



CUSTOM CATERING FOR ANY OCCASION

Our award-winning culinary team will work one-on-one to create a menu for any occasion. We use only the freshest local & seasonal ingredients. We will gladly alter any selections to suit your needs.

Hors d'oeuvre Selections

Stationary

- 3pp** | **Roasted Garlic Hummus**, Housemade Spiced Crostinis
- 4pp** | **Domestic Cheese Display**, Pepperoni, Assorted Crackers
- 4pp** | **Vegetable Crudite**, Creamy Herb Dip
- 4pp** | **Seasonal Fresh Fruit Display**, Honey Whipped Mascarpone
- 6pp** | **Artisinal Cheese Display**, Housemade Crostini
- 6pp** | **Warm Crab Dip**, Old Bay Kettle Chips
- 7pp** | **Antipasto Display** Roasted and Pickled Vegetables, Olives, Cheeses, Cured Meats, Freshly Baked Bread, Infused Oil, Balsamic Vinegar

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Priced Per 50 Pieces

- 75** | **Carolina- Style Pulled Pork Slider**, Cole Slaw
- 75** | **Roasted Beet & Blue Cheese Spoon**, Pecans, Sherry Vinaigrette
- 125** | **Crab Salad Tartlet**, Mustard Cream, Fresh Herbs
- 150** | **Bacon Wrapped Scallop**, Peach BBQ
- 150** | **Chilled Shrimp**, Ginger Chili Dipping Sauce OR Sweet Corn Mayo
- 150** | **Mini Crab Cake**, Tartar Sauce
- 75** | **Prosciutto and Cheese Pastry**
- 100** | **Shrimp Ceviche**, Wonton Crisp
- 150** | **Steak & Blue Cheese Crostini**, Caramelized Onion Aioli
- 50** | **Fresh Goat Cheese Crostini** with Fig Jam
- 50** | **Classic Deviled Egg**
- 150** | **Lobster & Bacon Deviled Egg**
- 100** | **Whole Grain Mustard and Truffle Deviled Egg**
- 75** | **Tomato, Mozzarella and Basil Skewer**, Balsamic Reduction
- 175** | **Shrimp & Chorizo Pincho**, Cornbread Crouton, Chili Butter
- 150** | **Tuna Tartare Spoon**
- 75** | **Baked Polenta**, Wild Mushroom and Gorgonzola Ragout
- 75** | **Loaded Baby Baked Potato**, Melted Cheese, Sour Cream, Bacon, Scallions
- 75** | **Curry Chicken Salad Tartlet**, Pecans, Celery
- 175** | **Lobster Salad**, Honey Garlic Aioli, Old Bay Corn Cake