

## Hors d'oeuvre

Cold Hors D'oeuvre	Per 75 pieces
Tomato, Basil, & Feta Cheese Bruschetta	99.00
Roasted Mushroom and Goat Cheese Crostini	123.00
Caprese Crostini (Buffalo Mozzarella and Tomatoes)	225.00
Smoked Salmon and herbed Cream Cheese Crostini	141.00
Spicy Tuna Tartar on Wonton Squares	159.00
Smoked Trout Mousse on Cucumber Slices	150.00
Smoked Salmon and Horseradish Cream Cheese Cucumber Bites	135.00
Shrimp Cocktail Shooters	159.00
Spicy Thai marinated Shrimp Skewers	150.00
Shrimp Ceviche Tortilla Cup	159.00
Assorted Gourmet Canapés	225.00
Savannah Tomato Sandwiches	81.00
Vidalia Onion Tartlets	90.00
Feta Cheese and Tomato Puff Pastry Bites	90.00
Asparagus wrapped in Prosciutto and baked in Puff Pastry	123.00
Melon and Prosciutto Skewer	150.00
Bacon and Cheddar Cheese Puff Pastry Pinwheels	81.00
Spinach Artichoke Dip Puff Pastry Pinwheels	90.00
Feta Cheese and roasted Red Pepper Puff Pastry Pinwheels	90.00
Goat Cheese Pops	123.00
Antipasto Skewers (Salami, Mozzarella Cheese, Tomato, Artichoke)	141.00
Southern Chicken Salad Phyllo Cups	123.00
Roast Beef Horseradish Spirals	99.00
Buffalo Chicken Roll up	99.00
Deviled Eggs	81.00
Hot Hors D'oeuvre	

Bacon, Spinach, and Goat Cheese stuffed Mushroom	135.00
Philly Cheese Steak stuffed Mushroom	150.00
Mini Crabby Crab Cakes served with mild Chili Lime Aioli	225.00
Lobster Bon Bons with Citrus Vodka Dipping Sauce	300.00
Creole Salmon Cakes with Hot Mayonnaise	135.00
Scallops wrapped in Bacon Picks	192.00
Baked Shrimp Crostini	117.00

Shrimp Hushpuppies with Dip			120.00
Mini Shrimp and Grits Cups			159.00
Chicken and Peach Wontons with Peach Vodka Dipping	Sauce		135.00
Buffalo Chicken Wontons with Blue Cheese Dip			99.00
Crispy Southwestern Chicken Wontons with Salsa			120.00
Teriyaki glazed Chicken Skewers			141.00
Coffee marinated Beef Satay with mild Chili Lime Aioli			150.00
Sirloin Steak with Blue Cheese wrapped in Bacon Picks			150.00
Sliced Tenderloin Crostini			225.00
Mini Beef Wellingtons			180.00
Honey Buffalo Meatballs			120.00
Tomato Soup Shooter with grilled Cheese Sticks			225.00
	Sm 25-35	Med 40-50	Lg 55-65
Vegetable Tray with Ranch Dip	75.00	100.00	130.00

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Seasonal sliced fresh Fruit	90.00	115.00	150.00
Assorted Cheese Tray with Crackers	100.00	135.00	165.00
Artisan Cheese Board w/Apples, Grapes, Bread & Crackers	135.00	180.00	235.00
Baked Brie with Raspberry en Croute and Crackers	90.00	135.00	159.00
Garlic Parmesan Beer Cheese Dip & French Baguette	85.00	110.00	135.00
Hot Spinach and Artichoke Dip & Tortilla Chips	85.00	110.00	135.00

Whole poached Salmon served with sliced French Baguette and Condimentsmarket priceSliced Beef Tenderloin served with Rolls and Condimentsmarket price

<u>Desserts</u>	Per 75 pieces
Mini Caramel Apple Pies	120.00
Assorted Brownie Bites	120.00
Banana Pudding Shooters	150.00
Petit Fours	225.00
Cheese Cake Pops	192.00

Hors D'oeuvre can be increased in increments of 25 pieces. For parties choosing only from this<br/>Hors D'oeuvre menu, there is a minimum order of \$ 750.00.Table Setting Options:<br/>Cocktail plastic plates, silver plastic fork, cocktail napkinsincl.<br/>3.50 p/p

Please see our Food Bars and Stations Menu. Vegan Items available upon request. All prices are subject to 7% Sales Tax and 22% Service Support Fee. Venue Fee may apply.