

Hand-Passed Hors d'oeuvres

Crudités Shooters

Assorted farmed vegetables, selection of specialty seasonal vegetables in shot glass of,

Fresh Pesto Hummus *or* Chive Cream Cheese \$2.50 each

THE Italian Inn \$2.75 each

Pesto & Goat Cheese Strato

House made rosemary-olive focaccia, topped with goat cheese, pesto and sundried tomato \$2.00 each

Artichoke in Filo Flute

Rich, herb-infused artichokes and parmesan cheese, baked in flaky pastry with fluted crust. \$1.75 each

Grilled Shrimp

Marinated in garlic butter, served off the grill \$35.00 per dozen

Gulf Shrimp

Served cocktail-style with horseradish cocktail sauce \$35 per dozen

Jumbo Lump Crabcakes

Pan fried, golden brown with sauce remoulade. \$7.50 each

"Piggy Wellingtons"

Formerly Pigs-in-a-Blanket, flaky buttery pastry surrounding spiced sausages; served with selection of mustards. \$3.00 each

Little 'dillas

Mini-triangle quesadillas with your choice of chicken, beef or vegetarian \$2.00 each

Displayed Hors d'oeuvres

land & sea

Brisket "Sliders"

Our hickory-smoked shredded brisket on baby rolls. \$4.00 each

Seasoned Drip Beef

Award-winning; on Pumpnickel rounds with house-made sweet mustard. \$5.00 each

Quesadillas Gringas

Chicken, Beef or Vegetarian with sautéed onions and bell peppers.

Salsa, Guacamole, Sour Cream \$7.50 per guest

Chicken Salad Sandwich

With grapes and walnuts on mini croissant \$4.50 each

Hickory-Smoked Salmon

With minced red onion, capers, lemons and horseradish. \$175 per 4-pound side (usually serves 15-20 people)

Juicy Pork Shoulder

On house-baked rolls with Carolina 'moppin Sauce. \$3.50 each

BBQ & Blu Wings

Roasted in a BBQ marinade, with blue cheese sauce. \$3.00

Grilled Chicken

Off the grill with a caramelized teriyaki marinade. \$4.00 each

Southern-Style Chicken Bites

Dill pickle brine, lightly breaded and air fried with honey mustard. Four bites per \$5.00 per serving

Pork Potstickers

Steamed dumplings with pork, a hint of garlic and onion. Soy-cream sauce. \$20 per dozen

Whole Side Hickory-Grilled Salmon

Garnished with clarified butter, sundried tomatoes and chives. \$175 per 4-pound side

Hickory-Smoked Honey Ham Sliders

With American & European mustards, homemade rolls. \$3.75 each

Menu prices subject to regular market fluctuations due to meat or seafood costs.
Prices include china, silverware and glassware for your event | Pricing accurate to January 2023

Fruit & veg

Grilled Asparagus

Simple, freshly grilled with sea salt, pepper and olive oil \$3.75 per guest

Crudités

Assorted farmed vegetables, selection of specialty seasonal vegetables

Fresh Pesto Hummus and Cream Cheese & Chive \$2.50 per guest

THE Italian Inn \$2.75 per guest

Seasonal Fruit & Berry Display

Seasonal selection of strawberries, kiwi, blackberries, raspberries, pineapple, melons, banana, blueberries, mangos, grapes \$5.00 per guest

Stuffed Mushrooms

Sautéed peppers and onions with bacon and cream cheese, baked in portabella mushroom \$27 per dozen

Bruchetta

Fresh basil, grape tomatoes, artichokes, olives, green onions on herb crostini \$3.75 per guest

Roasted & Loaded Potato

Potato saucer filled with full-fat-full-flavor chili, smoked cheddar, jalapeno peppers and sour cream \$3.25 each

Cheese

Cheese Board

Assorted local, domestic, international and farmstead cheeses

Dried fruits, grapes, nuts and crackers \$5.50 per guest

Pesto & Goat Cheese Torte

Layered sundried tomato, basil pesto and goat cheese; with herb crostini and/or crackers \$3.50 per guest

Warm Artichoke Tapenade

Rich marinated artichokes and parmesan cheese, baked in bread bowl with sliced French bread \$2.50 per guest

Baked Wheel of Brie en Croûte

With toasted walnuts and brown sugar, sliced French bread \$55 per wheel (19.6 oz)

Antipasti Charcuterie & Cheeses

With assorted cured meats, Italian cheeses, marinated olives, peppers, and rustic bread. \$7.50 per guest

Cream Cheese & Habañero Jelly

Served with crackers \$1.25 per guest

Dips

Jalapeno Pimento

Mexican cheese blend with pimentos and dill (homegrown), with Fritos \$2.75 per guest

Mexican Favorites

fire roasted tomato **salsa**; hand mashed, housemade **guacamole**; slightly spicy, tomato, onion and jalapeno **Queso**; chips \$6.50 per guest

THE Italian Inn

Sharp cheddar, Tabasco and Worcestershire with vegetable crudités \$2.75 per guest

Smoked Salmon

Creamy with capers, red onions, fresh dill on maize chips \$3.00 per guest

Cream Cheese & Chive

Light and airy cream cheese, served with vegetable crudités or tortilla chips \$2.50 per guest

Grazing Tables

Increasingly popular, these buffets are a smorgasbord of beautifully displayed savory, sweet, colorful and flavorful light and heavy hors d'oeuvres. Perfect for cocktail parties, come-and-go events or casual receptions.

These eight-to-sixteen foot grazing boards are custom combinations of displayed hors d'oeuvres but here is a suggested assortment:

Cheeses

Assorted local, domestic, international and farmstead cheeses

Dried fruits, grapes, nuts and crackers

Baked Wheel of Brie en Croûte

With toasted walnuts and brown sugar.

Charcuterie

assorted cured meats, marinated olives, peppers, focaccia bread

Crudités

Assorted farmed vegetables, selection of specialty

seasonal vegetables with Fresh Pesto Hummus

Berries

Strawberries, blackberries, raspberries and blueberries (seasonally)

Quesadillas Gringas

Chicken, Beef or Vegetarian with sautéed onions

and bell peppers. sour cream

Chips AND

fire roasted tomato **salsa**; hand mashed, housemade **guacamole**;

slightly spicy, tomato, onion and jalapeno **Queso**;

Praline Pecan Brownies

Chocolate Chip Cookies

\$26 per guest

