

Warm Hors d'oeuvres

All prices based on 100 pieces

Spanikopita

\$185.00

Delicate Phyllo dough triangles filled with spinach and feta cheese

Meatballs

\$135.00

Your choice of either Grecian, barbeque or Swedish

Beef Skewers with Southwestern Sauce

\$250.00

The finest beef tenderloin, served with our homemade smoky southwestern dipping sauce

Chorizo Stuffed Medjool Dates

\$250.00

Medjool dates stuffed with chorizo sausage, wrapped in bacon and broiled

Marinated Beef Kabobs

\$195.00

Marinated sirloin skewered with onions and peppers

Cocktail Lamb Chops

\$335.00

Marinated and grilled to perfection

Shrimp and Grits Cup

\$275.00

Homemade southern style grits with a bean ragout and topped with a grilled shrimp, served in a mini cup

Quesadillas

\$185.00

Chicken, beef or vegetable with peppers, onions, shredded cheese and served with salsa and sour cream

Bacon Wrapped Scallops

\$270.00

Broiled to perfection

Chicken Skewers

\$185.00

Tender pieces of chicken marinated in teriyaki, chipotle, Tandoori, sate or sweet lemon glaze

Hot Crab Dip

\$299.00

Served with pita wedges

Miniature Crab Cakes

\$315.00

Our special blend of seasoned lump crabmeat

Stuffed Artichoke Hearts

\$325.00

Tender artichoke hearts filled with jumbo lump crab meat and parmesan cheese, served warm

Medjool Dates

\$225.00

Medjool dates, stuffed with goat cheese and wrapped in bacon, and broiled

Tuna Bites

\$195.00

Bite sized tuna, blackened or sautéed, prepared medium and served with a cool aioli mayonnaise

Seared Tuna Canapes

\$260.00

Sashimi grade tuna, seared rare, with Wasabi mayo served on a rice cracker

Twice Baked Red Potatoes

\$195.00

Baby red potatoes stuffed with cheddar cheese, sour cream, and chives

Baked Brie

\$65.00 (serves 30)

Baked Brie wheel topped with raspberry and apricot preserve, served with crackers

BBQ Potatoes

\$225.00

Hollowed potatoes, stuffed with our in-house, hickory smoked pork, and topped with smoky bbq sauce and coleslaw