



Appetizer Menu

AN IMPRESSIVE LIST OF DELECTABLE SMALL PLATES
MADE FROM LOCALLY SOURCED VEGETABLES AND MEATS

HOT AND COLD APPETIZERS

Exquisitely Designed Platters of Hand-Crafted Hors d' Oeuvres

SKEWERS OF GRILLED CHICKEN

Brushed with a Red Pepper Pesto

NOUVELLE POTATOES

Stuffed with a Panache of Gently Sautéed Vegetables

MINI GRILLED CHEESE

With a Chipotle Butter Drizzle

POLENTA TRIANGLES

Bite-sized Polenta Triangles with Roasted Peppers and Gorgonzola

VIETNAMESE VEGETABLE SPRING ROLLS

With a Lemon Basil Aioli or Thai Peanut Sauce

SCALLOP CEVICHE

Served in Miniature Petite Tortilla Cups

MUSHROOM FROMAGER

Freshly Harvested Button Mushrooms
With Sautéed Spinach and a Blend of Three Cheeses

POTATO & VEGETABLE LATKES

Allumettes of Seasoned Potato, Zucchini, and Squash
Gently Sautéed & Topped with a Dollop of Vegetable Sour Cream

NATURE SWEET FIGS

Stuffed with Gorgonzola Cheese and Sweet Chopped Pecans

BABY ASPARAGUS

Wrapped in Spanish Serrano Ham with a Drizzle of Balsamic Vinaigrette

MINIATURE SLIDERS

Black Angus Chopped Beef Topped with Cheddar Cheese on a Miniature Brioche Roll

SEARED BLACK ANGUS SIRLOIN CARPACCIO

Served on Herb-Seasoned Croutons with a
Cranberry Chutney Topped with Crispy Shallots

MINIATURE VEGETARIAN QUESADILLAS

Wild Mushrooms, Roasted Poblano Peppers, Shredded Cheese

CHICKEN QUESADILLAS CORNUCOPIA

Seasoned Chicken Breast, Peppers, Three Cheeses

BEEF BURRITOS

Beef, Onions, Peppers, and Refried Beans
Wrapped in a Flour Tortilla

CROSTINI

Seasoned Croutons with Mozzarella and Fire-Roasted Peppers

ALMOND GINGER CHICKEN

Skewers of Chicken Served with a Hot and Sour Dipping Sauce

BLT

Apple Smoked Bacon, Mixed Field Greens and Grape Tomatoes
Served on Savory Pate Choux with Horseradish Cream

