



Catering Menu

Heavy Hors d'oeuvres

MEATS

- Assorted pre-made deli sandwiches
- Pre-carved roast beef, ham or turkey (pick 2) served with petite rolls, spicy mustard, mayonnaise, horseradish
- Mini croissants stuffed w/homemade chicken salad, pimento cheese and deli meat
- Warm rolls stuffed with ham, cheese and poppy seed mustard
- Chicken breast tenders served with two sauces
- Parmesan Chicken Skewers or Tenderloins
- Herb Chicken Skewers or Tenderloins
- Meatballs
- Bacon Cheese Roll-Ups
- Sliced ham served with petite yeast rolls, cocktail bread and finished off with a spiral ham
- Glazed Cocktail Weiners
- Sausage Pinwheels
- Ham and Cream Cheese Pinwheels
- Sausage Bacon Roll-Ups
- Mini Beef Wellington
- Wrapped Cocktail Weiners
- BBQ Sliders
- Classic Cheeseburger Sliders
- Beef Tenderloin sliders
- Filo cups stuffed with Chicken Florentine
- Meatloaf Sliders
- Mini Ciabatta Sliders
- Bourbon Glazed Kielbasa Bites
- Pork Tenderloin Sliders

- Croissants with Smoked Turkey/Spinach/Cranberry Spread
- Mini Meatball Subs
- Kielbasa and Waffles
- Southwestern Chicken Roll Ups

SEAFOOD

- Jumbo Shrimp Cocktail with cocktail sauce
- Bacon Wrapped Scallops
- Mini Crab Cakes
- Mini Crab Quiche
- Baked Crab Spread with gourmet crackers
- Cajun Seasoned Shrimp Cocktail with Cocktail Sauce
- Shrimp n Gits (in phyllo or "mini" dish)

PASTA

- Cavatappi Pasta with Marinara Sauce
- Penne Pasta with Alfredo Sauce
- Lobster Ravioli with Lobster Cream Sauce
- Portabella Ravioli in Mushroom Cream Sauce
- Cheese Tortellini with Marinara or Alfredo Sauce
- Fresh Garden Pasta Salad
- Fresh Garden Cheese Tortellini Salad
- Italian Shrimp and Rice Salad
- Spinach Stuffed Lasagna Noodles
- Bowtie pasta tossed on site with alfredo sauce, marinara sauce fresh vegetables, shrimp and grilled chicken

Catering Menu

Heavy Hors d'oeuvres continued...



DIPS AND SPREADS

- Assorted cheeseballs with assorted gourmet crackers (pineapple cheeseball, herb cheeseball, chipped beef cheeseball, strawberry cheese ring)
- Baked Artichoke & Spinach Dip with assorted gourmet crackers
- Honey Pecan Baked Brie en Croute with assorted crackers
- Luscious Homemade Chocolate Fondue with bananas, marshmallows, Angel Food Cake, cookies, strawberries.
- Cold Spinach Dip with assorted crackers
- Baked Cheese Spread with crackers
- Buffalo Chicken Dip with chips
- Hot Sausage/Salsa Dip with chips
- Homemade Salsa and Guacamole with chips
- Bleu Cheese and Bacon Dip with crackers and chips
- Roasted Red Pepper Hummus served with pita chips

MISCELLANEOUS

- Assorted Fresh Vegetables with dip
- Assorted Fresh Fruit with Nutmeg Dip
- Asparagus & Cheese Roll-Ups
- Spinach and Feta Spanakapita
- Antipasta Kabobs
- Imported and Domestic Cheeses with gourmet crackers
- Garlic & Parmesan Stuffed Mushrooms
- Assorted Homemade Sweets
- Assorted Baked Canapes
- Assorted Mini Quiche
- On Site Vegetable Stir-Fry
- Filo Shells filled with collards
- Gourmet Mashed Potatoes served with bacon bits, chives, sharp cheddar cheese, butter, and sour cream. Price includes real martini glasses.
- Shrimp 'N Grits: stone ground grits served in a martini glass and topped of with southern style shrimp.
- Shrimp Creole Martini: white rice served in a martini glass and topped with New Orleans style shrimp creole.
- Veggie Pinwheels
- Belgium Endive stuffed with Pimento Cheese
- Pimento Cheese Sliders
- Cucmber Canapes

Catering Menu

Heavy Hors d'oeuvres continued...



CARVED MEATS

All carving stations include a fully dressed carver, assorted petite rolls, mayonnaise, spicy mustard and horseradish sauce.

- Baked Turkey Breast
- Baked Ham
- Rosemary, Wine and Garlic Pork Loin
- Herb Crusted Beef Tenderloin
- Prime Rib

STATIONS/BARS

Stations are priced according to how many and which items are chosen to create the station. The following stations can be created:

- Fruit and Chocolate Fondue Station
- Fruit and Vegetable Station
- Pasta Station
- Mashed Potato Station
- Stir-Fry Station
- Meat Carving Station
- Shrimp 'n Grits Station
- Slider Station
- Cookie Bar
- Candy Station
- S'mores Bar
- Milk and Cookies
- Milk and Doughnuts
- Cheese and Charcuterie Station

PARFAITS (Mini portion served in a 2 oz. dish)

- BBQ/Slaw/Cornbread Muffin
- Turkey/Gravy over Dressing
- Beef Tips over Rice or Mashed Potatoes
- Shrimp Creole over Rice
- Shrimp n Grits

LATE NIGHT SNACK (ideal for wedding receptions)

- Grilled Cheese Station
- Milk and Cookies
- Milk and Doughnuts
- S'more Station
- Fresh Popped Popcorn
- Nacho Station

BEVERAGES

- Sweet Iced Tea
- Flavored Tea
- Refreshing Slushy Punch
- Lemonade
- Soft Drinks
- Coffee
- Spiced Cider
- Coffee Bar: 2-3 types of coffee, 3 different flavors of creamer