

# COLD Flavors & Accumures

Passed or Displayed



\*May Require Chef Attendance  
\*\*Displayed Only

Genoa Salami Cornucopia spiced cream cheese

Prosciutto Rolls *fig preserves and arugula*

Smoked Salmon Flower on Polenta Crouton triple cream

Baby Red Skin Potatoes bacon mustard cream

Smoked Salmon Pinwheels on toast cucumber & herb cream cheese

Petite Cheesy Biscuits and Ham grain mustard aioli

Tartlet of Lamb asian pear & mint chutney

Chilled Pencil Asparagus wrapped with prosciutto

Toasted Sesame Brie grilled pineapple relish

Snow Pea Wrapped Jumbo Shrimp sweet pepper chili dip

Assorted Pâtés & Cheeses toast points & condiments

Rare Sliced Roast Beef spiced goat cheese & sweet onion salad

Pork Tenderloin *savory cheese biscuit & apricot almond conserve*

Turkey & Smoked Gouda Pinwheels cranberry mayonnaise

Roast Beef Pinwheels *havarti cheese*

Marinated Vegetable Pinwheels *herbed cream cheese*

Sashimi Grade Tuna & Avocado Roll *ponzu, wasabi, pickled ginger*

Shrimp Cocktail *cocktail sauce*

\*Tuna Tartar on Water Crackers *capers, egg onion*

Finger Sandwiches *egg salad, chicken, ham, watercress, cucumber*

\*\*Crispy Corn Tortillas *guacamole & Pico de gallo*

\*\*Seasonal Fruit Display *seasonal berries*

\*\*Imported & Domestic Cheeses *assorted crackers*

\*\*Vegetable Crudités *appropriate dips*

\*\*Blue Crab Dip *water crackers*

\*\*Antipasto Platters *marinated vegetables, cheeses, cured meats*

\*\*Shrimp Display *traditional cocktail sauce*

\*\*Spinach and Artichoke Dip *pita points*

\*\*Pâtés & Terrines *appropriate condiments, toast points*

\*\*Dressed Poached Salmon Side

\*\*Assorted Smoked Seafood *toast points*

\*\*Shellfish *oysters, clams, lobster, crab claws, mussels*



# HOT Flavors & Accumures

Passed or Displayed

Mini Chicken Skewers *island spices, mango chutney*

\*Lobster Grilled Cheese *tomato and goat cheese fondue*

\*Sesame Seared Yellow Fin Tuna rice crackers, pickled ginger, *wasabi*

\*Pot Stickers *steamed or fried, ponzu sauce*

\*Shrimp, Vegetable or Pork Springrolls *ginger lime soy dipping sauce*

\*Parmesan Breaded Artichoke Hearts *spicy red pepper jelly*

Bacon Wrapped Shrimp or Scallops *apricot shallot glaze*

Chorizo & Red Bean Baguettes *white cheddar & avocado pico de gallo*

Lamb Meatballs *cucumber lime yogurt*

Mini Corned Beef or Turkey Reubens *swiss cheese and rye bread*

Shrimp, Beef or Chicken Satay *thai peanut sauce & marinated cucumbers*

Grilled Prosciutto Wrapped Scallops *roasted red pepper jelly*

Gemini Mushroom Caps *blue crab, boursin cheese or sausage*

Mini Carolina Crab Cakes *spiced peach chutney*

Coconut Fried Shrimp *apricot shallot glaze*

BQ Shrimp *crispy cheese grits cake*

Caramelized Onion Cheese Tartlets *sweet onion & havarti cheese*

Andouille Sausage on Croûte *caramelized onions & sweet peppers*

Vegetable and Black Eye Pea Cakes *cilantro lime crème fraîche*

Mini Duck and Wild Rice Strudel *grand marnier & ginger glaze*

Baby Lamb Lollipops *brandy mushroom & dijon dipping sauce*

Petite Quiches *florentine or lorraine*

Honey Pecan Chicken Salad *in prosciutto*

Chicken Saltimbocca *Wheels*

Pigs in a Blanket

Crab Rangoon

\*\*Spinach and Artichoke Dip *pita points*

\*\*Blue Crab Dip *water crackers*

\*\*Warm Baked Brie *assorted toppings and crackers*



# THEMED Buffets

\*Requires Chef Attendance



## FORREST GUMP'S LOW COUNTRY

\*Steamed Oysters • Pulled Pork BBQ • Fried Turkey • Red Rice • Country Green Beans • Southern Succorash  
Granny Smith Apple, Carrot and Jicama Slaw • Corn and Crab Fritters • Corn Bread  
Banana Cream Pie • Mixed Berry Cobbler

## TASTE OF THE SOUTH

Black Eyed Pea Cakes • Chilled Shrimp • Steamed Select Oysters • Crispy Fried Chicken  
Frogmore Stew • Grilled Corn on the Cob • Baked Beans • Cole Slaw • Dirty Rice  
Collard Greens • Penne Pasta Gratin • Pecan Pie • Peach Cobbler