SPICED SHRIMP

Served on an Avocado Toast Point

SOUTHWESTERN CRAB CAKES

Showered with a Tartar Mouseline

SEARED TUNA

On a Potato Pancake with Wasabi Cream

MINIATURE SAVORY RISOTTO BALLS

With a Roasted Tomato Dipping Sauce

ORIENTAL BEEF RIBBONS

Skewers of Teriyaki-Glazed Beef Sirloin

MINIATURE REUBENS

Toasted Wedges with Glazed Corned Beef and Imported Swiss Cheese

COCONUT SHRIMP

Jumbo Coconut-Encrusted Shrimp Served with a Tangy Orange Mustard Sauce

NEW ORLEANS OYSTER FRITTERS

With a Chipotle Mayonnaise

MINIATURE PULLED PORK SANDWICH

North Carolina Pulled Pork Served in a Mini-Brioche Boule

DIM SUM

Shrimp, Vegetable, Pork, and Lemon Grass Chicken

PHILLY CHEESE STEAK SLIDERS

Tenderloin of Beef, Sautéed Tricolor Peppers, and Cheddar Cheese

PROSCIUTTO WITH A HONEY DRIZZLE

Toasted Croutons with Prosciutto, Goat Cheese, and a Honey Drizzle

SEARED FILET OF BEEF

Served on Chinese Pear with Hoisin Sauce

MINI BAKED POTATOES

With Broccoli and Cheese

SEARED SCALLOPS

With Jalapeño on a Cucumber Rounds

BABY NEW ZEALAND LAMB CHOPS

With a Dijon Mustard and Herb Crust

CRAB AND ARTICHOKE

On Wonton Crisps

SEARED DUCK BREAST

With Pear Bourbon Relish on Wonton Crisps

ALTERNATIVE APPETIZERS

Kielbasa Bites
BBQ Meatballs
Chorizo Bites
Fried Tostones with Guacamole Dip
Louisiana Hot Wings
Miniature Quesadillas
Grilled Cajun Shrimp
Drunken Shrimp
Mini Corn Dogs
Corn Fritters
Hush Puppies
Oyster Fritters with a Chipotle Mayonnaise
Andouille Sausage Appetizers

COMFORT FOOD APPETIZERS

Chicken & Waffles
Macaroni & Cheese
French Fry Cones
Lobster Rolls
Deviled Eggs
Chicken Pot Pie
Braised Short Rib Sliders
Assorted Grilled Cheese

BISTRO TABLE

Cold Platters, Presented in Baskets, Mirrors, and Platters

MIDDLE EASTERN PLATTER

Served with Pita Petals
Hummus-Sesame & Chickpea Dip
Baba Ghanoush with Tahini, Lemon, and Garlic
Tzatziki

VEGETABLE CRUDITÉ

Vine Baskets Brimming with an Effeuille of Vegetables
Served with a Choice of Dipping Sauce:
Roasted Red Pepper, Cucumber Dill, Horseradish Scallion

INTERNATIONAL CHEESE PLATTER

A Tapestry of Flavor and Color:
An International Selection of Cheeses, Presented on Platters
Laden with Fresh Fruit and Imported Crackers

BRUSCHETTA PLATTER

Served Seasoned Croutons

A Concasse of Tomato, Extra Virgin Olive Oil,
& Fresh Basil with a Hint of Garlic
An Herb-Infused Three-Bean Combination
Sautéed Balsamic Vegetables
A Piquant Southwestern Compote
Black Bean, Corn, Guacamole, Tomato

SOUTH OF THE BORDER

Southwestern Layered Dip
Assorted Refried Beans, Guacamole, Tomatoes,
Sour Cream, Black Olives, Cheddar Cheese, Salsa, Tortilla Chips

PINWHEEL PLATTER

Smoked Salmon with Dill, Roasted Vegetables, Curried Chicken

GOURMET TEA SANDWICHES

Served on Wraps, Onion Roll, Club, Pita,
Roasted Vegetables & Fresh Mozzarella, Black Forest Ham with Cheddar, Tomato
& Mozzarella, Smoked Turkey with Muenster, Roast Beef with Horseradish Sauce

BRIE CHEESE EN CROÛTE

Imported French Brie Wrapped in a Buttery Phyllo Pastry

MINIATURE BRIOCHE PLATTER

Turkey Breast with Cranberry Mayonnaise
Roast Beef with Roasted Onions and a Horseradish Cream Sauce

STATIONS

INTERNATIONAL PASTA STATION

The Following Prepared by Our Chef to Order

Choice of:

Penne à la Vodka
Tortellini Alfredo
Rigatoni Filletto di Pomodoro
Penne with Pesto Cream
Pasta with Fresh Tomatoes and Basil

Accompaniments:

Homemade Bocconcini, Fire-Roasted Peppers
Marinated Artichokes and Mushrooms
Mozzarella, Tomato, & Basil Platters

TAVOLO TOSCANO—TUSCAN TABLE

Served with Herb-Infused Olive Oil, Aged Balsamic Vinegar,
Assorted Artisan Breads

Assorted Dried Italian Sausage (Sweet & Hot)
Soppressata (Sweet & Hot)
Imported Prosciutto and Hot Capicola
Imported Italian Provolone & Fontina Cheese

