

## Appetizers

### BEEF APPETIZERS

---

#### Lamb Chop Lollipops

Petite lamb chops cooked to perfection, you won't be able to eat just one (2 chops pp)

---

#### Beef Kabob Made with Fillet Mignon

Three tender cubes of filet mignon, red and green peppers and onions on a 6" skewer.

---

#### Beef Wellington En' Croute

This 1-2 bite appetizer is made with a savory piece of fresh USDA Choice aged beef tenderloin. It is accented with mushroom duxelle and wrapped in a French-style puff pastry. This is the perfect size for butler passed appetizers.

---

#### Sweet Teriyaki Beef Skewers

Beef slices marinated in a sweetened mixture of soy sauce and pineapple juice then skewered and grilled

---

#### Seared Beef Tenderloin with Mustard Horseradish Sauce

Beef Tenderloin pan seared with salt and pepper, then thinly sliced and served with watercress, capers and parmesan cheese, then drizzled with lemon juice and served on a baguette

---

#### Chipotle Steak Currasco Kabob

Chipotle marinated cubes of filet mignon seasoned with an exotic, slightly spicy blend of Brazilian spices. It is then hand threaded with onions, poblano and red peppers on a 6" skewer.

---

## Philly Cheesesteak Crostini

The authentic taste of a Philly Cheesesteak is a great appetizer to serve at your next party!

---

## Mini Meatloaf Bites with Bacon and Cheese

These hearty, cheesy, crunchy (and heavenly) meatloaf appetizers let you take mom's cooking just about anywhere. Top it off with cheddar cheese and crispy bacon for a treat that will melt in your mouth.

---

## Corned-Beef & Cabbage Bites in Pretzel Shells

Goin Irish on ya.... Try this delicious combo of Corned Beef and Cabbage.

---

## BBQ Meatballs

Meatballs oven broiled with a sweet bbq sauce and crushed red pepper.

---

## Mini Burgers

These fun mini burgers (1.5 inches round) are topped with (caramelized onions and Gorgonzola cheese), (smoked bacon and American cheese), (American cheese, a pickle and a dab of ketchup)

---

## Mini Burgers with Bacon & Cheddar

Mini burgers topped with smoked bacon and cheddar cheese

---

---

## SEAFOOD APPETIZERS

---

### Seasoned Herb Baked Salmon

Seasoned with our secret spices, and slow baked

---

### Smoked Salmon Assorted Flavors (4lbs)

Flavors such as Original , Chipotle & Lime, Cracked Peppers and Cajun Smoked Salmon (min 35 guests)

---

### Smoked Salmon

Smoked Salmon (SM) served with capers, chopped red onions and condiments

---

### Smoked Salmon Chips

A delicious snack that they will stand in line for. Smoked salmon on a spicy chipotle cream cheese base served on a salt & Pepper kettle chip. Uhhm uhhm uhhm

---

### Smoked Salmon Tartare on Cucumber Rounds

This is a spin on the classic dish beef tartare where we substitute the beef with smoked salmon and mixed with tangy flavors of red onion, capers, lemon juice and dill served on palate refreshing cucumber slices to create a beautiful, yet flavorful appetizer for any elegant event.

---

### Cucumber Rounds with Smoked Salmon Mousse

A palate refreshing cucumber round topped with our savory cream cheese based and smoked salmon mousse

---

### Blini with Smoked Salmon

Mini Russian Pancakes topped with smoked salmon, creme fraiche and a sprig of dill

---

### Smoked Salmon and Roasted Fingerling Potatoes

Roasted fingerling potatoes layered with sliced smoked salmon and garnished with creme fraiche and salty capers.

Jazz up smoked salmon by pairing it with potato halves topped with crème fraiche and garnished with salty capers. Crème fraiche can be made by combining one part sour cream to one part whipping cream or buttermilk, covered and chilled for at least four hours.

---

### Filo Tartlets with Smoked Salmon & Cracked Pepper

A petite appetizer with a sour cream base in a toasted Filo Tartlet, topped with Smoked Salmon and Cracked Black Pepper.

---

### Mini Corn Cakes with Smoked Salmon and Dill Creme Fraiche

A great little appetizer made with mini cornmeal muffins then topped with creme fraiche, dill weed and flaked smoked salmon

---

### Goat Cheese and Black Pepper Biscuits with Smoked Salmon

These adorable biscuit sandwiches are perfect for brunch or tea time

---

---

### Shrimp Cocktail

Fresh Massive Jumbo Shrimp (13/15 per lb) served with a spicy cocktail sauce.

