

SOCIAL MENUS



Heavy Hors D'oeuvres
Small Plate Stations
Interactive Stations
Carving Stations
Butler Passed Hors D'oeuvres



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— Prices Subject to Change —

Hors d'Oeuvre Selections

*To ensure that you have a balanced menu and enough cuisine for your guests,
please choose a minimum of seven selections:*

**Three selections from Category One, Two selections from Category Two, and
Two selections from Category Three.** Additional items may be selected to enhance your menu.

*We are proud to offer locally grown and organic options
based on seasonal availability and when competitively priced.*

Category One

Choose a minimum of 3 selections.

House Smoked Chicken Salad – \$3.75 

Served with grapes, gingersnaps and yeast rolls

Curry Apple Chicken Salad – \$3.75 

Served with mango chutney, gingersnaps and yeast rolls

Southern Fried Buttermilk Chicken Fingers – \$5.00

Served with honey mustard dipping sauce
and herb ranch dipping sauce

Honey Pecan Chicken Fingers – \$3.75

Served with peach Dijon dipping sauce

California Chicken Fingers – \$5.00

Cilantro lime grilled chicken fingers
garnished with cherry tomatoes and an avocado cream sauce

Cajun Chicken Fingers – \$6.50

Served with peppers and red beans and rice
with a fried okra garnish

Mediterranean Grilled Chicken Fingers – \$5.00 

Served with Tuscan olives, artichoke hearts, pepperoncini,
roasted red peppers, pesto drizzle and toasted pine nuts

Pecan Crusted Chicken Medallions – \$4.50

Served with a peach Dijon chutney

Chicken Picatta Skewers – \$5.00

Jumbo chicken tenders battered in basil, Parmesan and egg and served with a white wine, caper and lemon butter sauce

Thai Chicken Skewers – \$3.75

Served with sesame ginger sauce

Spicy Chicken Samosas – \$4.00

Served with mango chutney

Texas Grilled Chicken Quesadillas – \$4.00

Served with queso fresco and green chili salsa

Mini Chicken Wellingtons – \$6.00

Served with tarragon Dijon aioli

Mini Buttermilk Fried Chicken Medallions – \$5.00

Served on sweet potato biscuits with red pepper jelly

Chicken Roulades – \$4.25

Stuffed with fire roasted red peppers, spinach and Feta cheese

**Sesame Crusted Pan Seared Ahi Tuna
and Seaweed Salad on Wonton Crisp – \$5.00**

Served with sweet chili and wasabi mayonnaise

Grilled Thai Beef Satays – \$5.00

Served with chimichurri sauce

Grilled Beef Satay – \$5.00

Served with raspberry chipotle BBQ sauce

Caribbean Meatballs – \$4.00

Filled with grilled pineapple, mango, roasted peppers and onions

Mini Beef Wellingtons – \$6.00

Served with champagne mustard

Mesa Rubbed Sirloin – \$5.00 

Sliced medium rare, served with chipotle sauce and yeast rolls

Sliced Beef Tenderloin – \$10.00 

Served with fresh yeast rolls and horseradish

Thai Beef Salad – \$5.00

Served with fried wonton crisps

Coconut Shrimp – \$4.50

Served with peach mango chutney

Island Shrimp and Pineapple Skewers – \$5.00 

Served with sweet chili and coconut sauce

Buffalo Shrimp Skewers – \$5.00 

Served with blue cheese buttermilk sauce

Signature Shrimp Cocktail – \$6.00 

Homemade cognac cocktail sauce

Cozze alla Pescatora – \$5.00

Sea scallops, mussels and lobster sautéed with white wine, herbs and light cream, then baked with a Parmesan crust

Fire Cracker Spring Rolls – \$5.00

Filled with shrimp and crawfish and served with chipotle laced sweet chili sauce

Maple Glazed Turkey Breast – \$4.00 

Served with creamy Dijon mustard and yeast rolls

Twice Cooked Mojo Pork Empanadas – \$4.50

Filled with peppers and Manchego cheese, served with pico de gallo

Dijon Honey Roasted Pork Loin – \$5.00 

Served with peach preserves, corn muffins and yeast rolls

Mini Asian Short Rib Pot Pies – \$5.00

Served with ginger and sweet hoisin sauce

“Great South” BBQ Pork – \$5.00 

Served with spicy house BBQ sauce and mini yeast rolls

“Great South” Cuban BBQ Pork – \$5.00 

Served with tomatillo chimichurri sauce,
chipotle lime aioli and mini yeast rolls

