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HORS D'OEUVRES

FROM THE LAND

Beef, Pork, Poultry, and Lamb

Priced per person excluding service fees and taxes.

ROAST BEEF CROSTINI

Balsamic Caramelized Onion, Gorgonzola Cream

BEEF TENDERLOIN PARMESAN CRISP

*Arugula, Horseradish Cream *GF*

BRAISED BEEF SHORT RIB TOSTADA

*Honey Poblano Cream, Pickled Red Onion *GF*

BEEF BRISKET BISCUIT

Caramelized Onions, Gruyere Cheese, and Roasted Garlic Aioli

FRIED CHICKEN & WAFFLES

Belgian Waffle, Maple Dijon Drizzle

LAMB LOLLIPOP

ChimiChurri or Tzatziki Sauce

DUCK CONFIT EGG ROLL

Bok Choy, Carrots, Ginger, Red Bell Peppers

BISON SLIDERS

Herbed Goat Cheese and Red Onion

CAROLINA PULLED PORK WONTON

Crispy Wonton, Creamy Coleslaw, 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 *GF*

BAO BUN

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

CHARCUTERIE TASTING

Chef's Choice Italian Meats, Cheeses, and Breads



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SHRIMP BROCHETTE

Remoulade Sauce

SHRIMP TOPPED GRIT CAKE

Parmesan Grit Cake

MINI SHRIMP TACO

Red Cabbage Slaw and Baja Sauce

SMOKED SALMON BLINI

Smoked Salmon, Lemon Chive Cream, Caviar

BACON WRAPPED SCALLOPS

Basil Oil Drizzle

SCALLOP OVER CORN RELISH

Fire Roasted Peppers

MINI POKE BOWL

*Lime, Sticky Rice, Furikake *GF*

PICKLED SHRIMP

*Citrus Pickle, Aromatic Herbs and Spices *GF*

LOWCOUNTRY CROQUETTE

Smoked Sausage, Shrimp, Red Potatoes, Corn

MINI CRAB CAKES

Lemon Dill Aioli

SHE CRAB SOUP SHOOTER

Smoked Paprika

OYSTER ROCKEFELLER

MINI LOBSTER ROLL

Split Top Bun, Scallion

MINI OYSTER OR SHRIMP PO'BOY

TUNA TARTARE

*Lime, Sesame Oil, Rice Wafer *GF*



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GOAT CHEESE & FIG CROSTINI

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

CAPRESE SALAD

*Fried Artichoke, Tomatoes, Fresh Mozzarella,
Basil Oil*

SOUTHERN DEVILED EGGS

MUSHROOM & GRUYERE ARANCINI

Arborio Rice, Thyme, Garlic, and Truffle

STRAWBERRY BRIE CROSTINI

Honey Whipped Brie, Basil Chiffonade

BLACK BEAN CAKE

*Fried Avocado, Honey Poblano Cream, Pico de
Gallo*

SPINACH, ARTICHOKE, & PARM TARTLET

MINI TOMATO PIE

Johns Island Tomatoes, Onion, Basil

FRIED MACARONI & PIMENTO CHEESE BITE

Spicy Aioli

FRIED GREEN TOMATO

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

FRIED RAVIOLI

House Marinara, Shaved Parmesan, Basil

TOMATO BASIL SOUP SHOOTER

Mini Grilled Pimento Cheese Sandwich Garnish



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SPRING & SUMMER

WATERMELON & WHIPPED FETA BITE

Pickled Shallot, Basil Puree, Balsamic Glace

TOMATO, STRAWBERRY, BASIL BRUSCHETTA

GRILLED PEACH CROSTINI

*Honey Whipped Ricotta, Pistachios, Balsamic
Glaze*

FALL & WINTER

GOAT CHEESE CROQUETTE

Arugula, Roasted Beet, Champagne Vinaigrette

BAKED BRIE CROSTINI

Cranberry Relish, Rosemary Dust

ROASTED BUTTERNUT SQUASH SOUP SHOOTER

Crème Fraiche

MINI CHICKEN POT PIE

Fresh Vegetables, Pan Sauce

DUCK CONFIT & BLUE CORN GRITS TASTING

*Crispy Onion and Cranberry Reduction *GF*