

Chef de Cuisine



'A taste of class, a touch of elegance.'

Hors D'Oeuvres

Menu items may be passed or served in chaffers

Hors D'Oeuvres priced per dozen (minimum 4 dozen per order)

Goat Cheese Stuffed Dates

Wrapped with Bacon

Our Chef's favorite! Served with Red Bell Pepper Coulis... \$16.95

Hot Carolina Crab Dip

Fresh jumbo lump crabmeat tastefully mixed with a creamy Carolina blend of spices. Served with warm pita chips..... \$19.95

Beef Tenderloin Crostini

Thin slices of beef tenderloin nestled on top of crusty French bread with horseradish crème fraiche.... \$19.95

Provencal Stuffed Tomatoes

Whole cherry tomatoes stuffed with grilled Italian vegetables and oven-roasted garlic alioli with a gingered yellow pepper coulis....\$18.95

Blue-Water Crab Cakes

Fresh jumbo lump crab meat mixed with tri-color bell peppers and jalapeno cream, dusted with seasoned bread crumbs and served with an avocado relish..... \$19.95



Assorted Cheese Platter

An assortment of imported and domestic cheeses, served with crackers \$ 53.95 (serves 30)

Santa Fe Phyllo Cups

Fire-roasted corn and black bean salsa in a flakey cup topped with a cool cilantro cream.....\$17.95

Cedarwood Smoked Salmon Crostini

In-house smoked salmon classically garnished and served with dark rye rounds..... \$23.95

Bruschetta Trio Bar

Selection of three bruschetta served with French bread crostinis and seasoned pita chips. Tomato-basil, Artichoke-Parmesan, Roasted Tri-color Pepper....\$54.95 (serves 30)

Tuscan Crostini with Shaved Parmesan

Oven-roasted tomato layered with artichokes and basil pesto..... \$16.95

Gulf Shrimp Crostini with

Cajun Remoulade

Lime-marinated Gulf Shrimp served with a zesty Cajun Remoulade sauce..... \$19.95

Caramelized Apple Salad

Sweet & tangy caramelized apple salad atop a Pumpnickel round..... \$17.95

Crab & Lime Tartlets

Fresh jumbo lump crab meat marinated in a lime and coconut cream, baked in a flakey butter crust..... \$17.95

Goat Cheese & Spinach Rounds

Rich & creamy goat cheese laced with pimientos and delicately wrapped in baby spinach atop a French roll crostini..... \$18.95

Shrimp Ceviche

Fresh cucumber cups delicately filled with lime-marinated blend of shrimp, tri-color peppers,



Imported Ham & Asparagus Roulade

Thinly sliced Imported ham and roasted garlic aioli delicately wrapped in a chive infused crepe..... \$16.95

Chilled Shrimp Cocktail

Chilled jumbo Gulf Shrimp your choice of three different ways

Lemon Marinated with our homemade cocktail sauce... \$15.95/ Lb.

*Cajun rubbed with cilantro lime aioli.....\$16.95/ Lb.

*Thai infused with sweet chili sauce..... \$16.95/ Lb.

Beef Tenderloin Kabobs

Choice, hand-cut beef tenderloin skewered and char-grilled, served with sherried-horseradish cream and caramelized cabernet onions...\$19.95

Spanakopita

A creamy blend of baby spinach and feta cheese nestled in a flakey phyllo cup...\$16.95

"Not-So" Traditional Meatballs

A special "twist" on the classic ~ Choose from two \$16.95

*Moroccan Style with honey-lime sauce

*Cracked pepper rolled with sweet & tangy raspberry-hoisin BBQ sauce

Artichoke & Three-Cheese

Stuffed Mushrooms

Fresh mushrooms hand-stuffed with our blend of artichokes and cheese, with a creamy Parmesan sauce...\$16.95

Trio of Tuscan Cheese Tortas

A trio of rich and creamy cheese blends with toasted pita chips ~ Mushroom & Roasted Garlic ~ Lemon Artichoke ~ Sun-dried Tomato & Basil... \$33.95

Dilled-Cucumber Crostini

Garden fresh cucumbers thinly sliced atop a French bread crostini with a dill cream..... \$15.95

Mini Pizza Puffs

Choice of three toppings on buttery pizza dough "Chicago Style" sausage & cheese ~ Tomato Basil ~ Woodland Mushroom \$15.95

Jumbo Prawn Grougeres

Chilled Gulf Shrimp mixed with herbed-mayo and chive, nestled into a soft pastry puff..... \$17.95

Cranberry Chicken Parcels

Delicate creamy chicken salad studded with fresh cranberries, with a hint of lemon nestled in a flakey phyllo basket....\$17.95

Black Satin Chicken Drumettes

Chicken wings with an Asian zing! Brushed with our brown sugar and sesame-soy glaze..... \$17.95

Mini Beef Wellington

Beef tenderloin wrapped in a flakey puff pastry with sweet bourbon glaze....\$21.95

Peppercorn Seared Ahi-Tuna Skewer

Ahi Tuna rolled in a black and pink peppercorn, pan-seared rare, with a cool wasabi-lime mayo..... \$22.95

Sesame Shrimp Skewer

Jumbo Gulf Shrimp skewered and rolled in sesame, pan-seared, with a Thai peanut sauce..... \$19.95



To Order:
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