



Passed Items

Cherry Tomato And Bocconcini Lollipops

A Skewer Of Small Mozzarella Rounds And Cherry Tomatoes

Potato Bites

New Potatoes, Served Cold And Stuffed With Sour Cream, Cheese And Chives.

French Onion Tart

Thinly Sliced Onions, Seasoned & Cooked Down In Red Wine. Served In a Tart Shell, Topped With Gruyere Cheese & A Light Sprinkle Of Crispy Bread Crumbs.

Soup Sips

Smaller Portions Of Our Soups Served In Shot Glasses Or Demitasse Cups, Best With...

Watermelon Gazpacho

Butternut Squash

Tomato Bisque

And Then Top It With A Grilled Cheese Bite

Spinach And Cheese Petite Quiche

Bite Sized Savory Tarts Filled With Fresh Spinach And Herbed Cheeses

Sundries Tomato And Olive Tapenade On Endive

A Lovely Presentation of Tasty Tapenade on a Fresh Endive Leaf

Lowcountry Mini Tomato Pie

Buttery Bite Size Pastries Filled With Freshly Diced John's Island Tomatoes And Farm Fresh Basil, Topped With Aged Cheddar

Pear And Gorgonzola Crostini

Creamy Gorgonzola Cheese, Spread Across A Crisp Crostini, And Topped With Ripe Fresh Pears

Potato Billinis

Topped With...

Pork Tenderloin

Caviar

Apple Chutney

Stuffed Mushrooms

Petite Stuffed Mushrooms With Your Choice Of Filling

Country Ham And Blue Cheese

Goat Cheese And Sun Dried Tomatoes

Spinach And Feta Cheese

Open Faced Cucumber Sandwiches

With A Dill Cream Cheese



Boursin Stuffed Grape Tomatoes

Plump Cherry Tomatoes Filled With Smooth Boursin Cheese

Pistachio Encrusted Goat Cheese

Creamy Goat Cheese, Encrusted In Pistachios And Served On A Baby Spinach Leaf

Baguette Cup And Veggies

Baguette Cup Filled With A Vegetable Dip And Garnished With An Assortment of Julienned Vegetables

Greek Salad Brouchette

Skewered Layers of Feta Cheese, Kalamata Olives And Romaine Lettuce Leaves

Apricots Filled With Brie

Dried Apricots, Stuffed Full Of Rich And Creamy Brie

Pimento Cheese Crostini

Ashe Country Sharp Cheddar Pimento Cheese, A Top A Crispy Crostini & Finished With A Slice Of House Pickled Okra

Feta Skewers

Feta Cheese, Fennel, Lemon And Black Olives Served On A Skewer

Goat Cheese Tart

Creamy Goat Cheese and Sun-dried Tomatoes Served In A Buttery Fresh Pastry Shell.

Petite Anti-Pasto

Layers of Mozzarella Cheese, Hard Salami And Kalamata Olives On A Skewer

Seared Tuna On A Rice Cracker

With Red Pepper and Wasabi Mayonnaise

Bacon And Shrimp Skewers

Local Shrimp Wrapped In Bacon And Served On A Skewer

Crabbies

Special Crab Meat And Cheese Recipe On English Muffin Pieces

Pickled Shrimp Wrapped In A Snow Pea

In House Pickled Shrimp Wrapped In A Snow Pea Served On A Skewer With A Drizzle Of Lemon Aioli

Tuna Tartare On A Rice Cracker

Fresh Tuna Combined With Olive Oil, Lemon Zest, Sesame And Wasabi. Served On A Rice Cracker.

Oyster Shooters

Oysters In A Shot Of Cocktail Sauce Topped Off With A Splash Of Vodka



Mini Crab Cakes

A Petite Version Lowcountry Eats Special Recipe Made With Ocean Fresh North Carolina Blue Crab, Stone Ground Mustard, Farm Fresh Celery, Spices, And Lightly Breaded In Panko Flakes. Served With A Rich And Creamy Homemade Creole Remoulade Sauce

Mini Shrimp And Grits

Sautéed Local Shrimp on Stone Ground Edisto Island Grit Cakes Served with Aries's Famous Southern Bacon Gravy.

Coconut Fried Shrimp

With A Mango Salsa

Scallop Ceviche

Citrus Marinated Scallops On Mini Skewers

Fried Oysters

Served With Cocktail And Tartar Sauce

Smoked Salmon Moose On A Cucumber

Lowcountry Eats In House Smoked Salmon, Pureed And Piped On To Cucumber Rounds

Smoked Salmon Rounds On Crackers

House Smoked Salmon Served With Capers And Onions, On Melba Rounds

Mini Pastry Tartlets

Mini Tartlets Topped With Prosciutto, Seasonal Vegetables And Cheeses

Mini Ham Biscuits

Organic Free Range Virginia Country Ham Served On Miniature Homemade Biscuits Topped With Red Currant Jelly

Lowcountry Spring Roll

Lowcountry Eats Award Winning BBQ, Wrapped In A Fresh Locally Grown Collard Leaf. Served With Our Own Homemade Sweet And Spicy BBQ Sauce

Pork Tenderloin Crostini

Thinly Sliced Juicy Pork Tenderloin Served On Baked French Bread With A Delicious Artichoke Relish.

BLT On A Skewer

Apple Smoked Candied Bacon, Plump Cherry Tomato, Fresh Arugula, And Lightly Topped With A Delicious Balsamic Glaze

Corn Battered Brats

Slices Of Brats, Corn Battered And Fried Then Topped With Sauerkraut



Scotch Eggs

Shelled Hard Boiled Eggs Wrapped In Minced Sausage, Coated In Bread Crumbs And Deep Fried. A Classic and Tasty Scottish Tradition

Pork On A Bed Of Sweet Potatoes

A Thin Slice Of Pork Served Over Whipped Sweet Potatoes And Topped With Braised Cabbage And A Balsamic Reduction. Served in a Spoon.

Sweet Potato Sliders

Hand Pulled BBQ And Sweet And Tangy Cole Slaw Served Open Face On A Sweet Potato Fry.

Water Chestnuts Wrapped In Bacon

A True Cocktail Party Classic

Prosciutto Wrapped....

Melons

Asparagus

Scallops

Lamb Lollipop

Fresh Rack of Lamb Seasoned, Baked, Trimmed And Sliced Into Juicy And Tender Individual Chops.

Mini Shepard's Pie

A Bite Size Version Of The Original Classic. Fresh Homemade Mashed Potatoes Served On Top Of Seasoned Minced Lamb Meat, Fresh Carrots, Peas, Onions And Mushrooms.

Miniature Chicken & Waffles

Miniature Buttermilk Waffles Topped With A Chicken Popper & Our Homemade Honey & Hot Sauce

Beef Tenderloin Crostini

Thinly Sliced Beef Tenderloin Served Over Toast Point With Horseradish Sauce

Mini Hard Tacos

Miniature Taco Shells Filled With Seasoned Ground Beef, Homemade Pico De Gallo, Lettuce, And Shredded Cheddar Cheese.

Marinated Flank Steak And Asparagus Roll-Ups

Asparagus With Horseradish Sauce And Wrapped In Thinly Sliced Marinated Flank Steak