

Cocktail Receptions

Hot Hors d 'oeuvres

Priced per 50 pieces at \$175.00++

Blackened Sea Scallops with Mango Salsa

Mini Plantation Crab Cakes with Red Pepper Aioli or Rémoulade Sauce

Bacon Wrapped Sea Scallops or Shrimp

Mini Beef Wellingtons

Lollipop Lamb Chop with Mango Mint Chutney

Crispy Panko Crusted Shrimp with Soy Ginger Dipping Sauce

Seared Salmon Brochettes with Honey Mustard Glaze

Plantation Selections

Priced per 50 pieces at \$150.00++

Sesame Chicken Fingers with a Basil Ginger Sauce

Low-Country Cheese Biscuits with Smithfield Ham

Spanakopitas (Spinach Cheese Puffs)

Coconut Chicken with Sweet & Sour Sauce

Mini Cheeseburgers

Vegetable Spring Roll with Sweet Chili Sauce

Artichoke Heart with Goat Cheese and Basil Aioli

Mahi Fingers with Cajun Rémoulade

Pork Potstickers with Soy Ginger Dipping Sauce

Fried Green Tomatoes

Assorted Mini Quiche

Crab Stuffed Mushroom Caps

Chicken Kabobs with Pineapple

Tart Shells with Caramelized Onions, Wild Mushrooms & Gruyere Cheese

Brie & Spinach Quesadillas

Spicy Grits Cake with Zesty Salsa

Brie & Raspberry Tart with Toasted Almonds

Cold Hors d 'oeuvres

Priced per 50 pieces \$150.00++

Strawberries stuffed with Strawberry Cream Cheese
Asparagus Wrapped with Prosciutto
Lobster Salad in Mini Phyllo Cups
Smoked Salmon Pinwheels
Assorted Bruschetta, Tomato & Basil, Olive Tapenade
Fruit Kabobs
Crab stuffed Cherry Tomatoes
Mango Chili Shrimp Skewers
Chocolate-Covered Strawberries
Chilled Shrimp with Cocktail Sauce

Displays

Whole Poached Salmon w/ Red Onions, Capers and Dill Cream Cheese	MARKET PRICE++
Baked Brie En Croûte (1 Round serves 30)	\$165.00++ (per round)

Displays

	<u>Serves 50</u>
Baked Crab Dip with Toasted French Bread	\$175.00++
Spinach Artichoke Dip with Pita Chips	\$150.00++
Crudités of Raw Vegetables with Garlic & Chevre Dip	\$150.00++
Cheese Display with Assorted Crackers	
Domestic Selection	\$175.00++
Imported Selection	\$225.00++
Fresh Fruit w/ Honey Yogurt Dip or Chocolate Fondue	\$150.00++
Italian Antipasto Display	\$225.00++
Balsamic Roasted Vegetables	\$175.00++

Carving Station

Steamship Round of Beef	(Serves 200)	\$725.00++
Top Round of Beef	(Serves 50)	\$250.00++
Breast of Turkey	(Serves 25)	\$150.00++
Roasted Tenderloin of Beef	(Serves 20)	\$325.00++
Buffet Boneless Ham	(Serves 50)	\$250.00++
Herb Roasted Pork Loin	(Serves 25)	\$175.00++

Includes appropriate condiments and rolls.

Carver Fee \$95.00 All items professionally carved during your function.

Show Stopping Stations - Our Specialties

Pasta Station

(Please Select Two Pastas)

Penne Rigati à la Vodka

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Spinach and Ricotta Ravioli with Red Pepper Cream

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Cavatelli Primavera with Pesto, Artichokes and Sun-dried Tomatoes

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Fusilli with Herb Alfredo

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Bowtie Puttanesca

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Cheese Tortellini with Marinara Sauce

\$15.00++ per person

Chef Required - \$95

Additions to any Pasta:

Grilled Julienne Chicken	\$3.00++ pg
Sautéed Shrimp	\$5.00++ pg

Show Stopping Stations - Our Specialties (continued)

Mashed Potato or Mashed Sweet Potato Bar with assorted condiments

\$7.50++ per person

Gulf Shrimp and Sea Scallops

Sautéed with Extra Virgin Olive Oil,
Diced Tomato, House-grown Herbs,
White Wine and Garlic

\$17.00++ per person

Chef Required - \$95

Sauté Station

(Please Select One Sauté Item)

Sautéed Shrimp and Stone-Ground Yellow Grits

Shrimp Sautéed w/ Garlic, Onions and Tomatoes

\$15.00++ per person

Chef Required - \$95

Asian Vegetable Stir Fry

\$9.50++ per person

Additions to Stir Fry:

With Chicken \$3.00++ per person

With Baby Shrimp \$5.00++ per person

Chef Required-\$95.00