

# RECEPTION DISPLAYS

One Hour Cocktail Reception  
Per person based on your final guest guarantee

## **From the Garden \$8**

Seasonal Fruit Display, Raw and Grilled Vegetables, Caramelized Onion Dip,  
Roasted Pepper Hummus, Cucumber Yogurt Dip, Tomato Mozzarella Bruschetta

## **Artisan Cheeses \$10**

Imported and Domestic Cheeses, Roasted Nuts, Dried Fruits, Assorted Flat Breads,  
Apricot Compote, Fresh Baguette, Gourmet Crackers

## **Tuscan Flavors \$12**

Premium Italian Meats and Cheeses, Marinated Artichoke Hearts, Roasted Bell Peppers,  
Assorted Olives, Balsamic Glazed Mushrooms, Bread Sticks  
Toasted Olive Ciabatta

## **Fruits de Mer \$23**

Shrimp Cocktail, Oysters on the Half Shell, Crab Claws, Assorted Smoked Fish, Cocktail Sauce, Cajun  
Remoulade, Mignonette

## **Patisserie Display \$10**

Raspberry Almond Tart, Chocolate Tart with Peanut Butter Mousse  
White Chocolate Rosemary Biscotti, Strawberry Vanilla Macaroons  
Espresso Cheesecake Squares

## **Charcuterie \$12**

House Smoked Pork Tenderloin, Assorted Game and Pork Sausages, Country Pate,  
Currant Shallot Compote, Brioche Toast Points, Gourmet Crackers

## **Carolina On My Mind \$10**

Mini Pimiento Cheese Sandwiches, Chicken Salad Cream Puffs, Deviled Eggs,  
Mini Country Ham Biscuits

## **The Bull Durham \$6**

Gourmet Pigs in the Blanket, Fresh Baked Pretzels, Hot and Sweet Mustards,  
Caramel Popcorn

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