



Priced per person excluding taxes and service fees. We recommend selecting three to four items.

ROAST BEEF CROSTINI

*Balsamic Caramelized Onion,
Gorgonzola Cream*

BEEF TENDERLOIN

PARMESAN CRISP

Arugula, Horseradish Cream

BRAISED BEEF SHORT

RIB TOSTADA

*Honey Poblano Cream,
Pickled Red Onion*

BEEF BRISKET BISCUIT

*Caramelized Onions, Gruyere Cheese,
and Roasted Garlic Aioli*

FRIED CHICKEN & WAFFLE BITE

Belgian Waffle, Maple Dijon Drizzle

LAMB LOLLIPOP

Tzatziki Sauce

SOUTHERN BUTTERMILK

FRIED CHICKEN BITE

Spicy Sauce, Slaw, and Pickle

CAROLINA PULLED

PORK WONTON

*Crispy Wonton, Creamy Cole Slaw,
Spicy Pickle Relish*

MINI BRAISED PORK TACO

Red Cabbage and Cilantro Slaw

CHEDDAR & HERB BISCUIT

*Topped with Pimento Cheese, Prosciutto,
Pickled Green Tomato Relish*

BACON WRAPPED DATES

Stuffed with Herbed Goat Cheese

DUCK CONFIT & BLUE CORN

GRITS TASTING

Crispy Onion and Cranberry Reduction

BAO BUN

*Pork Belly, Chicken, or Beef. Sticky Sauce,
Carrot, Cilantro, Pepper*

MINI CHARCUTERIE BOARD

*Chef's Choice Italian Meats, Cheeses,
and Breads*



Priced per person excluding taxes and service fees. We recommend selecting three to four items.

PESTO SHRIMP CROSTINI

Chopped Shrimp Tossed with Pesto, Prosciutto

SHRIMP SKEWER

Remoulade Sauce

SHRIMP & GRITS TASTING

MINI BAJA SHRIMP TACO

Red Cabbage Slaw, Baja Sauce

SMOKED SALMON BLINI

*Puff Pastry, Smoked Salmon,
Lemon Dill Cream, Black Caviar*

BACON WRAPPED SCALLOPS

SCALLOP & CHAMPAGNE RISOTTO

MINI POKE BOWL

Lime, Sesame Oil, Asian Seasonings

TUNA TARTARE WONTON

Lime, Sesame Oil, Asian Seasonings

PICKLED SHRIMP

Citrus Pickle, Aromatic Herbs and Spices

LOWCOUNTRY BOIL CROQUETTE

*Diced Smoked Sausage, Shrimp, Red Potatoes,
Corn, Southern Seasonings, Panko Encrusted,
Cocktail Sauce*

MINI CRAB CAKES

Lemon Dill Aioli

SHE CRAB SOUP SHOOTER

CHARLESTON CRAB DIP CROSTINI

OYSTER SHOOTER

Cucumber Mignonette and Cocktail Sauce

OYSTER ROCKEFELLER

MINI LOBSTER ROLL

*Maine Lobster, Split Top Bun, Scallion,
Lemon Caviar*

LOCAL CEVICHE

Citrus, Avocado, Onions, Peppers



Priced per person excluding taxes and service fees. We recommend selecting three to four items.

GOAT CHEESE & FIG CROSTINI

*Goat Cheese, Thyme and Red Wine
Infused Fig Compote*

CAPRESE SKEWER

*John's Island Tomatoes, Fresh
Mozzarella, Basil, Balsamic Reduction*

HEIRLOOM CAPRESE

PARMESAN TUILE

Balsamic Pearls

SOUTHERN DEVILED EGGS

Classically Made or Assorted Toppings

**MUSHROOM &
GRUYERE TARTLET**

Thyme Garlic, Truffle Oil

DUCK CONFIT EGG ROLL

*Bok Choy, Carrots, Ginger,
Red Bell Peppers*

STRAWBERRY BRIE CROSTINI

Honey Whipped Bris, Basil Chiffonade

MINI TOMATO PIE

John's Island Tomatoes, Onion, Basil

MAC & CHEESE CUPCAKES

*Topped with Aged Gouda
and Crispy Prosciutto*

**FRIED MACARONI &
PIMENTO CHEESE BITE**

Spicy Aioli

FRIED GREEN TOMATO

*Panko Encrusted, Pimento Cheese,
Crumbled Bacon or Herbed Goat Cheese
and Red Pepper Jelly*

STUFFED MUSHROOMS

Creamy Spinach, Artichoke, Parmesan

TOMATO BASIL SOUP SHOOTER

*Mini Grilled Pimento Cheese
Sandwich Garnish*



HORS D'OEUVRES
SEASONAL FAVORITES

Priced per person excluding taxes and service fees. We recommend selecting three to four items.

SPRING & SUMMER

.....

WATERMELON &
WHIPPED FETA BITE

*Pickled Shallot, Basil Puree,
Balsamic Pearls*

GRILLED CORN FRITTER

Topped with Pimento Cheese

TOMATO, STRAWBERRY,
BASIL BRUSCHETTA

MARGARITA SHRIMP SHOOTER

*Tequila Lime Marinated Shrimp,
Fruit Salsa, Salted Rim*

MARINATED BEEF SATAY

Topped with Fresh Chimichurri Sauce

FALL & WINTER

.....

POMEGRANATE GLAZED PORK
TENDERLOIN CROSTINI

*Honey Thyme Whipped Goat Cheese,
Balsamic Reduction, Toasted Pistachio*

ROASTED BEET TOPPED FRIED
GOAT CHEESE CROQUETTE

Arugula, Champagne Vinaigrette

ROSEMARY CROSTINI

Baked Brie & Cranberry Relish

ROASTED BUTTERNUT
SQUASH SOUP SHOOTER

Crème Fraiche, Parmesan Crisp

MINI CHICKEN POT PIE

*Fresh Vegetables, Pan Sauce,
Topped with Buttermilk Biscuit*