

HORS D' OEUVRES SELECTIONS SERVE UP TO 50 GUESTS

unless noted otherwise & include the following necessities:
| premium acrylic disposable plates | disposable flatware | napkins | disposable tablecloths |
| 18% charge for ala carte items will apply |
| tax, gratuity & delivery charges will be added as applicable |

CHICKEN LETTUCE WRAPS

Pecan smoked chicken | roasted red pepper | chipotle aioli
\$75

CHICKEN & WAFFLE SKEWERS

Lightly fried chicken | housemade Belgian waffle | spiced honey drizzle
\$85

GRILLED CHEESE MINIS

Asiago | cheddar | applewood bacon | bacon-onion jam
\$75

SHRIMP & GRIT SHOOTERS

Housemade cheese grits | succulent Gulf shrimp
\$85

PORK SLIDERS

shredded pork | signature BBQ sauce | Hawaiian bun
\$55

CRAB STUFFED MUSHROOMS

Baked | Alaskan snow crab meat | button mushrooms
\$110

CRISPY CHICKEN DRUMETTES

Lightly breaded | house BBQ sauce or roasted honey glaze
\$65

HOT HORS D'OEUVRES



HOT HORS D'OEUVRES

STEAK BROCHETTES

skewers of tender beef tips | onions & peppers | teriyaki glaze

\$105

MINI BEEF WELLINGTON

tenderloin | puff pastry | mushroom bordelaise

\$110

BEEF TENDERLOIN

hand-carved | silver dollar rolls | herb horseradish

\$8 per person

CHICKEN POT STICKERS

steamed | minced chicken | Chinese vegetable | orange-ginger sauce

\$55

CHICKEN CORDON BLEU BITES

ham & gruyere stuffed chicken breast | lightly fried | cream sauce inside

\$65

THAI CHICKEN SPRING ROLLS

with duck sauce

\$110

CHICKEN TERIYAKI KEBABS

\$135

BUFFALO WINGS

with bleu cheese & celery

\$65

GATOR BITES

farm raised Florida alligator | deep fried until golden

\$95



HOT HORS D'OEUVRES

MEATBALLS

choice of marinara | BBQ | Swedish | or Sweet & Sour
\$55

ITALIAN SAUSAGE BITES

sweet Italian sausage | grilled onions & peppers
\$55

SAUSAGE STUFFED MUSHROOMS

jumbo buttons | spicy Italian sausage | parmesan
\$110

PETITE BABY QUICHE

assorted flavors like bacon & swiss | spinach & onion
\$55

VEGETABLE SPRING ROLLS

with mustard sauce
\$85

SPANAKOPITA

spinach | feta | phyllo
\$75

PHYLLO ASPARAGUS

tender asparagus tips | cream cheese | flaky phyllo
\$75

GREEK CROSTINIS

spinach | goat cheese | crisp crostini
\$85



HOT HORS D'OEUVRES

COCONUT SHRIMP

with Jamaican marmalade

\$85

BUFFALO SHRIMP

\$80

MINI CRAB CAKES

handmade | jumbo lump crab | remoulade sauce

\$125

BACON WRAPPED SCALLOPS

sea scallop | applewood bacon

\$110

CONCH FRITTERS

with house remoulade sauce

\$75



COLD HORS D'OEUVRES

FOCACCIA BREAD

Roman-style | fresh herbs | feta | sliced tomato | baked
\$45

SHRIMP COCKTAIL

with house cocktail | lemon
\$28 per pound

MINI CUBANS

Cuban bread | genoa salami | roast pork | sliced ham | pickle | mayo | mustard
\$85

SCACCIAIA

thick crust pizza | topped with fresh marinara | mozzarella | served cold
\$60

BUFFALO MOZZARELLA & TOMATOES

fresh mozzarella | sliced tomato | fresh basil | balsamic reduction
\$85

FLORIDA CAPRESE SKEWERS

mozzarella | watermelon | cherry tomato | red onion | basil | balsamic reduction
\$65

BRIE WHEEL

18-inch wheel | Apple Duxelles or Pesto & sundried tomato
\$125



COLD HORS D'OEUVRES

VEGETABLE PATCH

array of fresh vegetables | two house dips | serves 50
\$75

CHEESE DISPLAY

imported & domestic cheeses | gourmet crackers | serves 50
\$110

FRUIT DISPLAY

fresh, seasonal fruits | yogurt dip | serves 50
\$95

PARADISE ISLAND DISPLAY

fresh, seasonal fruits | import & domestic cheeses | garden vegetables | gourmet
crackers & breads | assorted dips
\$4 per person

