

SEAFOOD

- Citrus Herb Shrimp
- Crab Fritter with Sweet Corn, Leeks, Mascarpone & Lemon Aioli
- Miniature Crab Cakes with Lemon Thyme Aioli
- Shrimp & Grits Cake with Capers, Tomato & Crispy Prosciutto
- Shrimp Taco Bite
- Smoked Salmon on Potato Crisp with Dill Mascarpone & Capers
- Stuffed Mushrooms with Crabmeat

PASSED ONLY - CHEF REQUIRED

- Tuna Tartare on Mini Rice Cake with Avocado, Jalapeno & Ponzu Sauce
- Tater Tot topped with Caviar & Creme Fraiche
- Baked Oysters with Spinach, Pancetta, Shallots & Parmesan (*MP)
- Cornmeal Fried Oysters with Cajin Remoulade (*MP)
- Walking Raw Oyster Bar (*MP)

VEGETARIAN

- Baba Ghanoush with Vegetables on Grilled Flatbread
- Baked Brie Cheese topped with Blueberry Gastrique & Candied Walnuts
- Caprese Bite with Mozzarella, Tomato, Fresh Basil & Balsamic
- Crostini with Basil Pesto, Goat Cheese & Roasted Tomato
- Crostini with Tomato Jam & Fresh Mozzarella
- Mini Tomato Pie
- Mini Twice Baked Potatoes with Chive Creme Fraiche
- Mushroom Empanada with Cilantro Crema
- Roasted Vegetable Miniature Quiche
- Strawberries stuffed with Goat Cheese, Pistachio Powder & Balsamic
- Traditional Hummus with Seasoned Pita Points
- Warm Spinach & Artichoke Dip with Seasoned Pita Points
- Watermelon, Feta, Fresh Mint & Balsamic Drizzle (seasonal)

PASSED ONLY - CHEF REQUIRED

- Fontina Arancini with Spicy Tomato Coulis
- Grilled Flatbread with Wild Mushrooms, Mascarpone, & Shaved Parmigiano Reggiano
- Spinach, Red Pepper, Pesto & Gruyere Cheese Panini
- Tempura Okra, Green Bean & Sweet Potato with Sriracha Aioli (seasonal)
- Vegan Mini Taco Black Bean & Sweet Potato with Avocado Lime Creme

CHICKEN & DUCK

- Chicken Salad on Endive
- Chicken Salad on Mini Potato Roll
- Chicken Satay Skewers with Ponzu Sauce
- Grilled Lemon & Rosemary Chicken Skewers
- Marinated Chicken Drumette
- Pulled Chicken BBQ Sliders
- Roasted Chicken Skewers with White BBQ Sauce

PASSED ONLY - CHEF REQUIRED

- Chicken or Duck Quesadilla with Black Bean-Corn Salsa & Cilantro Creme Fraiche
- Grilled Flatbread with Chicken, Pesto, Roasted Vegetables & Goat Cheese
- Mini Chicken Biscuit with Honey Drizzle



BEEF, LAMB, & PORK

- Asian Pork Steamed Bun
- Beef Tenderloin & Blue Cheese Crostini with Port Wine Reduction
- Braised Boneless Beef Short Rib Slider with Horseradish Creme
- Housemade Mini Biscuits with Aged Gouda & Grilled Conecuh Sausage
- Marinated Lamb Skewers with Chimichurri Sauce
- Mini Cheeseburger with House-made Pickle & Aioli
- Pork Belly BLT with Roasted Tomato & Basil Aioli
- Pork Tenderloin Slider with Romesco & Manchego
- Slow Braised Leg of Lamb Grilled Flatbread with Cucumber Tzatziki
- Grilled Figs with Walnuts & Prosciutto (seasonal)
- Prosciutto & Melon Crostini with Creamy Whipped Ricotta, Balsamic Glaze, & Fresh Basil (seasonal)

PASSED ONLY - CHEF REQUIRED

- Asian Style Braised Pork Tacos with Quick Pickle Kimchi Slaw
- Braised Beef Short-Rib Panini with Gruyere Cheese

{ PLEASE NOTE }

- Your choice of premium set up or full service event.
- Please inquire if interested in having our service staff serve any items passed served for an additional fee.
- Menus are priced per person starting at \$20 and must be a minimum of 20 people per menu item.
- A 20% non-refundable deposit is due at time of booking to reserve event date.