Asian Glazed Salmon – \$5.50

Served with edamame and fennel slaw and crackers

Assortment of Cold Smoked Salmon – \$5.50 

Served with boiled eggs, chives, capers,
cucumber dill relish and crackers

House Smoked Applewood Salmon – \$5.50 

Served with boiled eggs, chives, capers,
cucumber dill relish and crackers

Sliced Duck Breast – \$7.00

Served with Udon noodle and snow pea salad
with carrots and sweet citrus soy vinaigrette

Peppercorn Dijon Crusted Lamb Lollipops – \$10.00

Served with red currant and rosemary sauce

Mini Pinwheel Sandwiches – \$3.25

An assortment of gourmet meats and cheeses in lavash flat bread

Mini Finger Sandwiches – \$5.00

All served with a variety of breads

Choose 2 from the following selections

(one of each per guest):

Egg Salad with Chives

Tomato, Cucumber, Goat Cheese and Basil 

Smoked Salmon Cucumber Salad

Aged Cheddar and Roasted Red Pepper Pimento Cheese 

Brie, Fig and Prosciutto with Mango Chutney

Curry Apple Chicken Salad

Georgia Sweet Shrimp Salad

Category Two

Choose a minimum of 2 selections.

Prosciutto-Wrapped Grilled Asparagus – \$5.00 

Fresh asparagus grilled to perfection and wrapped in prosciutto, drizzled with a light balsamic



Balsamic Grilled Asparagus – \$4.00  

With Feta, cherry tomatoes and lemon oil vinaigrette

Herb Grilled Seasonal Vegetables – \$3.25  

Garnished with aged balsamic drizzle and pesto and served at room temperature

Mini Caprese Skewers with Basil Vinaigrette – \$3.75  

Hummus Shooters – \$3.25  
Garlic hummus and roasted red pepper hummus layered in 2-ounce shooter glasses with carrot and celery sticks

Fresh Garden Crudités – \$3.25  

Served with pesto ranch dipping sauce

Seasonal Fruit Display – \$3.75  

Served with coconut cream
Chocolate dipping sauce optional for additional \$1 per person

Caesar Pasta Salad – \$3.75 

Campanelle pasta with romaine lettuce, fried capers, croutons, Parmesan and roasted pine nuts with Caesar dressing

Caesar Salad Bar – \$7.00

Grilled chicken bites, baby shrimp, fried Vidalia onions, Applewood smoked bacon bits, Parmesan and croutons

Classic Greek Salad – \$3.75 

With vine-ripe tomatoes, red onion, olives, Feta, cucumbers, pepperoncini, roasted red peppers, homemade croutons and Greek dressing

Spring Vegetable Melange – \$3.75 

Shredded lettuce, baby spinach and carrot ribbons with tomato and cucumber in a tomato, lemon and dill vinaigrette thickened with tangy goat cheese

Tuna Niçoise Salad – \$6.00 

Seared tuna with haricot vert, potatoes, boiled eggs, roasted red peppers, olives and mixed greens with a basil vinaigrette

Deviled Eggs with Pancetta – \$3.25 

With goat cheese, fried pancetta and chives

Quail Egg in a Nest – \$5.00 

With arugula pesto in a sweet potato nest

Twice Baked New Potatoes with Bacon – \$3.50 

Served with Vermont Cheddar, chives and Applewood smoked bacon

Twice Baked New Potatoes – \$3.50  

Served with Asiago cheese and chives

Mac 'n Cheese Balls – \$3.50 

With a light breading

Sausage Stuffed Mushrooms – \$3.50

Oven roasted mushroom caps filled with savory sausage, Cheddar and leeks

Maryland Blue Crab Stuffed Mushrooms – \$4.25

Oven roasted mushroom caps filled with Maryland blue crab meat

Mushrooms Rockefeller – \$3.50 

Oven roasted mushroom caps filled with creamy spinach Parmesan

Sesame Spring Rolls – \$4.00 

Chinese sesame greens, water chestnuts, sprouts, edamame, tamarind aioli and Thai dipping sauce

Vegetarian Sushi – \$4.25 

An assortment of fresh vegetables rolled in nori and served with pickled ginger, ponzu sauce and wasabi

