

HORS D' OEUVRES SELECTIONS

priced per person | minimum order of 50 pieces
| premium acrylic disposable plates | disposable flatware | napkins | disposable
tablecloths | linen cloths available for additional fee
| 18% charge for ala carte items will apply |
| tax, gratuity, staff & delivery charges will be added as applicable |

SMOKED CHICKEN CUPS

Pecan smoked chicken | roasted red pepper | chipotle aioli
\$1.95

CHICKEN & WAFFLE SKEWERS

Lightly fried chicken | housemade Belgian waffle | spiced honey drizzle
\$1.95

GRILLED CHEESE MINIS

Cheddar | gouda | bacon-onion jam
\$1.95

SHRIMP & GRIT SHOOTERS

Housemade cheese grits | succulent Gulf shrimp
\$2.25

PORK SLIDERS

shredded pork | signature BBQ sauce | Hawaiian bun
\$1.50

PETITE BABY QUICHE

assorted flavors like bacon & swiss | spinach & onion
\$1.75

CRISPY CHICKEN DRUMETTES

Lightly breaded | house BBQ sauce, roasted honey glaze OR buffalo sauce
\$1.75

MINI BEEF WELLINGTON

tenderloin | puff pastry | mushroom bordelaise
\$2.85



HOT HORS D'OEUVRES

STEAK BROCHETTES

skewers of tender beef tips | onions & peppers | teriyaki glaze
\$2.95

BEEF TENDERLOIN

hand-carved | silver dollar rolls | herb horseradish
\$10.00

CHICKEN POT STICKERS

steamed | minced chicken | Chinese vegetable | orange-ginger sauce
\$1.95

CHICKEN CORDON BLEU BITES

ham & gruyere stuffed chicken breast | lightly fried | cream sauce inside
\$1.95

CHICKEN KEBABS

\$2.70

GATOR BITES

farm raised Florida alligator | deep fried until golden
\$2.95

SAUSAGE STUFFED MUSHROOMS

Cremini mushrooms | mild Italian sausage | parmesan
\$2.60

CRAB STUFFED MUSHROOMS

Baked | cremini mushrooms | crab
\$2.95

GREEK STUFFED MUSHROOMS

cremini mushrooms | spinach | feta
\$2.60



HOT HORS D'OEUVRES

MEATBALLS

CHOICE of Marinara | BBQ | Swedish | Greek | Cranberry Sauce |
OR Sweet & Sour
\$1.25

VEGETABLE SPRING ROLLS

with mustard sauce
\$1.95

SPANAKOPITA

spinach | feta | phyllo
\$1.95

MINI CRAB CAKES

handmade | jumbo lump crab | remoulade sauce
\$2.95

BACON WRAPPED SCALLOPS

sea scallop | applewood bacon
\$2.95

CONCH FRITTERS

with house remoulade sauce
\$2.30

COCONUT SHRIMP

with marmalade
\$2.25

RASPBERRY BRIE PUFF PASTRY BITES

with candied walnuts
\$2.15

FRIED MUSSELS

with fra diablo
\$2.25



HOT HORS D'OEUVRES

MINI PROSCIUTTO LEEK FRITATTA

basil | fontina cheese
\$3.50

FILET AU POIVRE BITES

tenderloin | hardwood smoked bacon | green peppercorns
\$2.95

PULLED PORK JALAPENO POPPERS

BBQ pork | cream cheese | hardwood smoked bacon
\$2.15

PULLED PORK WONTON

cream cheese | green onion
\$2.25



COLD HORS D'OEUVRES

GREEK CROSTINI

spinach | goat cheese | crisp crostini
\$1.95

FOCACCIA BREAD

Roman-style | fresh herbs | feta | sliced tomato | baked
\$1.50

SHRIMP COCKTAIL

with house cocktail | lemon | served as display OR Butler passed shooter
\$28 per pound

MINI CUBANS

Cuban bread | genoa salami | roast pork | sliced ham | pickle | mayo |
mustard
\$1.90

SCACCIAIA

thick crust pizza | topped with fresh marinara | mozzarella | served cold
\$1.50

BUFFALO MOZZARELLA & TOMATOES

fresh mozzarella | sliced tomato | fresh basil | balsamic reduction
\$1.90

FLORIDA CAPRESE SKEWERS

mozzarella | watermelon | cherry tomato | red onion | basil | balsamic
reduction
\$1.90

CHARCUTERIE SKEWERS

Assorted meats | local cheeses | artichoke heart | tomato
\$3.50

PROSCIUTTO WRAPPED ASPARAGUS

House made boursin | balsamic glaze
\$2.50



COLD HORS D'OEUVRES

SHRIMP COCKTAIL SHOOTERS

succulent shrimp | tangy cocktail sauce
\$2.90

TUNA WONTON CRUDO

cold-smoked yellowfin tuna | avocado | fennel | ginger
\$4.75

CHARCUTERIE BOARD

Artisan meats | local cheeses | jardinière veg | whole grain mustard |
cocktail bread
\$10.00

VEGETABLE PATCH

array of fresh vegetables | two house dips
\$1.80

CHEESE DISPLAY

imported & domestic cheeses | gourmet crackers
\$2.70

FRUIT DISPLAY

fresh, seasonal fruits | yogurt dip
\$2.10

PARADISE ISLAND DISPLAY

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

