



Appetizer Selections

To provide proper quantities and variety for your guests, we suggest you choose a minimum of seven items from our list of appetizers. (Minimum of 20 people)

*Two items from Group 1, Two items from Group 2, Two items from Group 3, and 1 item from Group 4
Additional choices may be selected to enhance your menu.*

*We offer a wide variety of appetizers. Many of which can be passed as well to improve the ambiance.
Pricing is based on a per person basis for 1.5 items per person*

Group 1

Chicken Salad Crackers

Southern style chicken salad on a baked herb cracker

“Best Ever” Chicken Salad

Chicken, blue cheese, walnuts, apples & rosemary in a mini phyllo cup

Curry & Raisin Chicken Salad

Served in a mini phyllo cup with cilantro garnish

Fried Chicken Fingers

Served with honey mustard and BBQ dipping sauces

Buffalo Chicken Wings

Served with blue cheese buttermilk sauce

Herb Grilled Chicken Fingers

Served with house-made ranch dipping sauce

Thai Chicken Wonton

Chicken meatball dressed with a sweet chili paste on a crispy wonton

Mini Country Ham Biscuits
Buttermilk biscuits filled with smoky pimento cheese and ham

Ham & Cheese Pinwheel Sandwiches
Deli ham and herb scallion cream cheese rolled up in lavash flat bread

Mini Finger Sandwiches
All served with a variety of breads
Choose 2 from the following selections
Chicken Salad / Smoky Pimento Cheese / Cucumber Herb /
Sundried Tomato Basil / Egg Salad / BLT

Grilled Argentinian Beef Satay
Served with Chimichurri Sauce

Grilled Pork Satay
Served with North Carolina style BBQ dipping sauce

Thai Chicken Skewers
Served with spicy peanut dipping sauce

Italian Sausage Bites
Served with zesty house marinara

Grilled Italian Sausages
Served with spiced fig compote

Sherry Meatballs
Meatballs in a savory sherry mushroom cream sauce

Sage Crusted Pork Tenderloin
Served with apple chutney and yeast rolls

Pulled BBQ Pork Sliders
Served with creamy coleslaw on mini yeast rolls

Pork Spring Rolls
Served with sweet chili garlic dipping sauce

Rosemary Beef Tenderloin
Served with fresh yeast rolls and horseradish cream sauce

Maple Glazed Salmon

Maple, thyme, and ginger glazed filet served with crackers

Mini Maryland Crab Cakes

Served with spicy garlic remoulade sauce

Southern Style Pickled Shrimp

Large shrimp pickled with lemon, onions, and a blend of herbs and spices

Classic Shrimp Cocktail

Served with spicy tomato relish

Group 2

Crispy Prosciutto-Wrapped Asparagus

Roasted asparagus and wrapped in prosciutto

Balsamic Grilled Asparagus

Grilled jumbo asparagus accented with crumbled feta and balsamic glaze

Herb Grilled Vegetable Antipasto

Garnished with balsamic glaze and fresh basil served at room temperature

Mini Caprese Skewers with Basil Vinaigrette

Baby tomatoes and mozzarella pearls

Bloody Mary Canapes

Baby tomatoes marinated in vodka topped with celery salt & Tabasco

Garden Crudit  Platter

Assorted fresh vegetables with house-made ranch dipping sauce

Seasonal Fruit Display

Served with honey vanilla yogurt dipping sauce

Southern Deviled Eggs

Accented with smoked paprika and a touch of cayenne

Rosemary Potato Coins
Baby red coins topped with smoked cheddar cream

Vegetable Spring Rolls
Served with sweet chili garlic dipping sauce

Spanakopita
Phyllo layered with spinach & feta with Greek yogurt dipping sauce

Caramelized Vidalia Onion Tartlets
Accented with bacon and gruyere cheese

Assorted Mini Quiches
Flavors include Lorraine, garden vegetable, broccoli & cheese, and three cheese

Blue and Apple Flatbreads
Accented with rosemary and wildflower honey

Roasted Brussel Sprouts
Served with smoky garlic aioli

Buffalo Cauliflower Bites
Served with creamy blue cheese dipping sauce

Frittata Platter
Crustless quiche bites in your choice of 2 flavors
Artichoke & Goat Cheese / Zucchini & Parmesan / Spinach & Bacon / Ham & Swiss

Crostini Platter
Small bites with big flavor served on crisp baguette coins
Choose 2 Flavors

Wild Mushroom Gorgonzola & Apple Artichoke & Goat Cheese Tomato Bacon Jam	Georgia Peach & Rosemary Roasted Grape & Blue Cheese Fig Jam and Prosciutto Pimento Cheese & Bacon
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Group 3

Hot Crab Dip

*Accented with piquillo peppers and manchego cheese
Served with assorted crackers*

Hot Spinach and Artichoke Dip

Served with toasted baguette rounds

Southwestern Seven Layer Dip

Served with tortilla chips

Georgia Caviar

*Marinated black-eye peas, roasted corn and red peppers, and a touch of jalapeno
Served with corn chips*

Hummus Trio

*Roasted garlic hummus, roasted red pepper hummus, and traditional hummus
Served with toasted pita*

Trio of Dips

*Caramelized onion, roasted eggplant, white bean with bacon
Served assorted crackers*

Imported Cheese Display

Assorted crackers, fresh fruits, and assorted nuts

Domestic Cheese Display

Assortment with fresh fruit and crackers

Charcuterie Board

Assorted cured Italian meats with mixed olives and pickled okra

Nibbly Bits

Your choice of two items to round out the party

Assorted Mixed Nuts

Cheese Straws

Candied Almonds

Spicy & Sweet Pecans

Roasted Rosemary Cashews

Marcona Almonds

Group 4

Desserts

Little Bites

Bite-size desserts sure to cure any sweet tooth

Choose 2 Items for your buffet

Heath Bar Triple Chocolate Brownies Strawberry Cheesecake Key Lime Pie Bars Lemon Bars Peanut Butter Cup Bars	Hello Dolly Bars Chocolate Chip Cookie Cheesecake Bars Mini Red Velvet Whoopie Pies Mini Dark Chocolate Tartlets
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Dessert Shooters

Includes two shooters per person

A delightful assortment of chocolate fudge brownie/toffee cream, raspberry/vanilla cream, apple pie, tiramisu, banana pudding, strawberry shortcake, red velvet/cream cheese frosting

Individual Desserts

Dark Chocolate Mousse and Strawberries
Caramelized Apple Bread Pudding with Bourbon Sauce
Seasonal Cobblers
Old Fashioned Banana Pudding
Key Lime Pie
New York Cheesecake
Carrot Cake
Dark Chocolate Tart with Raspberry Coulis
Chocolate Cannoli
Tiramisu

**We also offer a wide variety of cakes, pies, cookies and other dessert options*

Beverages

Sparkling Punch
Sold by the gallon

Flavor Infused Water
Citrus Basil / Strawberry Mint / Ginger Cucumber
Sold by the gallon

Iced Tea (Sweet & Unsweet)
Sold by the gallon

Lemonade
Sold by the gallon

Bottled Water

Canned Soda

Coffee (Minimum of 20 people)
Full-service Parties Only
Coffee served in urns with basic china coffee mugs

Premium Service
Full-service Parties Only
Coffee served in urns with china coffee cups and saucers

Additional Coffee Selections
Whipped cream, flavored creamers: French vanilla & hazelnut, biscotti, chocolate tuile cookies
Available only with Premium Service

All Coffee Service comes with sugar, sweeteners, and creamers

Beverages sold by the gallon can also be dispensed in decorative carafes for full-service parties