Smoked Salmon Cheesecake – \$3.25

Served with fresh dill crème fraiche

Mediterranean Cheesecake – \$4.00 

Served with roasted red pepper crème fraiche

Georgia Hushpuppy – \$4.00

Served with spicy shrimp and crawfish ragoût

Mini Maryland Blue Crab Cakes – \$6.00

Served with lemon caper remoulade

Low Country Crab Puffs – \$4.50

Italian Vegetable Tarts – \$5.00 

Filled with oven roasted Italian vegetables, roasted pine nuts, goat cheese and fresh basil

Mini Chili Relleno Tartlets – \$4.00 

Roasted poblano peppers, Chihuahua cheese and pico de gallo in a flaky black bean shell

Blue Cheese and Pecan Tartlets with Applewood Bacon – \$4.00

Blue Cheese and Pecan Tartlets – \$4.00 

Fried Green Tomatoes – \$4.50 

Served with Creole horseradish cream, spicy corn relish and tobacco onions

Grilled Portabellas – \$5.00  

Served with goat cheese, sun dried tomatoes, fresh basil and toasted pine nuts

Category Three

Choose a minimum of 2 selections.

Vidalia Onion Strudel with Bacon – \$3.50

Caramelized Vidalia onions, bacon and cream cheese in a light flaky pastry

Vidalia Onion Strudel – \$3.50 V

Caramelized Vidalia onions and cream cheese in a light flaky pastry

Mediterranean Strudel – \$4.25 V

Filled with mozzarella, artichoke hearts, roasted red peppers, Greek olives and basil pesto ranch sauce

“Great South” BBQ Strudel – \$4.00

Filled with house smoked pulled pork and Cheddar cheese and served with spicy house BBQ sauce

Gourmet Breads and Spreads – \$3.25 V

Traditional hummus and artichoke, spinach, water chestnut spreads served with assorted artisan breads

Mediterranean Dips and Flat Breads – \$3.75 V

Tabouli, lemon hummus, and baba ganoush

Biscuits and Cornbread – \$6.25

Traditional and sweet potato biscuits and cornbread served with whipped butter, honey and gravy.

Choose 5 of the following toppings:

Shredded Cheddar Cheese	Candied Pecans
Country Ham	Assorted Jams
Andouille Sausage	Creamed Spinach
Pepper Jelly	Black-Eyed Pea Relish

Roasted Red Pepper and Smoked Gouda Fondue – \$3.50 GF V

Served with tortilla chips

Hot Crab Soufflé – \$3.75

Served with assorted crackers

Hot Spinach and Artichoke Soufflé – \$3.50 V

Served with toasted baguette rounds

Southwestern Spinach and Corn Soufflé – \$3.50 V

Served with tortilla chips

Hummus Sampler – \$4.00 V

Lemon edamame hummus, roasted red pepper hummus, and traditional hummus served with toasted pita and French bread

Tex Mex Display – \$5.50 V

Freshly made guacamole, pico de gallo and chili con queso served with tortilla chips

Cold Smoked Salmon Sushi Stack – \$4.00

Rice stack garnished with crème fraiche and salmon roe

Bruschetta Bar – \$6.00 V

Choose 3 of the following:

Plum Tomato, Feta and Basil Homemade Olive Tapenade Roasted Garlic	Artichoke Heart, Spinach, Water Chestnut Dip Mozzarella, Red Pepper and Capers
Sundried Tomato and Goat Cheese Spread	Tuscan White Bean, Olive, Tomato, and Rosemary

Bacon Bar – \$6.50

A tantalizing selection for the bacon lover!!!

Bacon topped with brown sugar and red pepper flakes, jalapeño spiced bacon, chocolate-dipped bacon and BBQ bacon

Artisan Cheese Display – \$7.50  

Gourmet breads and assorted crackers,
fresh and dried fruits, aged balsamic vinegar,
mango chutney, lavender honey and assorted nuts

Domestic Cheese Display – \$4.25  

Assortment with fresh fruit and crackers

Antipasto Toscano – \$7.00

Cured Italian meats with roasted, grilled, and marinated vegetables

Antipasto and Artisan Cheese Display – \$13.75

Antipasto and Domestic Cheese Display – \$11.50

“Chef’s Pantry” – \$6.00 

(minimum 50 people)

Small gourmet tastes to supplement your party

6 of the following will be included:

Spanish Marcona Almonds
Cajun Roasted Peanuts
Asian Spicy Rice Cracker Mix
Cumin Chili Roasted Garbanzo Beans
Bourbon Praline Pecans
Pistachios
Kettle Nuts
Wasabi Peas
Dried Mango
Dried Cherries
Dried Apricots
Spicy Walnuts
Parmesan Grissini
Peanut M&M’s

Interactive Stations

Select from these additional items to enhance your buffet.