---

### Bloody Mary Shrimp

You don't have to wait for brunch to experience the beloved Bloody Mary....we are serving a vodka infused shrimp cocktail in a taster spoon.

---

### Shot-glass Colossal Shrimp Cocktail

Individual shot glasses of jumbo shrimp served with a tangy house made cocktail sauce

---

### Mexican Shrimp Cocktail

---

### Shrimp Cakes with Spicy tartar Sauce

Great as an appetizer, or a main course, these cakes are as sumptuous as any made with the sweetest of crabmeat

---

### Chili Lime Shrimp Cups

A flavor packed bite of wonton shells topped with chili lime shrimp. You can't eat just one!

---

### Lemon Chili Shrimp Sticks

These flavorful shrimp marinated with ginger, garlic, chili sauce and honey are served on individual skewers for an awesome appetizer.

---

### Shrimp Scampi Mini Cheesecakes

Who doesn't love shrimp scampi! Well we are putting it in a cute mini cheesecake and its sure to fly off your table.

---

### Island Shrimp Canapes

Island seasoned Shrimp on coconut cornbread with cilantro mousse and candied pineapples

---

### Shrimp Deviled Eggs

Deviled eggs are to southern receptions what chowder is to Northern clambakes. These deviled eggs are made with capers, which add as much unusual flair as the shrimp.

---

### Shrimp & Grits Tart

A Parmesan and Stone Ground Grit flavorful tart, topped with a Smoked Turkey Sauce and Grilled Shrimp.

---

### Scallion-Lime Shrimp Cakes

Everyone loves crab cakes, but have wait till you try our shrimp cakes. Prepared with shrimp, limes, panko crumbs, green onions and cilantro to create a melt in your mouth, gotta have more, appetizer

---

### Shrimpcargot

Try this fabulous alternative for escargot stuffed mushrooms with large shrimp sauteed in garlic and butter, then tucked into a tender mushroom cap.

---

### Chipotle Shrimp Cups

A delicious appetizer made with wonton wrappers, sharp cheddar, shrimp, roasted red peppers, green onions and chipotle for that spicy little kick.

This quick appetizer gets smoke and savor from commercial salsa. And it's made all the easier by baking purchased wonton wrappers in mini muffin tins instead of preparing a homemade pastry. You can make all the components the night before (store filling in the refrigerator and cups at room temperature), then heat the assembled cups in the oven just before serving.

Cooking Light JUNE 2004

---

### Spring Roll-Shrimp

#### Spring Roll - Shrimp

Shrimp spring Rolls with Sweet Thai Chili Dipping Sauce

---

### Mini Maryland Style Crab Cakes

Savory miniature crab cakes made with sweet fresh crab meat and served with a remoulade sauce.

---

### Mini Corn Meal Muffins with Maryland Crab Cake

These buttery yellow cornmeal muffins, flecked with chili and cilantro make an awesome base for our mini Maryland Crab Cakes.

---

Avocado with Crabmeat Canapes  
A tasty cajun crabmeat spread with fresh avocados and seasonings.

---

Crabmeat Au Gratin  
This rich appetizer is considered the quintessential "fussy" appetizer in upscale restaurants and country clubs throughout the south.

---

Crab and Pimento Stuffed Mushroom Caps  
A large whole mushroom cap generously filled with a delicious crabmeat.

---

Crab Avocado & Shrimp Fillo Cups with Lobster Sauce

---

Seared Tuna Nicoise Croutes  
Seared tuna served on white or wheat croute, then topped with diced tomato, green beans, anchovies and capers to create a stunning appetizer

---

Corn Cups with Tuna, Mango, and Lime Ceviche  
Fresh tuna ceviche served in corn cups and topped with green chili, red onion, mango and cilantro

---

Griddled Scallops with Sweet Chili Sauce and Creme Fraiche  
Fresh sea scallops, pan seared then served on white or wheat croutes and topped with chili sauce and a dallop of creme fraiche.

---

Lobster Cobbler Pot Pie  
We fill a savory tartlet shell with chunks of lobster, carrots, onions and seasonings in a creamy béchamel sauce topped with buttery bread crumbs.

---

Front Porch Fried Catfish Nuggets  
Catfish fillet Nuggets fried to perfection with a hint of garlic powder and red pepper.

---

### Grits & Catfish Mini Tarts

If you are from the south, then you've eaten grits and catfish a time or two, but this is a creative twist that will have your guests talking.

---

### Honey Dijon Salmon & Asparagus Tulip

A fresh, vibrant color combination of Atlantic salmon and crisp asparagus spears, dramatically folded in buttery puff pastry, glazed with sweet and savory honey Dijon, finished with the subtle flavors of dill.

