

Veranda Hors d'oeuvres Buffet

This menu has been designed for groups of 20 or more guests

Select any Three items for \$21.00 per person

Select any Four items for \$25.00 per person

Select any Five items for \$29.00 per person

Cheese Board

*Assorted Domestic & Imported Cheeses
Garnished with Fresh Seasonal Berries
Accompanied by Assorted Crisps & Crackers*

Fresh Fruit Basket

*An Array of Fresh Seasonal Fruit, Melons & Berries
Served with Frangelico Yogurt Dipping Sauce*

Garden Vegetable Crudites

*Fresh Seasonal Vegetables
Presented with a Creamy, Fresh Herb Dip*

Antipasto

*Assorted Meats & Cheeses with Marinated Vegetables &
Toasted Baguette Bread
(add an additional \$1.50 per guest)*

Mini Blue Crab Cakes

*Lightly Seasoned & Served with a Creamy
Tarragon & Caper Remoulade
(add an additional \$1.00 per person)*

Baked Portobello Mushroom Wedges

*Marinated with Fresh Herbs & Olive Oil
Dressed with Boursin Cheese Starlets*

Chilled Jumbo Gulf Shrimp

*Served with Cocktail Sauce & Lemon Wedges
(add an additional \$1.50 per person)*

Southern Fried Chicken Tempter

Served with our Honey Mustard Sauce

Stuffed Mushrooms

Sausage or Crab

(crab add an additional \$1.00 per person)

Miniature Quiches

Mini Beef or Chicken Wellingtons

Asparagus wrapped in Prosciutto

Artichoke Fritters

*Artichoke Hearts Stuffed with Seasoned Crabmeat
& Tempura Battered Served with a Delicate Sauce Béarnaise*

Chicken Satay

With Toasted Sesame Seeds & a Teriyaki Glaze

Crispy Fried Shrimp

*Lightly Seasoned & served with your choice of our
Tangy Cocktail Sauce or Asian Ginger Sauce*

Meatballs

Your choice of Swedish or Sweet & Sour Sauce

Tortellini or Rigatoni

With your choice of Alfredo, Marinara or Pesto Sauce

Mini Cheesy Grit Cakes

*Topped with Pepper Jack Cheese & Diced Andouille Sausage,
accompanied with a Roasted Red Pepper Coulis
(w/ Bay Shrimp add an additional \$1.00 per person)*

Fried Green Tomato Salad Bites

*Green Tomatoes fried with a Smoked Ham batter
Topped with Maytag Bleu Cheese & Micro Greens*

Beef Crostini

*Beef Tenderloin atop a blend of Horseradish, Goat Cheese &
Boursin Cheese atop a freshly baked bread round*

Grilled Vegetables w/Balsamic Glaze

Mini Petit Fours & Pastries

Chocolate Covered Strawberries

(add an additional \$1.50 per person)

Caprese Skewers

Cucumber Coins w/Salmon Mousse

Pate Presentation w/Fruit

(add an additional \$2.00 per person)

*Customarily we add a 20% gratuity for your convenience; this amount may be modified
at your discretion.*

REVISÉD 08/2018

*Prices do not include 6% Sales Tax
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