(Pricing is based on additions to your 7-item buffet.)

Chefs are required for all stations. \$100 station set-up fee.

Pasta Station – \$7.00

Bowtie and cavatappi pasta served with Parmesano-Reggiano, pesto sauce, red pepper flakes, and garlic bread.

Choose **two** of the following selections:

Fire Roasted Marinara
Classic Alfredo
Classic Carbonara
Roasted Garlic Alfredo
Aglio Olio Sauce (garlic, wine, and herbs)
White Clam Sauce
Red Clam Sauce
Vodka Cream Sauce
Wild Mushroom and Leek Sauce
Add-Ons:
Chicken – \$2.00 Clams – \$3.00
Shrimp – \$3.00 Grilled Veggies – \$1.00

Mashed Potato Bar – \$7.00

Homemade mashed potatoes served in a martini glass with Cheddar cheese, scallions, and bacon bits with choice of **two** of the following toppings:

Texas Chili Shrimp and Crawfish Creole Rosemary Chicken Roasted Vegetable Ratatouille	Wild Mushrooms and Leeks Pulled BBQ Chicken Spicy White Bean and Mango Chili Chipotle Turkey Chili
Lobster in Tarragon Cream (additional \$1.75 per person)	

Mac and Cheese Bar – \$7.00

Homemade mac and cheese with assorted toppings:
bacon, scallions, chorizo, roasted poblano peppers,
tomatoes, sour cream and blackened chicken

Add lobster for an additional \$1.75 per person

Shrimp and Grits – \$6.50

Southern-style grits served in a martini glass or porcelain cup
with seasoned low country shrimp and corn ragout.

Includes Cheddar cheese, bacon and chives

** Ask about our mini cast iron skillets – additional \$1.00 charge*

Baja Fish Tacos – \$6.00

Crispy fried cod in grilled corn tortillas
with shredded cabbage, avocado, and cilantro cream
served with black bean and corn salad

Grilled Pizza Station – \$6.00

(Minimum of 50 guests)

A chef-attended interactive station featuring an assortment of grilled pizza including:

Pizza Bianca: Ricotta, Mozzarella, Parmesan, Garlic Olive Oil, Arugula and Prosciutto

Pesto Pie: Pesto, Mozzarella, Feta and Sundried Tomatoes

Margarita: Marinara, Mozzarella, Basil, Roma Tomatoes and Garlic

Chicken and Waffles – \$6.00



Crispy Belgian-style waffles topped with Talk of the Town
pecan crusted chicken and drizzled with sweet maple syrup

Fried Green Tomato Stack – \$6.50

Traditional fried green tomatoes around crispy bacon
and macaroni and cheese; wrapped in Bibb lettuce

Bocadillos – \$7.50

Gourmet relish platter, fried onions, artisan mixed lettuce,
pickle relish, sliced tomato, and pickled wild mushrooms
Choose 2 from the following selections (one of each per guest)

<p>Cuban Sliders Slow smoked pork layered with sliced ham, mustard, Swiss and pickles on Cuban bread; served hot from the panini press</p> <p>Lamb Sliders With blue cheese, rosemary and Dijon aioli</p> <p>Spinach Chicken Sliders With roasted red pepper ranch</p> <p>Angus and Cheddar Sliders With roasted red pepper ketchup and champagne mustard</p> <p>Mini Kosher Hotdogs With roasted red pepper ketchup and spicy brown mustard</p>	<p>Mini Kosher Chili Cheese Dogs With roasted red pepper ketchup and spicy brown mustard</p> <p>Petite Lamb Sliders With Maytag blue cheese</p> <p>Grilled Eggplant  With roasted red peppers and Boursin cheese</p> <p>Grilled Portabella Burger  With balsamic glaze, plum tomato and roasted garlic aioli</p> <p>Mini Reubens With tangy Russian dressing</p>
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Fajita Station – \$8.00

Adobo Grilled Beef and Chicken
Sautéed Shrimp (additional cost \$2.00)
Sautéed Peppers and Onions
Guacamole
Sour Cream
Pico de Gallo
Shredded Cheddar
Cilantro
Lime Wedges
Soft Tortillas

