

Holiday Hors d'oeuvre Receptions

Light Afternoon Reception

Charcuterie with Domestic and Imported cheeses, gourmet Olive selection, and House pickled vegetables

House made Hummus with herbed Pita chips and Organic vegetables

Assorted deli pinwheels with a variety of fillings

Spinach and Feta wrapped in filo pastry with yogurt dipping sauce

Holiday finger sweets and Poinsettia Punch

Light Evening Reception

Charcuterie with Domestic and Imported cheeses, gourmet Olive selection, and House pickled vegetables

Warm Artichoke and sundried tomato dip with toasted Baguette rounds

Jumbo peeled and deveined Shrimp with zesty house made Cocktail sauce and Lemon crowns

Smoked Chicken and onion Pissaladier

Holiday finger sweets and Poinsettia Punch

Heavy hors d'oeuvre - Reception 1

Domestic and Imported cheese selection with sliced Tropical fruit, Melons, and Berries

Vegetable crudité platter with chilled Spinach herb dip

Warm Artichoke and Sundried tomato dip with toasted Baguette rounds

Stuffed silver dollar Mushrooms with Spinach, Bacon, Caramelized onion filling

Sweet and Sour hand rolled Meatballs

Holiday finger sweets and Poinsettia Punch

Heavy hors d'oeuvre - Reception 2

Domestic and Imported cheese selection with sliced Tropical fruit, Melons, and Berries

Roasted red pepper Hummus with herbed Pita chips and Sliced vegetables

Warm Artichoke and Sundried tomato dip with toasted Baguette rounds

Traditional Smoked Salmon display with diced Egg, diced Red onion, Capers and Lemon aioli

Twice stuffed New red potatoes with white Truffle oil

Mini Beef Wellingtons with Bordeaux dipping sauce

Holiday finger sweets and Poinsettia Punch

Heavy hors d'oeuvre - Reception 3

Charcuterie with Domestic and Imported cheeses, gourmet Olive selection, and House pickled vegetables

Antipasto and grilled Vegetable display with house made Gorgonzola dip

Warm Artichoke and Sundried tomato dip with toasted Baguette rounds

Jumbo peeled and de-veined Shrimp with zesty house made Cocktail sauce and Lemon crowns

Asparagus with Asiago cheese wrapped in Filo pastry

Charleston Crab cakes with Lemon aioli

Chef carved Prime Rib of Beef with sliced Yeast rolls, Capers, and Horseradish cream sauce

Holiday finger sweets and Poinsettia Punch

Beverages

Water, Tea, Soft Drinks, and Fresh brewed Coffee available up request for an additional fee

Bar Service

ABC certified, uniformed and experienced bartenders available at the cost of \$150 each for up to four hours of service. Mixers, ice, garnish, and acrylic cups can be provided based on needs. Upgrade to glassware at an additional fee.

CUSTOM QUOTES ARE AVAILABLE BASED ON MENU ITEMS SELECTED