



(843) 971-0505

COCKTAIL APPETIZERS

All Ordered by the Dozen

Three Cheese Stuffed Mushrooms

Mini Crab Cakes with Cajun Remoulade on the side

Mini Tomato Basil Pies

Bacon Wrapped Shrimp with a Pomegranate BBQ sauce on the side

Mini Baked Brie with Caramelized Pecan and Berries (flavors available)

Ground Beef Sliders topped with Bacon, Smoked Gouda and Garlic Aioli

Pulled Pork Sliders topped with Southern Coleslaw and Original BBQ Sauce

Buttermilk Fried Chicken Sliders topped with Gruyere Cheese, Butter Pickles and Honey Dijon Aioli

Beef Tenderloin Cocktail Sandwiches with Horseradish Sauce

Hot Ham on Cheddar Cheese Biscuits with Honey Dijon Aioli

Caramelized Onion and Goat Cheese Tarts

Heirloom Tomato Crostini with Fresh Basil and Chive Feta Cream Cheese Spread topped with Toasted Pine Nuts

Beef Tenderloin Bruschetta topped with Pico da Gallo, Crumbled Blue Cheese and Basil Oil

Smoked Salmon Crostini topped with Horseradish Caper Sour Cream Sauce

Tapenade Crostini topped with Feta and Basil

Peppered Salami Crostini topped with Roasted Tri Color Peppers and Ricotta Chive Spread

Buttermilk Fried Chicken Tenders with Ranch and Honey Mustard

Crab Stuffed Mushrooms

Asparagus Wrapped with Prosciutto and Goat Cheese with a Roasted Red Pepper Sauce

Asparagus Wrapped with Smoked Salmon with a Dill Caper Cheese

Hot Ham and Gruyere Cocktail Sandwiches

Sweet Potato Biscuits and Hot Ham with Honey Butter

Carolina Grit Cakes topped with Blackened Shrimp

BBQ Meatballs

Tea Salad Sandwiches Box of 48 pieces

Traditional Chicken Salad

Foodies Honey Almond Chicken Salad

Tarragon Pecan and Grape Chicken Salad

Smoked Sweet Tea Chicken Salad

Cucumber and Dill Cream Cheese

Egg Salad

Ham Salad

Tuna Salad

Smoked Salmon and Cucumber Dill Cream Cheese

Shrimp Salad

Pimento Cheese

Here is a sample menu based off price per person (all appetizers are based off 2 pieces per person of each variety). All menus are customizable

MENU 1

Mini Tomato Basil Pies

Mini Crab Cakes topped with Cajun Remoulade

Three Cheese Stuffed Mushrooms

Hot Ham and Gruyere Cocktail Sandwiches

MENU 2

Bacon Wrapped Shrimp

Ground Beef Sliders

Heirloom Tomato Crostini

Crab Stuffed Mushrooms

MENU 3

Chicken and Spinach Flat Breads with Parmesan Cream Sauce

Hot Ham and Gruyere Cocktail Sandwiches

Blackened Shrimp with a Cajun Remoulade

Tomato and Mozzarella Skewers with a Balsamic Glaze

Pimento Cheese and Bacon Crostini

All above come with paper products and serving pieces.

Additional charges include tax, delivery and gratuity.

Disposable chaffing dishes and sternos available for