---

### Baked Clams

Simple yet delicious baked clams with light bread crumbs, garlic, parsley, olive oil and butter

---

### Oyster Shooters

Fresh oysters served in a shot glass, topped with a spicy mexican cocktail sause and drizzled with hot sauce and lemon juice

---

## CHICKEN APPETIZERS

---

### Rotisserie Chicken Cakes with a Remoulade Sauce

Think Crab Cake...but with chicken, served with a mayo based Remoulade Sauce.

---

### Smoked Chicken Cakes with a Remoulade Sauce

Think Crab Cake...but with smoked chicken, served with a mayo based Remoulade Sauce.

---

### Coca-Cola Glazed Wings

Many Southern families have recipes that use Coca-Cola, but these nouveau Southern wings are by no means traditional. But they are delicious.

---

### Jerk Chicken Wings

Our Caribbean classic, jerk chicken wings will make you go "yea mannnn"

---

### Caribbean Chicken Wings

These wings are marinated in traditional caribbean seasonings then cooked till fall off the bone tender. Yeah Mon!

---

### Grilled Chicken Wings with Homemade Blue Cheese Dipping Sauce

Made just the way we like'em....naked and grilled. Served with bleu cheese and celery to cool your mouth

---

### Buffalo Style Chicken wings (Healthy Style)

these restaurant style healthier hot wings are made with less butter and no frying.

---

### Buttermilk and Herb Fried Chicken Drumettes

Soaking the chicken in seasoned buttermilk flavors the meat right down to the bone and ensures that it stays tender and moist after frying. With every bite, you'll taste the tangy buttermilk, robust herbs, and a hint of spicy heat from the pepper sauce.

---

### Filo Tartlets with Smoked Chicken, Black Olives, and Collard Green Pesto

Filo tartlets filled with our house smoked chicken breast strips then topped with black olives and our signature collard green pesto

---

### Mini Buffalo Chicken Balls

The finest bar food minus the bones is the perfect food to serve for the big game, a surprising appetizer, or even passed as a fancy hors d'oeuvre. It's the best part of hot and spicy wings with none of the mess.

---

### Spinach & Boursin Cheese Stuffed Chicken Roulade Pinwheels

Savory Chicken Breasts stuffed with a spinach and creamy Boursin cheese stuffing, rolled and cut into pinwheels.

---

### Caribbean Fire and Lime Chicken Fingers

Hot and spicy Caribbean style chicken fingers will add a great pop of flavor to your table

---

### Honey Mustard Pretzel Coated Chicken Fingers

All the flavors of a great tailgating craving. Try our baked Savory Chicken Fingers.

---

Chicken Fingers  
Chicken Fingers or Chicken Nuggets

---

Thai Peanut Chicken Satay

---

Yakatori Chicken Satay  
Chicken skewered with scallion in a delicious yakatori sauce.

---

Chicken Pineapple Kabob

A tropical delight! Tender chicken breast with crispy red and green peppers and a pineapple chunk are placed on a 6" skewer.

---

Chili-Lime Chicken Kabobs

Tender USDA white meat chicken breast marinated in a zesty seasoning blend of chili, lime and cilantro paired with onions, poblano and red peppers on a 6" wooden skewer.

---

Chicken Vegetable Kabob

Chicken Breasts with Red and Green Peppers and Onions

---

Coconut Chicken Tenders

strip of chicken breast dipped in coconut batter and rolled in a mixture of shredded coconut and bread crumbs

---

Pecan Chicken Tenders

A juicy USDA white meat chicken tender dipped in pecan batter and rolled in toasted pecan pieces and bread crumbs.

---

Parmesan Chicken Tenders

A Parmesan crust lifts these chicken nibbles above the ordinary. Serve alone or with an array of dipping sauces

---

### Chicken Wellington

A delicate marriage of tender fresh USDA white meat chicken breast and mushroom duxelle wrapped in a French-style pastry.

---

### Pistachio Chicken & Asparagus Pinwheels

A tender piece of chicken encrusted with finely chopped pistachio nuts, wrapped around an asparagus spear tip & elegantly presented on a knotted skewer.

---

### Chicken Quesadilla

A spicy blend of USDA smoked white meat chicken, Monterey Jack cheese, peppers and fresh cilantro rolled in a flour tortilla trumpet.

---

### Chicken Chilito

A colorful pinwheel of seasoned fresh USDA American white meat chicken tenderloin, red, green and yellow peppers and fiery jalapeno cheese hand-threaded on a 4" skewer.