Seared Sea Scallops – \$10.00 

Basil corn cream sauce, crispy bacon lardoons, and frisée salad

Stir Fry Wok Station – \$7.00

An assortment of Asian vegetables with rice noodles and sweet and spicy sauce served in paper Chinese takeout box with chopsticks

Add beef – \$2.00 | Add chicken – \$2.00 | Add shrimp – \$3.00

Corn Meal Crusted Georgia Mountain Trout – \$8.00

Pan seared over braised collard greens with spicy green tomato marmalade

** Ask about our mini cast iron skillet – additional \$1.00 charge*

Curried Shrimp and Coconut – \$8.00 

Sautéed in ginger carrot and coconut sauce over jasmine rice

Jerk Grilled Pork Tenderloin – \$7.00 

Over vanilla scented sweet potato with tropical fruit chutney and crispy taro chips

Apple and Goat Cheese Ravioli – \$7.00 

With caramelized cipollini, balsamic reduction, and brown butter almonds

Sweet Potato Ravioli – \$7.00 

With an orange and sage demi-glace and crispy sweet potato hay

Asian Vegetable Tacos – \$6.00 

Freshly sautéed vegetables with sweet and spicy sauce inside a crispy wonton taco and steamed edamame

Honey Lime Salmon Taco – \$7.00

Served with cilantro cream, pico de gallo and jicama slaw

Pacific Rim Grill – \$8.00

Choose from citrus and tamari charbroiled beef, shrimp or chicken – served with sweet ginger sauce, jasmine rice and caramelized baby bok choy

Raspberry Chipotle BBQ Duck Breast – \$9.00 

Served with sautéed Swiss chard
and butternut squash polenta

Beef Bourguignon – \$6.00

Braised beef in red wine served over Roquefort blue cheese risotto
and topped with crispy tobacco onions

Herb Grilled Bistro Tender – \$7.00

Served with smashed new potatoes
and a red wine mushroom jus



Carving Stations

*All selections are served with assorted sliced rolls.
Chefs are required for all stations. \$100 station set-up fee.*

Pit Smoked Ham – \$6.00

Served with champagne mustard and mango chutney

Smoked Turkey Breast – \$6.00

Served with cranberry chutney and mango chutney aioli

Maple Roasted Turkey Breast – \$6.00

Served with herb mayo and champagne mustard

Blackened Cajun Roasted Turkey Breast – \$6.00

Served with low country mayo and champagne mustard

Chili Grilled Chicken Breast – \$6.00

Served with chimichurri sauce and chipotle aioli

Porchetta – \$7.00

Mixed herb and garlic stuffed pork loin rolled in pork belly and slow roasted; finished with a white wine, orange and rosemary jus

Pork Loin with Adobo Mojo Crust – \$7.00

Served with chimichurri sauce and chipotle aioli

Ginger, Brown Sugar and Pecan Crusted Split Pork Loin – \$7.00

Served with peach chutney and champagne mustard

Jamón Serrano – \$7.00

Presented with crostini, arugula, sliced pickled onion, olive tapenade, and champagne mustard

Oven Roasted Beef – \$7.00

Served with horseradish Dijon sauce and champagne mustard

Bourbon Peppercorn Flank Steak – \$7.00

Served with horseradish Dijon sauce and champagne mustard

Peppercorn and Herb Dijon Crusted Prime Rib – \$9.00 

Served with horseradish cream sauce

Grilled Beef Tenderloin – \$10.00 

Served with horseradish cream

Roast Leg of Lamb – \$10.00 

Served with garlic and rosemary,
smoky San Marzano and balsamic fondue

Pistachio Crusted Rack of Lamb – \$12.00

Served with stone ground mustard sauce

Brazilian Style Grilled and Roasted Meats – \$12.00

Includes beef, chicken and pork – 1/3 portion of each
served with chimichurri sauce, champagne mustard and ancho aioli

Salmon Wellington – \$12.00

Atlantic salmon wrapped in a puff pastry with shallots,
spinach and mushroom duxelles herb beurre blanc

Passed Hors d'Oeuvres

Enhance your party with these starters or choose to have a party with passed hors d'oeuvres only.

Pricing is based on 1.25 pieces per person.

Passed Hors d'Oeuvres are available with full service events only.


