

Veranda Hors d'oeuvres Buffet

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

Select any Three items for \$24.00 per person

Select any Four items for \$29.00 per person

Select any Five items for \$34.00 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)

Prices do not include 6.5% Sales Tax

Customarily we add a 20% gratuity for your convenience; this amount may be modified at your discretion. 03/2021