomato Sandwiches	78.00
Vidalia Onion Tartlets	90.00
Feta Cheese and Tomato Puff Pastry Bites	90.00
Roasted Red Potatoes filled with Boursin Cheese	108.00
Asparagus wrapped in Prosciutto and baked in Puff Pastry	108.00
Cranberry Blue Cheese Pinwheels	78.00
Bacon and Cheddar Cheese Pinwheels	78.00
Feta Cheese and roasted Red Pepper Pinwheels	90.00
Goat Cheese Pops	120.00
Polenta Cakes with Tomato Jam and Goat Cheese	120.00
Gazpacho Soup Shooters	117.00
Antipasto Skewers (Salami, Feta Cheese, Tomato, Artichoke)	135.00
Chicken and Fig Jam Cups	120.00
Roast Beef Horseradish Spirals	90.00

Hot Hors D'oeuvre

Mushroom Caps stuffed with Bacon, Spinach, and Goat Cheese	120.00
Mushroom Caps stuffed with Smoked Salmon and Goat Cheese	135.00
She Crab Soup Shooter	135.00
Mini Crabby Crab Cakes served with mild Chili Lime Aioli	159.00
Lobster Bon Bons with Citrus Vodka Dipping Sauce	225.00
Creole Salmon Cakes with Hot Mayonnaise	135.00
Scallops wrapped in Bacon Picks	150.00
Hot Crab Crostini	117.00
Spicy Tuna Rangoon	111.00
Shrimp Hushpuppies with Dip	111.00
Chicken and Peach Wontons with Peach Vodka Dipping Sauce	120.00
Chicken Marsala Puffs	111.00
Buffalo Chicken Wontons with Blue Cheese Dip	90.00
Crispy Southwestern Chicken Wontons with Salsa	117.00

Teriyaki glazed Chicken Skewers	120.00
Sweet and Spicy Pineapple Pork Skewers	120.00
Coffee marinated Beef Satay with mild Chili Lime Aioli	135.00
Sirloin Steak with Blue Cheese wrapped in Bacon Picks	135.00
Sliced Tenderloin Crostini	192.00
Mini Beef Wellingtons	159.00
Moroccan Beef Bundles	159.00
Honey Buffalo Meatballs	111.00
Baked Brie with Raspberries en croute	135.00
Spanakopitas	90.00
Jalapeno Popper Pies	117.00
Hoppin' John Fritters with Dip	90.00
Tomato Soup Shooter with grilled Cheese Sticks	192.00

	sm. 25-35	med. 40-50	lg. 55-65
Vegetable Tray with Ranch Dip	65.00	90.00	115.00
Seasonal sliced fresh Fruit	70.00	100.00	130.00
Assorted Cheese Tray with Crackers	75.00	115.00	140.00
Artisan Cheese Board with Berries & Artisan bread	122.00	175.00	225.00
Hot Cheese Fondue with Vegetables & Bread Cubes	125.00	150.00	175.00
Garlic Parmesan Beer Cheese Dip & French Baguette	75.00	100.00	125.00
Hot Spinach and Artichoke Dip & Tortilla Chips	75.00	100.00	125.00

Assorted Pimento Cheeses, Hummus served with fresh Vegetables and Pita Triangles	5.00 per person
Whole poached Salmon serving with sliced French Baguette and Condiments	5.50 per person
Sliced Beef Tenderloin served with Rolls and Condiments	7.50 per person
Charcuterie Board served with Artisan Breads and Condiments	8.00 per person

Desserts:

Prices per 75 pieces

Assorted Mini Pies	90.00
Assorted Mini Desserts	111.00
Assorted Dessert Shooters	111.00
Petit Fours	159.00
Assorted Cheese Cake Pops	159.00

All prices are subject to 7% sales tax and 18% service support fee.

Hors D'oeuvre can be increased in increments of 25 pieces. For parties choosing only from this Hors D'oeuvre menu, there is a minimum order of \$ 500.00.

Table Setting Options:

Clear plastic plates, silver plastic fork, cocktail napkins	n/a
Clear plastic plates, stainless steel fork, cocktail napkins	1.00 per person
Clear glass plates, stainless steel fork, cloth napkins	2.50 per person

For more table setting options please see our Options Page.

Please see our Food Bars and Stations Menu. Vegan Items available upon request.