Wild Mushroom Salad on a Crostini – \$2.25 

Wild Mushroom Duxelle – \$2.50 

Served on an herb grit cake

Apricot Canapés – \$2.25 

Dried apricots stuffed with blue cheese,
crusted with toasted pistachios and drizzled with honey

Fruit Skewers with Coconut Dipping Sauce – \$2.50 

Includes cantaloupe, honeydew, pineapple and a strawberry

Sun Dried Tomato and Fresh Mozzarella Arancini – \$2.50 

Crispy sun dried tomato risotto stuffed with fresh mozzarella



Roasted Ratatouille and Goat Cheese Tartlet – \$2.50 

Quail Egg in a Nest – \$3.50 

With arugula pesto in a sweet potato nest

Mini “Loaded” Baked Potato – \$2.25 

With Cheddar cheese, chives, sour cream and bacon

**Roasted Pineapple Encased in
Goat Cheese and Rolled in Almonds – \$2.25**  

Mini Chili Relleno Tartlets – \$2.00 

Roasted poblano peppers, Chihuahua cheese
and pico de gallo in a black bean shell

Mac ‘n Cheese Balls – \$2.75 

With a light breading

Plum Tomato and Feta with Basil Bruschetta – \$2.25 

**Tuscan White Bean, Rosemary, V
Tomato and Olive Bruschetta – \$2.25**

**Artichoke, Roasted Red Pepper,
Caper and Mozzarella Bruschetta – \$2.25 V**
Finished with balsamic reduction

White Cheddar, Praline Pecan and Fig Tartlet – \$2.25 V

Mini Caprese Skewers with Basil Vinaigrette – \$2.25 GF V

Hummus Shooters – \$2.75 GF V
Garlic hummus and roasted red pepper hummus
layered in 2-ounce shooter glasses with carrot and celery sticks

Herb Mashed Potato Pinwheel – \$2.00 V
In puff pastry with horseradish cream and garnished with chives

**Georgia Hushpuppy filled with
Shrimp and Crawfish Étouffée – \$2.50**

Shrimp and Grits – \$3.50
Low country shrimp and corn ragout on a grit cake

Bacon and Vidalia Onion Strudel – \$2.50
Caramelized Vidalia onions, bacon
and cream cheese in a light, flaky pastry

Vidalia Onion Strudel – \$2.50 V
Caramelized Vidalia onions and
cream cheese in a light, flaky pastry

**Mediterranean Strudel filled with Roasted Red Peppers,
Artichoke Hearts and Greek Olives – \$2.50 V**

Mini Chicken Pot Pie – \$3.00

Raspberry and Brie en Croute – \$3.25 V
With Melba sauce

Smoked Salmon and Dill Tartlet – \$3.00

**Island Shrimp and Pineapple Skewer
with Coconut Sauce – \$3.00 **

Grilled Thai Beef Satay with Chimichurri Sauce – \$3.00

Grilled Beef Satay with Raspberry Chipotle BBQ Sauce – \$3.00

Thai Chicken Skewers with Sesame Ginger Sauce – \$2.75

Mini Chicken Wellington with Tarragon Dijon Aioli – \$3.25

Mini Beef Wellington with Champagne Mustard – \$3.25

Chicken and Waffles – \$3.00

Crispy Belgian-style waffles topped with Talk of the Town pecan crusted chicken and drizzled with a sweet maple syrup

Chicken Chicharrones – \$3.50

With spicy mustard and roasted tomato, garnished with fried sage and microgreens

**Sliced Quail Breast on a Mini Fried Green Tomato
with Onion Marmalade – \$3.00**

Mini Fried Green Tomato and Pimento Cheese – \$2.75

Mini fried green tomato with aged cheddar and roasted red pepper pimento cheese and topped with spicy green tomato chow chow

**Salmon Pastrami on Crispy Latke with Onion
and Caper Gremolata – \$3.00**



Basil and Crab Salad on Cucumber with Melon – \$3.00 

Candied Bacon Topped with Spiced Apples and Blue Cheese – \$3.00 

Parmesan Cup Filled with Hummus and Tabbouleh – \$3.00 

**Smoked Trout Mousse Stuffed Vol au Vent
with Tomato and Lemon Confit – \$3.00**

Smoked Chicken Salad with Grapes on a Gingersnap – \$3.00

Blue Cheese and Candied Pecan  
with Truffle Honey in an Endive Cup – \$3.00


Savory Smoked Salmon Cheesecake
with Capers and Herb Sour Cream – \$3.00

Grilled Chorizo, Bell Pepper and Manchago Cheese Skewer
with Adobo Vinaigrette – \$3.00


