



Appetizers and Tapas

Hot

Beef

Mediterranean Beef Skewers

Cocktail Lamb Lollipops

Garlic Roast Beef Tenderloin with Sister Schubert Rolls with Traditional Horseradish Sauce

“Hillbilly” Truffles (Mashed Potatoes Stuffed Meatballs)

Country Fried Steak Slider, Comeback Sauce

Muffaletta Bruschetta

Chicken

Chicken Thigh Confit Crostini, Mustard Seed-Collard “Hash”

White BBQ Chicken Sliders

Indonesian Chicken Skewers, Peanut Sauce

Grilled Rosemary-Lemon Chicken Skewers

Buttermilk Fried Chicken Skewers with Ranch Dipping Sauce, Honey Mustard

Grilled Chicken Poblano Pimiento Cheese Crostini

Duck Fat Nuts & Bolts

Pork

Holly's Famous Candied Bacon

Gourmet Pigs in the Blanket: A Wide Variety of Sausages in Croissant Dough with Fillings Like Sauerkraut, Chow Chow, Bacon, Blue Cheese, Marinara, Tapenade)

Pulled Pork Sliders with Chow Chow, Pimiento Cheese, Bahn Mi Slaw

Seafood

Tomato Crawdad Tart with Green Onion (Tapas)

Lobster Corn Dogs (Tapas)

Seared Scallop with Sweet Pea Puree (Tapas)

Scampi Shrimp Skewers

Prosciutto Wrapped Shrimp with Pesto

Bacon Wrapped BBQ Shrimp

Holly's Maryland Style Crab with Caper Remoulade

Tuna Cobb Salad Bruschetta

Vegetarian

Three Cheese Crostini (Goat, Mascarpone and Ricotta) with Honey and Black Pepper

Goats Cheese and Tapenade Crostini

Asparagus and Pimiento Cheese Crostini

Artichoke, Water Chestnuts and Spinach Dip with Toasted Pita

Goat Cheese and Pistachio Torta with Fig-Walnut Compote, Herbed Pita Chips

Falafel-Stuffed Mushrooms

Spinach and Feta Triangles with Tzatziki

Pissaladiere (Puff Pastry with Artichoke Hearts, Capers, Green Olives and Parmesan w/ Pesto)

Tartufo Pissaladiere (Truffled Wild Mushrooms, Fresh Mozzarella, Pesto)

Soy Shiitake Mushroom Lollipops

Chef's Variety

Domestic and Imported Cheeses with Sliced Cured Meats and Water Biscuits

Baby Portobello Mushrooms stuffed with Bacon; Spinach-Artichoke; Pecan-Roasted Garlic

Assorted Crostini Platter, Chef's Choice

Assorted Miniature Deep Dish Chicago Pizza Bites

Cold

Seafood

Smoked Salmon and Dill Pinwheel on Cucumber Coin

Oyster Shooters with Tomato-Bacon Relish (Tapas)

Shrimp Ceviche with Crispy Tortilla Chip (Tapas)

Shrimp 3 Ways: Cilantro-Lime; Old Bay Seasoned; Low Country Pickled with Cocktail Sauce & Lemons

Ahi "Tartar", Crispy Potato Chip (Tapas)

Campari Tomatoes with Crab and Avocado (Seasonal)

Vegetarian

Manchego Wheel with Fig-Walnut Compote, Membrillo, Water Biscuits

Sweetwater Valley Cheddar Cheese Coins with Olive

Marinated Kalamata Olives and Feta, Lemon Zest

Jumbo Green Olives, Crushed Red Pepper, Rosemary

Manchego Stuffed Baked Dates

Traditional Hummus with Herbed Pita Chips, Crispy Tortilla Chips and Fresh Vegetables

Trio of Hummus: Traditional, Black Bean and Roasted Cauliflower, Tortilla Chips and Fresh Vegetables

Pinto Bean and Bacon Hummus, Crispy Tortilla Chips and Fresh Vegetables

Sun-Dried Tomato Torta, Herbed Pita Chips

Old School Blue Cheese Stuffed Celery with Walnuts

Hazel's Famous Onion Dip with Fritos®

Grape Tomato, Mozzarella, Kalamata Olive with Pesto Drizzle (Seasonal)

Fresh Fruit Skewers, Honey Yogurt Drizzle

Chef's Variety

Assorted Small Wrap Sandwiches: Chicken Salad, Deviled Ham, Smoked Turkey & Poblanos, Hummus & Vegetables

Assorted Smorgasbord Sandwiches (opened face with Scandinavian Rye, Dilled Cream Cheese and Smoked Salmon-Caper; Ham and Butter; Cured Salami and Olive; Bacon and Tomato; Fennel and Apple; Artichoke-Spinach; Shrimp-Lemon)

Assorted Deviled Eggs Such as: Traditional, Curried with Smoked Salmon, Bacon and Tomato, Church Salad, Potato Salad, Crab Salad, Deviled Ham