

### **Hors d'oeuvres / Cocktail Hour Appetizers (The Options are endless!)**

- Waldorf chicken salad phyllo cups (cold)
- Rosemary dusted turkey, brie, apricot jam crostinis
- Chicken and waffle bites
- Fried green tomatoes (Add pimento cheese or sweet onion & bacon jam)
- Mini tomato pies with fresh basil
- Mini crab cakes with spicy remoulade
- Smoked salmon and cucumber pinwheels
- Local shrimp cocktail
- Shrimp & grit shooters
- Oyster Shooters
- Deviled Eggs (add crab or bacon)
- Croissant wrapped brie with apricot jam (one large or mini cups)
- Stuffed grape leaves with house made lemon tzatziki (GF)
- Sliced duck breast crostinis with cherry preserve and fresh rosemary
- Duck rilette crostinis
- Mini bruschetta tarts with fresh basil, goat cheese and balsamic glaze
- Crisp summer vegetables with house made roasted garlic hummus and/or green goddess Dip (V/GF)
- Olive tapenade
- XL pigs in a blanket w/ bourbon bbq sauce and spicy brown mustard
- Pinwheel wraps (GF wraps available)
- Tea sandwiches (cucumber, radish & herbed cream cheese, waldorf chicken salad, shrimp, ham, egg)
- Strombolis with marinara (meat and/or veggies)
- Flatbreads
  - loaded baked potato
  - apples, prosciutto, gorgonzola, truffle honey
  - Spicy buffalo chicken, pickled red onions, blue cheese mornay, shaved celery
  
- Cheese and fruit (crackers, baguettes, nuts & jams)
- Charcuterie (cured meats, cheeses and other accouterments)
- Southern Staples (boiled peanuts, pickled okra, pimento cheese, benne wafers, pork rinds, fried chicken bites, local shrimp cocktail, \*oysters on the half shell) \*seasonal item