## HAWAIIAN LUAU

Shrimp and Vegetable Fritters • Carved Whole Roasted Suckling Pig • Macadamia Encrusted Sun Fish  
Tropical Fruit Salad with roasted coconut • Sweet and Sour Pineapple Grilled Chicken  
Grilled Vegetables • Vegetable Fried Rice • Coconut Cream Pie • Fruit Tarts

## MEDITERRANEAN CAPER

Assorted Bruschetta • Antipasto Display • Grilled Proscuitto Wrapped Shrimp or Scallops  
Marinated Vegetables & Olives • Crispy Eggplant, Chèvre & Sun-dried Tomato Bites  
Caprese Salad • Lasagna • Chicken Marsala • Chef's Pasta Station • Veal Parmesan  
Tiramisu • Amaretto Ricotta Cheesecake

## NEW ENGLAND COOL

New England Clam Chowder • \*Roasted Oysters and Clams (lobster on request)  
Lemon Grass Marinated Seafood Brochettes • Sirloin of Beef • Baby Greens with roasted beets  
Feta, Spiced Pecans & Champagne Vinaigrette • Bay Scallop & Sweet Corn Souffle  
Crispy Onions and Green Beans • Oven Roasted Red Bliss Potatoes • New York Cheese Cake

## COUNTRY MEMORIES

Baby Back Ribs • Country Fried Chicken • Fried Catfish • Country Green Beans • Baby Limas and Rice  
Buttermilk Smashed Potatoes • Garden Greens • Granny's Chocolate Layer Cake • Apple Pie

## FRENCH COUNTRY

Mixed Seasonal Greens with assorted dressings • Chef's Selection of Two Housemade Salads • Platter of Baked Brie &  
Fresh Fruit • Flaky Butter Croissants • Grilled Chicken Dijonnaise • Grilled Flank Steak with caramelized shallots  
and sherry sauce • Potato Au Gratin • Green Bean Amanidine • Chef's Selection of Assorted Confections

## THE MASON DIXON

Mixed Seasonal Greens with assorted dressings • Southern Style Colelaw • Pulled BBQ Pork with Parker house rolls  
Fried Chicken with country gravy • Cobb Corn • Baked Beans with smoked bacon  
Display of Southern Confections

## SOUTHERN TRADITIONS

Mixed Seasonal Greens with assorted dressings • Chef's Selection of Southern Style Salad • Crawfish Gumbo  
Southern Style Succorash • Red Beans & Rice • Southern Fried Chicken • Grilled Pork Chops with caramelized  
sweet onion compote • Cornmeal Crusted Catfish with hushpuppy's & tartar sauce • Country Baked Biscuits  
House Baked Cornbread • Brown Sugar Pound Cake with fresh fruit topping

## PIG ROAST

Mixed Seasonal Greens with Assorted Dressings • Macaroni Salad • Display of Chilled Shrimp  
BBQ Chicken • \*Whole Roast Hog carried out of our slow cooker & served with mustard & vinegar bog sauce and  
parker house rolls • Black-Eyed Peas with apple smoked bacon • Stewed Okra with tomatoes  
Banana Pudding • Apple Pecan Cake

## THE GREAT WEST ROUND-UP

Chuckwagon Chopped Salad • Chef's Selection of Housemade Salads • \*Charcoal Grilled  
Strip Steaks with moppin' sauce • Molasses Chicken • Cowpoke Greens • Roasted Red Bliss Potatoes  
Skillet Cornbread • Chef's Selection of Fresh Whole Pies

## CARIBBEAN BEACH BASH

Seasonal Mixed Greens with mango-vanilla vinaigrette • Chilled "jerk" Chicken Display  
Caribbean Pork Loin with spiced rum, roasted sweet potatoes • Plantain Crusted Chicken with tropical herbbed rice  
Grilled Catch in a three peppercorn sauce garnished with shrimp • Tropical Confections

## LOWCOUNTRY BOIL

She Crab Soup • Tomato Cucumber Salad • Southern Style Colelaw • Para Primavera Salad  
\*Steaming Pots of Crab, Shrimp, Oysters, Sausage, Red Skinned Potatoes &  
Corn on the Cob in Old Bay Seasoning • Herb Roasted Chicken • Chef's Vegetable Medley  
Skillet Cornbread • Country Baked Biscuits • Pecan & Key Lime Pie

## ELEGANT FARE

Boston Bibb Lettuce with Cherry Tomatoes, Feta Cheese & Roasted Pecans with an herb shallot vinaigrette  
Collection of Marinated, Grilled & Chilled Vegetables with shaved asiago cheese and balsamic glaze  
Medallions of Beef Tenderloin with a wild mushroom raguout • Grilled Chicken Breast with wilted spinach and a  
white wine boursin sauce • Seared Salmon Filet with a lemon butter • Scalloped Potatoes • Green Bean Amanidine  
Strawberries Romanoff