



HORS D'OEUVRES

Aged Brie with a Strawberry Fig Basil Fresca

Belgium Endive Spears with a Tarragon Cream Lump Crabmeat Filling
with Petal Confetti

Dried Apricot with and Brandied Mascarpone

Ahi Tuna with a Nappa Cabbage Slaw, Wasabi Cream Drizzle in
Sesame Cone

Jumbo Shrimp Cocktail with a Spicy Cocktail Sauce

Tempura Artichokes with a Lemon Aioli

Grilled Petite Lamb Chops with a Herb Marinated panko Crust

Butternut Squash Cake with a Goat Cheese Crème Fraiche

Artichoke Soufflé Tarts

Beef Satay with an Oriental Thai Peanut Sauce



Franks En Croute (Tiny Franks Wrapped in Puff Pastry Served with a Mustard Sauce)

Gourmet Grilled Cheese Wedge with a Tomato Bisque Shooter

Sesame Chicken with an Orange Horseradish Marmalade

Mandarin Chicken Spring Rolls with a Florida Orange Sauce

Crisp White Truffle Risotto Pearls

Teeny Tiny Burger sliders with a Red Pepper Jam and Fried Shallots

Carolina Crab cake with a Wasabi Ginger Remoulade

“Dinner by The Bite”- These are just a few of our menus items to tempt your palate, we have many more creative ideas for your event.

Asian Chicken Skewer with Vegetable LoMein served in an Asian to-go container

Cheese Tortellini Pasta with a White Parmesan Sauce with a Truffle Telligio Crunch



Beer Braised Short Ribs over Creamy Polenta Served in a small dish

Traditional Shrimp Scampi Sautéed by our chefs with Garlic, Heirloom Tomatoes and Chiffonade of Fresh Basil

Seared Asian Duck Style Duck Breast with a Black Cherry Reduction

Pan-Seared Chicken Dumplings, Wok-Seared Asparagus, Exotic Mushrooms and Ginger Sesame Sauce