

## 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 *or* Ranch Dip *or* THE Italian Inn dip \$3.00 each

### Pesto & Goat Cheese Strato

House made rosemary-olive focaccia, topped with goat cheese, pesto and sundried tomato \$2.25 each

### Artichoke in Filo Flute

Rich, herb-infused artichokes and parmesan cheese, baked in flaky pastry with fluted crust. \$2.00 each

### Basil, Bacon & Tomato Canapé

Grilled toast topped with basil aioli, bacon and tomato with sea salt and our homegrown basil \$2.50 each

### Grilled Shrimp

Marinated in garlic butter, served off the grill \$39.50 per dozen

### Gulf Shrimp

Served cocktail-style with horseradish cocktail sauce \$39.50 per dozen

### Jumbo Lump Crabcakes

Pan fried, golden brown with sauce remoulade. \$7.75 per 2 oz crabcake

### “Piggy Wellingtons”

Formerly Pigs-in-a-Blanket, flaky buttery pastry surrounding spiced sausages; served with selection of mustards. \$3.25 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. \$4.50 each

#### Seasoned Drip Beef

Award-winning; on Pumpernickel 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 \$7.75 per guest

#### Chicken Salad Sandwich

With grapes and walnuts on mini croissant \$5.00 each

#### Hickory-Smoked Salmon

With minced red onion, capers, lemons and horseradish. \$215 per 4-pound side (usually serves 15-20 people)

#### Juicy Pork Shoulder

On house-baked rolls with Carolina 'moppin Sauce. \$3.75 each

#### BBQ & Blu Wings

Roasted in a BBQ marinade, with blue cheese sauce. \$3.25 per serving

#### Grilled Chicken

Off the grill with a caramelized teriyaki marinade. \$5.00 each

#### Southern-Style Chicken Bites

Dill pickle brine, lightly breaded and air fried with honey mustard. \$12 per dozen

#### Pork Potstickers

Steamed dumplings with pork, a hint of garlic and onion. Soy-cream sauce. \$18 per dozen

#### Whole Side Hickory-Grilled Salmon

Garnished with clarified butter, sundried tomatoes and chives. \$215 per 4-pound side

#### Hickory-Smoked Honey Ham Sliders

With American & European mustards, homemade rolls. \$4.00 each

## fruit & veg

### Grilled Asparagus

Simple, freshly grilled with sea salt, pepper and olive oil \$4.50 per serving (approximately 6 spears per serving)

### Crudités

Assorted farmed vegetables, selection of specialty seasonal vegetables

Fresh Pesto Hummus and Cream Cheese & Chive \$3.00 per guest

THE Italian Inn \$3.50 per guest

### Seasonal Fruit & Berry Display

Seasonal selection of strawberries, kiwi, blackberries, raspberries, pineapple, melons, banana, blueberries, mangos, grapes \$5.25 per guest

### Bountiful Berries

Strawberries, blueberries, blackberries and raspberries \$3.50 per guest

### Stuffed Mushrooms

Sautéed peppers and onions with bacon and cream cheese, baked in portabella mushroom \$32 per dozen

### Bruchetta

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

### Roasted & Loaded Potato

Smashed potato saucer topped with full-fat-full-flavor chili, smoked cheddar, jalapeno peppers and sour cream \$3.50 each

## Cheese

### Cheese Board

Assorted local, domestic, international and farmstead cheeses

Dried fruits, grapes, nuts and crackers \$5.75 per guest

### Pesto & Goat Cheese Torte

Layered sundried tomato, basil pesto and goat cheese; with herb crostini and/or crackers \$3.75 per guest

### Warm Artichoke Tapenade

Rich marinated artichokes and parmesan cheese, baked in bread bowl with sliced French bread \$2.75 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. \$8.00 per guest

### Cream Cheese & Habañero Jelly

Served with crackers \$1.50 per guest

## Dips & Boards

### Mediterranean Board

Hummus spread topped with Kalamata olives, tomatoes, red onion, cucumber, feta and olive oil; served with focaccia and crudités \$3.00 per guest

### Jalapeno Pimento

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

### Mexican Favorites

fire roasted tomato **salsa**; hand mashed, housemade **guacamole**; slightly spicy, tomato, onion and jalapeno **Queso**; chips \$6.75 per guest

### THE Italian Inn

Sharp cheddar, Tabasco and Worcestershire with vegetable crudités \$3.50 per guest

### Smoked Salmon Dip

Creamy with capers, red onions, fresh dill on maize chips \$3.25 per guest

### Cream Cheese & Chive Dip

Light and airy cream cheese enhanced with chives and garlic-infused salt, served with vegetable crudités or tortilla chips \$3.00 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**

\$28.75 per guest