---

### Chicken Salad Tartlets

Our Home Made Chicken salad served in a flakey philo tartlet

---

### Chicken & Pesto Fillo Blossom

Chicken and basil pesto tucked in an attractive phyllo pastry blossom

---

### Chicken Salad on Edible Spoons

Our house made chicken salad served on delicious edible spoons

---

### Jerk Chicken Sandwich

Traditional Jamaican spices infused in our tender chicken on a sweet potato biscuit

---

### Orange Muffins with Smoked Turkey and Cranberry Sauce

A simple appetizer perfect for the holidays or year round

---

---

Turkey & Dressing Mini Meat loaf with Cranberry Dressing  
Thanksgiving Dinner all rolled into one petite meat loaf topped with a cranberry dressing

---

#### Mini Turkey Sliders

Lean and delicious turkey burgers topped with Jack cheese and a dab of ketchup.

---

#### Duck with Apricot in Phyllo Beggars Purse

Tender duck meat, mixed with apricot preserves and distilled brandy in a phyllo beggar's purse.

---

---

### PORK APPETIZERS

---

#### Maple Candied Bacon

Who doesn't luv bacon, so we decided to make a whole appetizer of just that one delicious irresistible item.

---

#### Frank in a Bun

Miniature Chicago style hot dogs 2 inches long that are pint sized versions of a classic comfort food. These dogs are topped with Gulden's mustard, relish and sauteed onions.

---

#### Sausage Cups

These delicious sausage bites are made with won ton wrappers, sausage, monterey jack and cheddar cheese and ranch dressing. Uhmmm Uhmmm Good

---

#### Bacon Wrapped Pineapple

Fresh chunks of pineapple wrapped in a crispy strip of bacon on a toothe pick.

---

#### Pulled Pork Habanero Cornbread Stacks

Tender pulled pork drenched in our tangy BBQ sauce placed atop a cornbread stack, then topped with julienne collard greens and a wedge of peach or apple

---

### Pulled Pork Pancake with Peach Bourbon BBQ Sauce

You've tried chicken and waffles, then you've got to try our pancakes with pulled pork and our house made peach bourbon bbq sauce

---

### Pork Tenderloin on Cornmeal Biscuits

Broiled Marinated Pork tenderloin served atop a flakey cornmeal biscuit then topped with our house made texas cranberry chutney.

---

### Sausage Pecan Balls

This dish is great for cocktail parties, using cheddar cheese, pecans, sea salt, and pork sausage.

---

### Ham & Pickled Okra Swirls

Don't let the general perception of Okra skew you away from one of our most popular dishes to date. We use pickled okra which totally changes the flavor and texture of this rolled appetizer.

---

### Bourbon Bacon Jam on Toast Points

Who doesn't like bacon! This is a delicious appetizer of our home made bourbon bacon jam served on toast points with a slice of brie

This savory jam adds a sweet savory touch to crostini, hamburgers or just about any thing you can think of.

---

### Bourbon Bacon Jam in Phyllo Cups

Who doesn't like bacon or bourbon.....We've combined these two together for our fabulous appetizer and served it in a phyllo cup

---

### Baked Beans in Bacon Cups

What a creative way to serve baked beans. The bacon cups are baked and then topped with our delicious baked beans cooked with port wine and molasses, then garnished with scallions, sour cream and bell peppers.

---

### Ham & Pickles on Sweet Potato Biscuits

Delicious sliders layered with Hickory Smoked Ham and topped with Mustard Butter and Bread & Butter Pickles

---

### Prosciutto, Melon and Balsamic Vinegar Bruschetta

A great combination of prosciutto, fresh melon bruschetta drizzled with our Balsamic Vinegar Reduction

---

Rosemary Mini Muffins with Smoked Ham and Peach Relish  
A simple appetizer perfect for the holidays or year round

---

Cuban Sandwich  
Shredded pork roast and smoked ham, Swiss cheese, with pickle on petit bread.

---

Sausage Stuffed Mushrooms  
Jumbo mushrooms stuffed with Italian Sausage, Sherry, Scallions and Parmesan Cheese

---

## VEGETABLE & CHEESE APPETIZERS

---

Mini Grits and Greens in a Taster Spoon  
Cheesy stone ground grits slow cooked and served in a taster spoon topped with julienne sauteed collard greens cooked with chorizo sausage and apple cider vinegar.

---

Greek Salad Skewers  
All the flavors of a traditional Greek Salad, on a skewer

---

Fennel Marinated Feta and Olive Skewers  
A pairing of marinated feta cheese, skewered with fresh mint, cucumber and black olives

---

[Pesto Stuffed Cherry Tomatoes]  
The combination of tomatoes and pesto together, you can't go wrong. We make our pesto from scratch with fresh basil, parmesan and toasted pecans.

