



Drop-Off Party Platter Selections

All Party Platters are ready to eat or come with heating instructions

To provide proper quantities and variety for your guests, we suggest you choose a minimum of seven items from our list of appetizers:

*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 designed to enhance your party.
Pricing is based on platters feeding 40-50 people*

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

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

Vegetable Spring Rolls
Served with a sweet chili garlic 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

Little Dessert Bites -
Bite-size desserts sure to cure any sweet tooth

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

**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