

Veranda Hors d'oeuvres Buffet

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

Select any Four items for \$36.00 per person

Select any Five items for \$42.00 per person

Select any Six items for \$48.00 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

Beef Tenderloin Tips

*Skewered and served with a BBQ Bourbon Glaze OR an Orange
Ginger Glaze*

Chicken Satay

With Toasted Sesame Seeds & a Teriyaki Glaze

Beef Tenderloin Satay

With Thai Peanut Sauce

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

Client agrees to one check with 6.5% Sales Tax added.

A 20% gratuity will be added for your convenience