





The Classic Cocktail Party

Party Proteins

Roast Beef Tenderloin

Henri, creamy horseradish, and rosemary biscuits

Coffee-Chili rubbed Beef Tenderloin creamy horseradish, avocado relish, crostini

Sesame-Ginger Grilled Pork Tenderloin Alabama white bba, ginger chutney, Hawaiian rolls

Balsamic Pork Tenderloin tarragon mayo, black pepper buttermilk biscuits

House-Smoked Pork Shoulder house bba, mustard base bba, Hawaiian rolls

"Our Soon to be Famous" Buttermilk-brined Fried Chicken Fingers comeback, honey-mustard

> Lemon-Herb Chicken Skewers lemon basil sauce & lemon jam

Chicken Shawarma Skewers white sauce & green chutney

Pulled BBQ Turkey white bbq sauce, house bbq, Hawaiian roll

Mustard & Sweet Onion-Braised Kielbasa

Asian Pork Meatballs

Dr. Pepper Meatballs

From The Sea Proteins

Old Bay Cocktail Shrimp Spicy cocktail, green goddess aioli, lemon

Low-Country Pickled Shrimp
(We only use wild-caught, Gulf, or East Coast shrimp –
NEVER imported or farm-raised!)

Roasted Scottish Salmon Loin toast points, dill sauce, cucumber, quick-pickled red onion, capers

Sushi-Grade Ahi Tuna Display

sushi rice, pickled ginger, wasabi, seaweed salad, roasted Nori, pickled cucumber, avocado, ponzu, soy sauce, sesame seeds, creamy Sriracha, crispy wontons, garlic chili sauce

Mini Low-Country Lump Crab Cakes preserved lemon aioli

Mini Lobster Rolls

East Coast & Gulf Oysters raw, roasted, or fried served with appropriate accoutrement









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1/2 Bite Hors d'Oeuvres

Artichoke & Spinach Puffs

Fried Artichoke Hearts with garlic aioli

Beef Brisket & Pimento Cheese Poptart

Beef Brisket Sliders w/Pimento Cheese and Fig Preserves

House-Smoked Pork Sliders white bbq sauce, pickled jalapeño

Chorizo Puffs
Sriracha Deviled Eggs
Smoked Catfish Deviled Eggs
Mini Tomato Pies

Onion, Olive, Tomato Tart
Curry Chicken Tart
Caramelized Onion Tarts
Bacon-wrapped Dates
Bacon-wrapped Smokies
Open-faced Tomato Sandwiches

Pimento Cheese Canapé

Pimento Cheese Canapé bacon jam

Roasted Veggie Tray
Retro Pinwheels
Antipasti Skewers or Cones

Stuffed Mushrooms

Classic Garlic & Herb
Brie & Pecan
Asiago & Sun-dried Tomato
Bacon & Bleu Cheese
Italian Sausage & Marscapone

Stuffed Sweet Peppers or Jalapeño

Classic Garlic & Herb
Brie & Pecan
Asiago & Sun-dried Tomato
Bacon & Bleu Cheese
Italian Sausage & Marscapone

Double-Stuffed Baby Potatoes

Cheddar & Bacon
Country Ham & Pimento Cheese
Boursin
Sour Cream & Chive

Stuffed House Buttermilk Biscuits

Brie & Spicy Cranberry Jam
Country Ham Spread
Country Ham & Pimento Cheese
Asiago & Sun-dried Tomato
Pimento Cheese & BaconJam







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Hot & *Cold Dips

Buffalo Chicken Dip
Artichoke Spinach Dip
Mexican Street Corn Dip
Roasted Corn, Jalapeno, & Chicken Dip
Warm Pimento Cheese/Bacon Jam
Chili Con Carne Dip
Spicy Spinach Dip
House Pimento Cheese & Country Ham Dip

Baked Brie en Croute

Rosemary-infused Sweet Onion Jam

*Layered Mexican Dip
*Best-Ever Cheese Ring
*TY Classic Chicken Salad
*TY Curried Chicken Salad
*House Pimento Cheese
*Million Dollar Dip
*BLT DIP

*House Hummus
*Babaganoush
*Butter Bean Hummus

Stations or Displays

Shrimp & Grits Seafood

Sushi

Crepe

Pasta

Authentic Mexican

Asian Infused

Seasonal Charcuterie

Middle Eastern

Indian

Southern Tail-gating

Sliders

Grill

Dessert

S'more

Desserts

Ask about what Seasonal House-made Desserts, Jennifer has available. She's happy to consider and discuss all requests, but due to limited space and kitchen climate, some things may not be possible, at the time of request.

Know Your Budget

All Heavy Hors d'oeuvres Menus start at \$30.00 per person minimum. 30% service and local tax,

additional.

Bar Service

- * Full Bar Service, licensed & insured available. Request a quote.
- * Contract Bartenders Available Please inquire

Rentals Available all subject to a service & delivery fee

Glass Plates, Silverplate Utensils, Bar Glasses, Linens, Bars, Food Tables, Guest Tables, Chairs, etc...

Classic Silver Tray Service Available

