

Package Enhancements

-Cocktail Hour Displays-

Farmers Market Display

assortment of fresh seasonal vegetables
and fruits served with house made dipping sauces

Farmers Market Display with Cheeses

fresh seasonal fruits and berries and
imported and domestic cheeses served with toast points

Fruit and Cheese Display

fresh seasonal fruits and berries
with imported and domestic cheeses and crostini

French Market Display

assorted gourmet house made sausages, wholegrain mustard, assortment of classic & country pates and terrine, cornichons, cumberland sauce, hickory smoked salmon with fresh herbs, chopped onion, crème fraiche, capers, domestic and imported cheeses, fresh seasonal fruits and berries, marinated, pickled and grilled vegetables, dried fruits & nuts, deviled eggs and toast points

Antipasto Display

seasonal marinated and roasted vegetables, Italian meats and cheeses,
layered herb and sundried tomato cheese terrine, roasted peppers, roasted garlic,
house pickled vegetables, italian breads and crostini

Best of the Lowcountry Display

traditional pimento cheese spread, mini buttermilk ham biscuits with apple-horseradish chutney,
collard green and smoked sausage spring rolls with a spicy mustard dipping sauce,
lowcountry pickled shrimp, quartered southern deviled eggs with pickled relish and paprika,
farmer's market fresh assorted seasonal vegetables, fruits and berries

Tapas Display

deviled eggs with avocado, garlic and Tabasco, chorizo sausage, Sobrassada, imported cheeses, marinated vegetables,
roasted peppers and garlic, marcona almonds, lemon and herb marinated feta and olives with fresh mint, asparagus wrapped
in Serrano ham with lemon aioli, orange and fennel salad grilled tiger shrimp with cumin aioli and spicy marinara, toast points

Traditional Cocktail Favorites

classic cocktail shrimp with cocktail sauce and fresh lemon, baked brie en croute with raspberry jam and toasted
almonds with toast rounds, roasted asparagus with lemon aioli, chilled spinach dip served with pita points, mini
tarragon roasted chicken salad croissants, fresh seasonal melon and berries with minted honey drizzle

\$5-20 Per Person

Passed Late Night Snacks

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Mini Brasserie Burger: with ketchup, mustard and dill pickle (add cheddar, roquefort or gruyere cheese)

French Fries passed in paper cups with ketchup

Mini Fried Chicken Served in a Waffle Cone with maple drizzle

Mini Fried Chicken Biscuit with cheddar cheese and honey butter

Fried Cream Cheese Wonton served in mini chinese to-go box

Classic Tomato Soup Shot with cheddar popcorn brochette

Mini Corn Dogs with ketchup and/or spicy mustard

Pulled BBQ Pork Sliders with dill pickle

Chocolate Cups filled with Bailey's Irish Cream, White Chocolate Mousse and Raspberry

Fresh Baked Mini Cookie with cold milk shot

Variety of Flavored Popcorn

\$3-4 Per Person

Dessert Selections

-Dessert Selections-

Southern Petite Dessert Assortment

benne seed cookies, lemon bars, key lime tartlets, pecan tartlets and other chef's selections

Petite Dessert Assortment

cookies, petit fours, tartlets and truffles

White Chocolate and Banana Bread Pudding

Seasonal Fruit Cobbler with chantilly cream

Homemade Chocolate Mousse Bar with toppings

Bourbon Infused Cheesecake with praline crust, caramel sauce

Flourless Chocolate Torte with fresh berries and coulis

Build Your Own S'mores Bar

Key Lime Chiffon Pie

Carrot Cake with citrus crème anglaise

Triple Chocolate Cake with berry coulis (chocolate or cream cheese frosting)

Warm Chocolate Fondue with fresh fruit, berries, marshmallows, angel food cake, and pretzels

Chocolate Pate with berry coulis and crème anglaise

Virginia's Banana Pudding with caramel drizzle and whipped cream

Mini Parfait Display with assorted filling options

Crepes Station with choice of toppings: Bananas Foster, Fresh Berries with peach coulis, Apples with caramel sauce

Authentic Italian Gelato Station: by Paolo's (several flavors available)

Make Your Own Ice Cream Sandwiches

\$6-7 Per Person

* Coffee and Tea service at \$2.50 per person*