



Displays

Vegetarian

Blanched Asparagus
Served With Dill Sauce

Seasonal Fresh Fruit
Served With A Sweet Dipping Sauce

Seasonal Fresh Fruit and Imported Cheeses

Imported Cheese
Garnished With Fresh Berries

Seasonal Fruit Kabobs
With Poppy Seed Dressing

Southern Pickled Veggies

Busters Boiled Peanuts

Sliced Fresh and Local Johns Island Tomatoes

Garden Table
*Imported Cheeses, Olive Tapenade, Eggplant Capenata, Hummus
Roasted Peppers, Grilled and Marinated Vegetables And Served With Crispy Crostinis And Fresh Flatbreads.*

Mediterranean Display
Imported Cheese, Veggies, Olives, and Breads

Salted Butter Roasted Pecans

Trio of Dips:
*Olive Tapenade
Eggplant Capanada
Pimento Cheese
Artichoke Dip*



Chicken Beef & Pork

De-Constructed Ham Biscuits

Bakery Fresh Biscuits, Along with Sliced Country Ham. Served With an Assortment of Mustards & Pimento Cheese.

Bayou Bourbon Meatballs

Wild Game Charcuterie Board

Buffalo And Wild Boar Sausage. Paired With Elk and Pork Terrine, Smoked Trout, & A Variety Of Cheeses. Garnished With Dried Fruits And Nuts Along With Sourdough Olive Bread And Fresh Sliced Baguette

Savory Roquefort Cheese Tort

Marinated Greek Chicken Skewers

Served With Tzatziki Sauce

Cashew Chicken

Served Along Side Bib Lettuce Wraps

Seafood

Poached Fillet Of Salmon

With Dijon Dill Sauce

House Smoked Salmon

Served Along Side Traditional Condiments

Boiled Shrimp

Served With The Tails On And Cocktail Sauce

Citrus Marinated Grilled Shrimp

Crab Cakes

Made With Fresh Blue Crab & Served With A Homemade Remoulade

Oyster Shooters

Served In A Shot Glass With House Made Cocktail Sauce

Oysters On the Half Shell

With Cocktail Sauce

Pickled Shrimp

