



BITES & BOARDS

Minimum of 10 per item
all orders come with disposable plates, cutlery
& serving utensils
add a disposable chafer kit for \$12 each



Bites

\$2-\$6 per piece

- spinach & feta triangles with tzatziki
- mini assorted quiche bites
- rockefeller stuffed mushrooms
- hummus & cucumber bite with grape tomato
- brie, honey & pistachio crostini
- tomato basil bruschetta
- whipped feta & lemon crostini
- deviled eggs: traditional; blt; pimiento cheese with candied bacon
- falafel bites with tzatziki
- wild mushroom tart with goat cheese & thyme
- smoked salmon & herbed cream cheese tartlet
- candied bacon
- oven roasted chicken skewer, tahini vinaigrette
- chimichurri chicken skewer
- caprese skewer with basil pesto or balsamic glaze
- sour cream & chive twice baked potato bites
- buttermilk fried chicken bites with hot honey
- raspberry bbq chicken meatball
- mediterranean beef skewer with feta & lemon basil sauce
- fried chicken & waffle skewer with maple glaze
- mini Maryland style crab cake with cajun remoulade
- pulled pork slider with bbq sauce & slaw
- traditional shrimp cocktail with lemon
- flank steak slider with chimichurri aioli
- petite beef wellington with herbed demi glaze

Boards

Charcuterie Board

\$14 per person

lovely assortment of imported & domestic cheeses
cured meats, pickled vegetables,
fresh & dried fruits,
with assorted crackers & crostini

Taste of the South

\$10 per person

red pepper cream cheese ball, assorted sliced
cheeses, pimiento cheese, smoked sausage,
candied pecans & pickled vegetables
with flatbread & assorted crackers

Cheese Board

\$9 per person

assorted domestic cheeses
with flatbread & assorted crackers

Crudite & Dips

\$7 per person

beautiful display of fresh vegetables with buttermilk
ranch, cauliflower hummus & black bean & corn
salsa with tortilla chips

Fresh Fruit Board

\$8 per person

chef's selection of fresh, sliced seasonal fruits
served with honey yogurt dip