

HORS D'OEUVRES

25 pieces per order

Cold

Vegetable

- Braised Endive and Gorgonzola Beggar's Purse \$65
- Tartlet of Ratatouille \$65
- Brie Tart with Fennel and Orange \$60
- Mediterranean Quinoa Salad on Belgian Endive \$65
- Marinated Asparagus, Tomato and Boursin Canapé \$65
- Caprese Salad Skewer with Basil and Balsamic Glaze \$65

Seafood

- Traditional Shrimp Cocktail \$125
- Shrimp and Scallop Ceviche, Fresh Lime, Pickled Jalapeno \$115
- Grilled Shrimp with Pimento Cheese, Sourdough Crostini \$120
- House Smoked Trout, Arugula Cream, Roasted Pepper, Pumpernickel Toast \$100
- Cured Salmon with Marinated Cucumber, Pickled Beet and Sliced Radish \$110

Meat

- Black Truffle Chicken Mousse, Onion Marmalade, Brioche Toast \$95
- Jerk Spiced Beef Tenderloin on Flatbread with Cucumber and Dill \$110
- Blackened Chicken Salad "BLT" in Crisp Phyllo \$90
- Grilled Andouille Sausage, Toasted Corn Bread, Olive and Almond Relish \$75
- Rilette of Duck Confit with Tomato Chutney on Pumpernickel \$100

Warm

Vegetable

- Black Bean and Roasted Corn Cakes with Chipotle Sour Cream \$75
- Bake Raspberry and Brie en Croûte \$75
- Carolina Field Pea Fritters with Romesco Sauce \$75
- Asparagus and Fontina Wrapped in Phyllo \$75
- Caramelized Onion Pissaladière with Gruyère \$75

Seafood

- Soy Glazed Bay Scallop Kebabs \$120
- Pan Seared Lump Crab Cakes with Texas Pete® Aioli \$125
- Baby Shrimp and Tasso Ham Tartlet \$115
- Shrimp Corn Dog with Creole Aioli Dipping Sauce \$125

Meat

- Coconut Crusted Chicken Tenders with Jalapeño Orange Marmalade \$80
- Tandoori Chicken Satay with Raita Dipping Sauce \$80
- Sliced Duck on Crispy Polenta with Cherry Chutney \$90
- Grilled Chicken Panini with Tomato, Arugula, Basil Aioli, and Provolone \$85

*All food and beverage prices are subject to 20% service charge and 6.75% sales tax
Prices are subject to change without notice*