



À LA CARTE RECEPTIONS



proof of the pudding

BUTLER-PASSED APPETIZERS

Please select a minimum of 4 savory bites for your cocktail hour.

Hot Selections

- **Seasonal Soup Shooters** 2.00
- **Stuffed Sweet Baby Peppers**
Lemon Garlic, Goat Cheese,
Smoked Tomato Sauce (GF) 2.00
- **Crispy Chicken Lollipop**
Champagne Mustard Drizzle 2.75
- **Korean BBQ Asian Spoon** 2.75
- **Bleu Cheese Beignets** 2.00
- **Chipotle Shrimp Cheddar Grits**
Shooter, Raspberry Essence 3.25
- **Vegetarian Empanada**
Mango Salsa (GF) 2.00
- **Mini Loaded Potato**
Sour Cream, Cheese, Bacon,
Chives 2.00
- **Miniature Crab Cake**
Cajun Aioli 3.95
- **Mini Argentinean Beef Skewer**
Chimichurri Glaze 3.25
- **Mini Beef Burger**
Cheddar, Tiny Brioche 3.25

Cold Selections

- **Seasonal Soup Shooters** 2.00
- **Roasted Tomato + Goat Cheese**
Goji Cracker, Crispy Basil 2.25
- **Cabrales Bleu Cheese** Ginger Snap,
Sliced Pear, Fig Preserve 2.75
- **Mini Caprese Skewers** Mozzarella,
Tomato + Basil 2.00
- **Pulled Chicken** Travis Matney's
Bootleg BBQ Sauce, Corn Biscuit,
Jalapeno Crème Fraiche 2.50
- **Avocado White Bean Hummus**
Rice Cracker, Local Micro Greens
(GF) 2.25
- **Bloody Mary Meatballs**
Celery Bite in Sake Cup 2.75
- **Sweet Potato Chips**
House-Smoked Salmon 2.75
- **Beef + Bleu Cheese Wrap**
Tomato Jam, Micro Greens 2.75
- **Classic Shrimp Shooter**
Pepper Vodka Cocktail Sauce,
Lemon 3.50
- **Mini Rosemary Biscuits**
Pimento Cheese + Ham 3.25
- **Sesame Incrusted Tuna**
Seaweed Salad, Asian Spoons 3.25
- **Salmon Tartare**
Asian Spoons 3.25

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Trend Stations are for a Minimum of 30 Persons and may be served for less than the minimum for an additional charge of 2.95 per person.

Seafood

Minimum of 30

- Crab-Stuffed Mushroom 3.50
- Lobster Ravioli 3.75
- Shrimp Shooter 3.75
- Mini Grouper Taco 3.95
- Coconut Fried Shrimp
Korean Spicy Pineapple Sauce 3.95
- Miniature Maryland Lump
Crab Cakes
Spicy Cajun Remoulade Sauce 3.95
- Ginger Seared Scallops
Thai Slaw 3.95

Pasta & Vegetarian

Minimum of 30

- Fried Cheese Ravioli Marinara
Sauce 2.25
- Oriental Vegetable Spring Rolls
with Sweet and Sour Sauce 2.95
- Spinach and Artichoke Dip
Salsa, Tortilla Chips & Pita Points 3.95
- Spanakopita – Spinach and Feta
Cheese in Phyllo Triangles 2.95
- Caprese Skewer 3.95
- Tuscan Ratatouille 2.95
- Risotto Ball 2.25
- Raspberry Encrusted Brie 2.75
- Vegetable Samosa 2.95

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Hot Hors d'oeuvres

Minimum of 30

Beef

Thai Spiced Meatballs 2.95

Miniature Beef Wellingtons 4.25

Miniature Angus Beef Sliders 3.95

Chicken

Boneless 2 Way Chicken Wings
Smoky BBQ and Tangy Teriyaki 3.25

Crispy Chicken Lollipops 3.95

Southern Style Chicken Strips
Served with Clover-Honey Mustard Sauce
& Spicy BBQ Sauce 3.95

Lamb and Pork

New Zealand Lamb "Lollipops"
Sesame Oriental Citrus Glaze 6.95

Roasted Sliced Pork on a Pretzel Roll 3.95

Pulled Pork Sliders Peach BBQ 3.95

Southern Style Spicy Sausage Dip
Crispy Tortilla Chips 4.25

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Chilled Hors d'oeuvres Selections

Minimum of 30

Domestic and Imported Cheese Board

Gourmet Crackers, Garnished with Fresh Fruit and Berries 7.95 per person

Sliced Seasonal Fruit and Berries 5.95 per person

Fresh Garden Vegetables Crudités with Choice of Bleu Cheese or Buttermilk Ranch 4.95 per person

Antipasto Display

Cured Italian Meats, Imported Cheeses, Grilled and Pickled Vegetables and Assorted Italian Breads
6.95 per person

Jumbo Shrimp

Cocktail Sauce 4.95 per person

Coconut Shrimp Martini

Coconut Shrimp and Black Bean and Corn Salsa 6.95 per person

Hummus

Pita Points 3.95 per person

Gourmet Flavored Coffee Bar

8.95 per person

Fresh Brewed Coffee, Decaffeinated Coffee, Hot Chocolate & Specialty Teas

Creamers

Fresh Vanilla, Hazelnut, Regular

Toppings

Chocolate Shavings, Whipped Cream, Cinnamon, Nutmeg

Upgrade your coffee bar to include various liquors.