

# *Passed Hors D'oeuvres*

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## *Seafood*

Mini Crab Cakes with remoulade & cocktail sauce on a toast round  
Seared Shrimp on a Red Rice Sausage Cake with parsley butter  
Mini Shrimp & Grit Cake with sweet pepper relish  
Lobster Macaroni and Cheese served in a chinese spoon  
Pomegranate BBQ Applewood Smoked Bacon Wrapped Scallops or Shrimp  
Grilled Shrimp and Avocado Mousse Bite on blue corn tortilla round  
Crab Tartlet: Coast Crab Dip in mini tart shell  
Rare Seared Tuna on Wonton Crisps with fresh cilantro and citrus salsa  
She Crab Soup Shot in a demitasse cup with crème fraiche  
Traditional Shrimp Cocktail with Bloody Mary Sauce served in a shot glass  
Smoked Salmon Cornet with capers, onions and crème fraiche  
Fried Deviled Eggs stuffed with avocado and lump crab meat  
Mini Lobster Rolls served on a buttered split bun  
Fresh Coast Ceviche served in a scallop shell  
Stuffed Mushroom Clams Casino

## *Poultry and Foie Gras*

Tropical Chicken Salad with mango and papaya in phyllo cup  
Seared Tarragon Chicken Salad Stuffed Artichoke Bottom  
Peanut Encrusted Chicken Lollipops with peanut-chili dipping sauce  
Sweet Potato Biscuit with Deep Fried Turkey and chipotle marmalade  
Blackened Chicken with manchego and black olive tapenade in tart shell  
Shiitake Mushrooms stuffed with foie gras and port wine demi-glace reduction  
Pulled Duck Tartlet with house made boursin cheese, roasted pistachio and orange compote  
Traditional Petite Chicken Pot Pie with peas and carrots  
Mini Toasted Naan topped with Chicken Tikka Masala  
Duck Confit Empanadas served with chef's choice of dipping sauce

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## *Beef, Pork and Lamb*

Petite Grilled Lamb Chops

Oven Roasted Beef Tenderloin on a biscuit round with orange-currant chutney

Grilled Beef Tenderloin Skewer with asian peanut sauce

Sliced Pork Loin with fresh rosemary pesto on a parmesan-garlic risotto cake topped with cumberland sauce

BBQ Pulled Pork served on a johnny cake

Miniature Beef Wellington with port wine reduction

Twice Baked Fingerling Potato with smoked gouda, bacon and scallion OR roquefort, caramelized shallots, and chive

Crispy Prosciutto, Clemson Blue Cheese and Caramelized Shallot in endive

Lime Marinated Pulled Pork on chorizo risotto cake with fresh cilantro

BLT: fresh arugula, grape tomato, on a bacon chip with cracked pepper aioli on a crostini

Brown Sugar Glazed Bacon Wrapped Sweet Potato or Dates stuffed with goat cheese

## *Vegetarian*

Tomato Basil Bruschetta with balsamic marinated cherry tomato

Lowcountry Pimento Cheese served in a phyllo cup

Crouté with Beet Brunoise, orange, goat cheese and mint chiffonade

Mini Caprese Salad on a cocktail fork with balsamic reduction

Fried Green Tomato Bite with lowcountry pimento cheese and sweet pepper relish

Fried Green Tomato Bite with sweet pepper relish on goat cheese toast

Cobb Salad Bite in endive leaf (can be prepared with bacon)

Red Seedless Grapes rolled in blue cheese and toasted pecans or pistachios

Three Cheese Stuffed Mushroom Caps (can be prepared with pancetta)

Thai Basil Rolls with chef's choice of dipping sauce

Bite Sized Classic Tomato Pies

White Truffle Arancini with vodka tomato cream sauce

Chef's Seasonal Vegetable Soup Shot in demitasse cup

Macerated Strawberry and Brie Crostini with honey drizzle

Southern Hoppin' John Fritters