

Wedding Hors d'oeuvre Selections

## *That's Amore*

Seasonal Fruit and Berry display with Imported and Domestic cheese and crackers

Vegetable crudité's platter with chilled Spinach herb dip

Warm Artichoke and Sundried Tomato dip with toasted Baguette rounds

Assorted stuffed Mushrooms

Hand-rolled meatballs in Tomato jam

Assorted Finger sweets and Citrus tea punch

## *The Aristocrat*

Seasonal Fruit and Berry display with Imported and Domestic cheese and crackers

Roasted red pepper Hummus with pita, sliced Cucumbers, and baby Carrots

Warm Artichoke and Sundried tomato dip with toasted Baguette rounds

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

Twice stuffed new red Potatoes with white Truffle oil

Smoked Chicken and Caramelized onion Pissaladiere

Assorted gourmet finger sweets and Citrus tea punch

## *Unforgettable*

Seasonal Fruit and Berry display with Imported and Domestic cheese and crackers

Antipasto and Grilled vegetable display with Blue cheese dip

Warm Artichoke and Sundried tomato dip with toasted baguette rounds

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

Spinach and Feta in Filo pastry with yogurt dipping sauce

Charleston Crab cakes with Lemon aioli

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

Assorted gourmet finger sweets and Citrus tea 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