Lobster Bisque Cappuccino Shooter – \$3.00

Thai Ginger Coconut Soup Shooter – \$3.00  

Chilled Spicy Watermelon Soup Shooter – \$3.00  

Chilled Spanish Gazpacho and Shrimp Shooter – \$3.00 
A refreshingly cold summertime soup served in a tall shot glass
with a garnish of shrimp cocktail

Chilled Yukon Gold Vichyssoise Soup Shooter – \$3.00  

Tomato Bisque and Mini Grilled Cheese Soup Shooter – \$3.00 
Warm tomato bisque served in a tall shot glass
with a wedge of grilled cheese on the side

Egg Salad with Chives Mini Finger Sandwich – \$3.00

Curry Apple Chicken Salad Mini Finger Sandwich – \$3.00

Aged Cheddar and Roasted Pepper Pimento Cheese
Mini Finger Sandwich – \$3.00 

Tomato, Cucumber and Basil Goat Cheese
Mini Finger Sandwich – \$3.00 

Smoked Salmon and Cucumber
Mini Finger Sandwich – \$3.00

Brie, Fig and Prosciutto with Mango Chutney
Mini Finger Sandwich – \$3.00

Georgia Coast Shrimp Salad
Mini Finger Sandwich – \$3.00

Mini Great South BBQ Slider – \$3.00

Sausage, Cheddar and Leek Stuffed Mushrooms – \$2.75

Maryland-Style Crab Stuffed Mushrooms – \$3.25

Mushrooms Rockefeller – \$2.75 

Oven roasted mushrooms
filled with creamy spinach Parmesan

Low Country Crab Salad in Pastry Puff – \$3.50

**Mini Maryland Crab Cakes
with Lemon Caper Remoulade – \$3.50**

Ahi Tuna on Wonton Crisp – \$3.50

Sesame encrusted seared tuna served with sweet chili
and tamarind aioli and seaweed salad on a wonton crisp

**Bay Scallop Ceviche with Avocado Mousse
in a Crisp Tortilla Shell – \$3.50**

**Moroccan Spiced Minced Lamb Skewer
with Cucumber Yogurt – \$3.50**

**Sliced Asian Duck Breast with Sweet and Spicy Slaw
and Crushed Peanuts on an Edible Spoon – \$4.00**

**Sliced Beef Tenderloin, Oven Dried Tomato,
Micro Herbs and Horseradish on an Edible Spoon – \$4.00**

**Poached Lobster and Tarragon Goat Cheese Tostada
with Smoked Sea Salt – \$4.00**

Lobster Arancini – \$3.75
Crispy risotto stuffed with lobster

Beverages

Punch

\$ 2.50 per person

Iced Tea

\$ 1.85 per person

Hot Tea

\$ 2.50 per person

Coffee

(Minimum 50% of guests or minimum of 20 people)

Express Service \$ 2.50 per person

Coffee served from bar with Irish coffee mugs

Premium Service \$ 3.50 per person

Coffee served in urns with china coffee cups and saucers

Premium Add-On \$ 3.50 per person

*Whipped cream, flavored creamers: hazelnut and amaretto,
biscotti, chocolate curls, chocolate tuile cookies*

Available only with Premium Service

Rehydration Station – \$3.00 per person

This delightful station comes with decorative beverage dispensers and handled mason jar glasses and includes:

Citrus Basil Water – an infusion of orange, lemon, lime and basil

Strawberry Mint – a refreshing infusion of strawberries and mint

Cucumber Melon – a light, refreshing blend of cucumber, cantaloupe, and honeydew

Dessert Menu

Dessert Shooters – \$6.00

Includes two shooters per person.

A delightful assortment of chocolate passion/white chocolate, raspberry/pistachio, apple pie, duo chocolate, tiramisu, caramel nut, strawberry shortcake and cannoli layered mousse with appropriate garnish

Chef’s Assortment of Handcrafted Mini Desserts – \$6.00

Includes two pieces per person.

