

Hors D'Oeuvres

Hot

Carolina Warm Pimento Cheese Dip Served with Tri Colored Tortilla Chips, Crostini's and Crackers
Warm Terrine of Fresh Spinach, Artichoke and Asiago Cheese with House Made Tri-Color Chips
Sirloin Meatballs with Roasted Tomato Sauce and Shaved Pecorino Romano Cheese Garnish
House-Made Sirloin Meatballs in a Red Wine Demi-Glaze
Aloha Sirloin Meatballs served with a Tropical BBQ Sauce
Pan Fried NC Jumbo Lump Crab Cakes with Spicy Cajun Remoulade Sauce
Pan Seared Atlantic Salmon Cakes with a Caper-Dill Dipping Sauce
Charleston Style Shrimp and Grits Shooter
Fire Grilled BBQ Shrimp Skewers
Applewood Bacon Wrapped Sea Scallops with an Asian BBQ Glaze
Asian Glazed Breast of Chicken Bites
Crisp Coconut Chicken Tenders with Honey Mustard Dipping Sauce
Sesame Tempura Batter Chicken with Cilantro Sweet Chili Dipping Sauce
Fried Green Tomato and Pimento Cheese Crostini
Toasted Pistachio-Cheese Crisp Risotto Ball with Creamy Cheesy Rice, Pistachios, and Green Peas
Zucchini, Feta and Aged Parmesan Cheese Fritters served with a Roasted Red Pepper Greek Yogurt Dipping Sauce
Savory Mushroom and Parmesan Palmiers
Asian Pork Dumplings Served with a Sesame-Ginger Ponzu Sauce
Beef Tenderloin Slider with Grilled Portabella, Caramelized Onions and Local Goat Cheese on a Mini Brioche Bun
North Carolina BBQ Pulled Pork Sliders with Crunchy Slaw and Crispy Onions
Stuffed Mini Portabella Mushrooms with a Cheddar, Herb and Sausage Filling
Wild Mushroom and Brie Bruschetta served on a French Bread Crostini

Cold

Gazpacho Shooter - Chilled puree of Cucumber, Heirloom Tomato, Herbs and Spices
Curried Chicken Salad in a Crispy Phyllo Cup
Caprese Skewer of Grape Tomato, Fresh Mozzarella Cheese, and Fresh Basil with Olive Oil and Balsamic Glaze
Antipasto Display with Assorted Italian Meats, Cheeses and Marinated Vegetables
Charcuterie Display of Italian Cured Meats, Imported and Domestic Cheeses, and Assorted Olives
Elegant Display of Imported & Domestic Cheese Display with Fresh Fruit and Berries
Vine-Ripe Tomato Bruschetta with a Balsamic Drizzle
Seared Chipotle Salmon Taco: with Jicama Slaw, Fresh Salsa, Cut Cilantro, and Avocado Crema Folded in a Flour Tortilla
Crab Stuffed Gourmet Deviled Eggs
Chilled Marinated Jumbo Shrimp Display with Tangy Horseradish Sauce
NC Lump Crab and Avocado on French Bread Crostini
Seared Ahi Tuna Tataki in a mini shot glass with Seaweed Salad, Crispy Sweet Chili Wonton, and Sesame Wasabi Drizzle
"Pig Candy" Thick Sliced Bacon Caramelized with Brown Sugar and a Hint of Cayenne Pepper
English Cucumber Crown filled With Roasted Vegetable Boursin Cheese
French Bread Crostini with Goat Cheese, Sun-dried Tomato Pesto, and Olive Tapenade
Herb and Peppercorn Encrusted Sliced Beef Tenderloin on a French Bread Crostini with Local Goat Cheese, Caramelized Onions and Aged Balsamic Drizzle
Minted Watermelon, Feta, and Kalamata Olive Skewers
Italian Antipasto Skewer with Genoa Salami, Fresh Basil, Provolone, Marinated Artichokes and Grape Tomato