



Prices start at \$38.95 plus 9.25% sales tax, and labor and facility rental if applicable.

## APPETIZER SELECTION:

Shrimp and Grit – Oven Fried Grit Cake with Blackened Shrimp and Charleston Sauce

Fried Green Tomatoes with Aged Soft Goat Cheese and Southern Green Tomato Relish

Phyllo wrapped Asparagus with Roasted Red Pepper Aioli and Prosciutto Dust

Jerk Marinated Beef Satay with Banana Pineapple Relish

Artichoke Cakes with Spicy Remoulade

Iced Brie with Orange Marmalade, Roasted Almonds, and Dried Cherries garnished with Seasonal Fruits and Assorted Crackers

Marinated Grape Tomato, Smoked Mozzarella and Fresh Basil Skewers

Tomato Basil Gazpacho with Brunoise Vegetables and Cucumber Froth

Sweet Potato Biscuits with Tempura Fried Chicken and Benton's Country Ham with Peach and Strawberry Jam

Bacon, Tomato and Pesto Mayo Canapés

Pickled Shrimp with Pepper Slaw and Smoked Tomato Tartar Sauce

Pork and Crawfish Potsticker Dumpling with Southern Chow Chow Relish

Creole Rubbed Hanger Steak on a Open Faced Herb Biscuit topped with Pimento Cheese

Smoked Tennessee Trout on Plantation Hoe Cake with Sweet Corn Macque Choux and Roasted Red Pepper Coulis

Crabcakes with Spicy Remoulade

Savannah Style Crab Dip with Pita Chips

## APPETIZER SELECTION *CONTINUED*

Southern Egg Roll with Mustard Greens, Country Ham, Smoked Chicken, Cheddar Cheese and Yukon Potatoes with Tomato Jam

Creole Rubbed Pork Tenderloin Sandwiches with Red Onion and Cucumber Relish

Low Country Shrimp Cocktail with Cocktail Sauce and Remoulade

Hot Puff Pastry Cheese Straws

Lobster Tostada with Tomatillo Salsa, Jicama, Watermelon Radish, and Watercress Sprouts

Smoked Duck Grilled Cheese with Brie, Blackberry Preserve and Sweet Potato Curls

Crab Stuffed – Applewood Bacon Wrapped Shrimp with Citrus Aioli

Lobster and Scallop Spring Rolls with Cucumber – Watermelon Relish

Shitake Mushroom and Spinach Crostini's with Saffron Aioli

Mac and Cheese with Sweetwater Valley Cheddar, Country Ham and Petite Greens

Ahi Tuna – English Cucumber Rolls with Sesame Wasabi Aioli

Savory Zucchini Bread with Eggplant Caviar and Roasted Pepper Relish

White Bean Hummus on Benne Seed Wafers and Southern Chow Chow