Assortment includes some of the following:

Le Cygne Opera Pastiche Apple Caramel Normandy Chocolate Dome	Opera Café Lemon Tart Macaroons Rum Balls Opera Framboise Ivory Pyramid	Mini Éclair Berry Tart Chocolate Covered Strawberries Assorted Bar Sweets
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Mason Jar Desserts – \$5.00

Including pumpkin pie with whipped cream, bourbon apple crumb, cranberry ginger and white chocolate banana pudding with toasted coconut (minimum of 15 per flavor)

Individual Desserts – \$5.00

Dark Chocolate Mousse and Strawberries Dark Cherry and Almond Clafouti Caramelized Apple Bread Pudding with Bourbon Sauce Seasonal Cobblers White Chocolate Banana Pudding Chocolate Pecan Pie Key Lime Pie	Lemon Meringue Pie New York Cheesecake Southern Fried Peach Pie Coated in Cinnamon Sugar with Chantilly Cream Espresso Mille-Feuille (layered crispy pastry filled with a rich coffee cream) Berry Martini (fresh seasonal berries and passion fruit custard served in a martini glass)
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Milk ‘n Cookie Shooter – \$3.75

A one ounce chocolate chip cookie set atop a shot glass of whole milk; straw included

Flambé Station – \$7.00

Requires chef attendant. \$2.00 for each additional item.

Includes whipped cream, chocolate shavings and granola

<p><i>Select one flambé item:</i></p> <p>Cherries with Cognac Apples with Bourbon Bananas with Rum Pineapple with Vanilla Vodka Praline Pecans with Bourbon</p>	<p><i>Select one base dessert to be topped with flambéed item:</i></p> <p>Folded French Crepes Belgium Waffles Bread Pudding Ice Cream Double Chocolate Brownie or Blondie</p>
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Ice Cream Station – \$7.00

Requires a station attendant. Minimum of 50 guests.

Includes two (2) flavors of ice cream, five (5) toppings, chocolate sauce and caramel sauce
(additional toppings 0.50 each)

<p><i>Ice Cream Flavors:</i></p> <p>Vanilla Chocolate Strawberry Mango Peppermint</p>	<p><i>Topping Selections:</i></p> <p>Plain M&Ms Mini Chocolate Chips Peanuts Snicker Bar Pieces Whipped Cream Fresh Strawberries Crumbled Oreo Candied Pecans Cookies Pineapple Heath Bar Bits Chocolate Brownie Bits Cherries Rainbow Sprinkles Waffle Cones</p>
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Full Service Parties

*Menu pricing is based on a minimum of 7 items for 50 to 150 guests. Minimum 20 guests.
We also have traditional Buffet and Seated Served Dinner Menus. Ask us for details.*

Required Service Staff – \$185 each

(2 hour set-up, 4 hour party, 2 hour clean-up = 8 hours total)

Additional \$25 per hour, per service staff member

Number of required service staff varies depending on complexity of menu and service (minimum of 2 servers)

One bartender per 100 guests

21% Production Fee

This charge is for office appointments, site visits and handling all details for planning your event

This is not a gratuity for the servers

(Suggested gratuity for exceptional service – \$25-\$75 per server and bartender)

7.75% Sales Tax

Beautiful Buffet Presentation – \$225

Includes 1 basic linen to the floor, fluff cloths, candles, decor,

silver serving equipment, white platters and risers for varying heights on the buffet.

8" square china plates, white paper cocktail napkins and forks are provided at no additional cost

Interactive Station Presentation – \$100

Bar Equipment – Professional bar(s), ice, glassware to include wine, D.O.F. and Pilsner, bar equipment and

drink garnish to include lemons, limes and cherries \$2.50 pp

Champagne & martini glasses additional \$.65 per glass

Bar Mixers – Coke, Sprite, ginger ale, Diet Coke, OJ, cranberry juice,

grapefruit juice, tonic and club soda \$3.00 pp

Oven Rental – *If your facility does not provide an oven for our use, we can provide one for a fee.*

Ask us for details

Drop-Off without Service

Drop-off service is not available at all venues – please call for details.

Minimum 20 People. Delivery fee. 7.75% Sales Tax. 12% Production Fee.

Menu Worksheet

*Please choose a minimum of 7 selections to create your Menu
To ensure that you have a balanced menu and enough cuisine for your guests,
please choose a minimum of **seven** selections, use this worksheet to help create the perfect menu.*

Category One – Select a minimum of 3 items

1.	
2.	
3.	
Additional Items:	

Category Two – Select a minimum of 2 items:

1.	
2.	
Additional Items:	
Additional Items:	

Category Three – Select a minimum of 2 items:

1.	
2.	
Additional Items:	

Menu Worksheet – Page Two

Additional items to enhance your menu.

Small Plates and Interactive Stations

1.	
2.	
3.	

Carving Stations

1.	
2.	
3.	

Passed Hors d'Oeuvres

1.	
2.	
3.	

Name: _____ Date of Event: _____

Phone #: _____ # of People: _____

Location: _____

Any special requests: _____