



### Seafood

- Local shrimp cocktail
- Smoked salmon cucumber pinwheels
- Shrimp salad tea sandwiches
- Lobster mac n cheese
- Mini Crab Cakes ♦
- Shrimp and grit shooters ♦
- Raw oyster bar ♦
- Tuna tartare ♦

### Carne

- Salami, olive, manchego skewers
- Prosciutto wrapped asparagus with balsamic glaze
- Prosciutto wrapped pear with brie and rosemary
- Bacon wrapped dates stuffed with goat cheese
- Charcuterie board (3 meats, 3 cheeses, nuts, jams, crackers, etc)
- Sliced duck canape with cherry reduction ♦
- Chicken + waffle bites ♦
- Mini french dips with aju
- Monte Cristo paninis
- Hawaiian chicken skewers
- BBQ pulled pork with gershwin pickles
- Pimento and ham biscuits
- Ham salad tea sandwiches

### Veggie forward

- Stuffed mushrooms (Vegan available)
- Fried green tomatoes with pimento cheese
- Pickled veggie plate (variety of pickled vegetables)
- Whipped feta with olive tapenade + naan bread

*Taxes and gratuity not included*

Roasted red peppers, manchego, fresh basil, herb infused olive oil

Croissant wrapped brie with preserved jam ♦

Gourmet flatbreads ♦

Slow roasted tomato bruschetta with focaccia bread

Zucchini rollatini (Vegan available)

Cheese + fruit board

Peach + burrata board (fresh baguette and balsamic)

Summer veggie panini with whipped feta

Spinach + artichoke dip

Egg salad tea sandwiches

Deviled eggs (24 pieces)

**\*\* Price reflects drop off services only \*\***

**\*\* Each package includes disposable plates + napkins \*\***

**Package 1:**

10-15 people: \$750

20-30 people: \$1,125

1 seafood / 1 carne / 1 veggie

Or

1 carne / 2 veggie

**Package 2:**

10-20 people: \$945

20-30 people: \$1,590

1 seafood / 2 carne / 1 veggie

Or

1 seafood / 1 carne / 2 veggie

**Package 3:**

10-20 people: \$1,090

20-30 people: \$1,725

1 seafood / 2 carne / 2 veggie

Or

2 seafood / 3 veggie

Or

3 carne / 2 veggie

♦ **For full on-site chef services:**

10-20 people: + \$275

20-30 people: + \$400

*Taxes and gratuity not included*