Roma Tomato & Mozzarella Platters with a Chiffonade of Basil

Balsamic Roasted Vegetable Antipasto
Eggplant, Zucchini, Yellow Squash, Bermuda Onions
Tricolor Peppers, Portobello Mushrooms

Marinated Bocconcini
Mushrooms and Artichoke Hearts
Fire-Roasted Peppers
Green and Black Olives

SIZZLING KEBAB STATION

Grilled Kebabs Presented on a Bed of Rice
Beef, Chicken, Vegetable, and Lamb

MEXICAN FIESTA STATION

Taco and Fajita Station

Flour Tortillas and Taco Shells
Marinated Chicken Breast and Flank Steak
Seasoned Chopped Meat
Grated Cheddar & Jack Cheese
Raw and Sautéed Onions, Chopped Peppers
Sour Cream, Salsa

MASHED POTATO BAR

Choice of:

Sour Cream
Shredded Cheese
Crumbled Bacon Bits
Sautéed Mushrooms
Steamed Broccoli
Whipped Butter
Caramelized Onion
Country Gravy
Crumbled Gorgonzola
Sundried Tomatoes

SLIDER STATION

Certified Black Angus Burger
Cheddar Cheese, Roma Tomato, Sliced Pickle

Optional Toppings:

Crumbled Bacon
Sautéed Mushrooms
Caramelized Onions

Carolina Pulled Pork
Served with Dijon Cole Slaw

Crispy Fried Chicken
Served with Honey Dijonnaise

Beer-Battered Fillet of Fish
Served with a Creole Remoulade Sauce

Philly Cheesesteak Slider
Grilled Cheese Slider

Nathan's Hot Dog Sliders

FLATBREAD PIZZA STATION

Individual Pizzas Prepared on Site

Toppings:

Spinach
Grilled Chicken Parmigiana
Broccoli
Sausage or Pepperoni
Hawaiian
Ricotta Pizza with Basil & Fresh Tomatoes
+More

SAUTÉ STATION

Prepared in Mandarin Woks by Our Chefs

Boneless Chicken Fillet
Sirloin Strips of Beef
Bay Shrimp

Accompaniments:

Sticky White Rice
Vegetable Lo Mein

DIM SUM STATION

Choice of Steamed and Fried

Chicken Teriyaki Dumplings
Spinach Dumplings
Vegetable Spring Rolls
Shrimp Dumplings
Lemongrass Chicken
Shu Mei

RAW SEAFOOD BAR

Displayed on a Bed of Ice

Jumbo Shrimp, King Crab Claws, Little Neck Clams,
Blue Point Oysters, and Italian Seafood Salad
Served with a Horseradish Cocktail Sauce and Lemon Wedges
Lobsters Available

SUSHI STATION

Prepared by a Sushi Chef

Nigiri, Maki, and Sashimi Platters
Including Tuna, Shrimp, Salmon, and Fluke
Served on Bamboo Mats with Sliced Ginger and Dipping Sauce

CARVING STATION

Succulent Roasts, Expertly Carved to Order

Steamed Ship Round
The Ultimate in Presentation

Herb-Rubbed Turkey Breast
With a Wild Mushroom Gravy

Glazed Corned Beef
Served with a Sauce Dijonnaise

Also available:

Chateaubriande

Served with a Horseradish Cream and a Burgundy Wine Sauce

FRENCH FRY BAR

Sweet Potato, Straight Cut, and Curly Fries

Accompaniments:

Shredded Cheddar & Colby Cheese

Chili Con Carne

Brown Gravy

Creole Remoulade

Cajun Seasoning

Ranch Dressing

Malt Vinegar

Sea Salt

Honey Mustard

SOUTHERN COMFORT STATION

Smoked Brisket of Beef

North Carolina Pulled Pork

Smoked Chicken

Served on Miniature Potato Rolls

Accompaniments:

Dijon Cole Slaw

Our Famous Cheddar Corn Bread