---

Pimento Cheese Stuffed Cherry Tomatoes  
The Pate' of the South stuffed in a Cherry Tomato. Great for Passed Hors D'Oeuvres or Buffet Table.

---

Marinated Feta and Sun Dried Tomato on Rosemary Skewers  
Marinated Feta cheese with EV olive oil, rosemary and lemon zest, then topped with sun dried tomato on a rosemary skewer

---

### Roasted Tomato & Yellow Pepper Bruschetta

French bread is hand sliced & layered with Kalamata olive tapenade, roasted red tomatoes & roasted yellow peppers. To make it even more irresistible we top it off with a blend of basil & Asiago cheese for a fresh bold flavor.

---

### Fresh Bruschetta Served on Toast Points

Fresh tomato bruschetta served on toasted bread points

---

### Tomato-Avocado Toasts

A tasty appetizer great for any affair, prepared with fresh avocado, olive oil, lemon juice and grape tomatoes served on toasted baguette

---

### Savannah Tomato Sandwiches

From June to late November, Tomato Sandwiches are expected at any Savannah party or reception. We use only vine ripe tomatoes, full of flavor, and paired with mayo and bacon bits to create this very sophisticated sandwich.

---

### [Collard Green & Toasted Pecan Pesto served on Toast Points]

Our own unique Pesto made with Collard Greens, Toasted Pecans and Roasted Garlic served on toast points to create a conversation dish all by itself. The flavors in this dish are incredible.

---

### [Parmesan and Black Olive Shortbreads with Collard Green Pesto and Goat's Cheese]

Our unique collard green pesto with roasted garlic and toasted pecans, served on top of our house made parmesan black olive shortbread then topped with goat cheese

---

### [Parmesan and Rosemary Shortbread with Collard Green Pesto and Goat's Cheese]

Our savory home made parmesan shortbread topped with our signature Collard Green pesto made with Toasted Pecans, Roasted garlic and Parmesan.

---

### Parmesan and Rosemary Shortbreads with Roast Cherry Tomatoes and Feta

A flavorful appetizer with greek flavors of roasted cherry tomatoes and feta served on top of our housemade parmesan and rosemary shortbread

---

### Crostini with Thyme-Roasted Tomatoes

Toasted Crostini with roasted plum tomatoes seasoned with thyme, olive oil and garlic

---

---

### Cornmeal Cakes with Heirloom Tomatoes

These miniature cornmeal cakes are topped with creme fraiche and fresh heirloom tomato relish for a peak of the summer wonderful appetizer.

---

### Corn Cakes with Spicy Mango Salsa

Miniature corn pancakes topped with a spicy mango salsa and finished with a dollop of creme fraiche

---

### Artichoke & Parmesan Purse

Herb marinated chunks of artichoke blended with parmesan cheese encrusted in a beggars purse.

---

### Grilled Vegetable Flatbread

Fire-roasted vegetables, fresh asparagus, spinach pesto and a rosette of goat cheese create a dramatic splash of color for this fresh and vibrant hors d'oeuvre.

---

### Roasted Tomato and Feta Cheese Mini Tarts

Oven roasted marinated cherry tomatoes in balsamic vinegar, served in a phyllo cup with feta cheese, cracked black pepper

---

### Kalamata & Artichoke Tart

A sun-dried tomato and fresh herb tart shell filled with a creamy mixture of Kalamata olives, artichokes and goat cheese to create this decadent hors d'oeuvre.

---

### Antipasto Kabob with Fresh Mozzarella

Mild delicious Mozzarella cheese with sun-dried tomatoes, artichoke hearts and olives on skewers

---

### Mini Veggie Burgers

A "miniature" Herb Burger Bun filled with Oven-Roasted Zucchini, Red Peppers and Mushrooms and creamy herb cheese

---

### Vegetable Spring Rolls

Green cabbage, onion, carrots, mushrooms, red peppers, water chestnuts, cilantro glass noodles, soy and sesame garlic wrapped up to make a tasty traditional spring roll

---

### Mini Caprese Salad Bites

A simple Italian salad served on a skewer and drizzled with a balsamic oil reduction.

---

### Roasted Tomato Caprese with Chevre and Savoury Granola

A Caprese salad in a spoon.....Ya gotta luv it.

---

### Mushroom Tarts

Mushrooms, garlic, shallots rosemary and parmesan cheese fill a flaky handmade tart shell.

---

### [Sundried Tomato Polenta Bites]

A very tasty appetizer made with pan seared polenta cakes topped with fresh made pesto and layered with goat cheese, sundried tomatoes and chopped pistachios.

---

### Rosemary Mushroom Stone Ground Grits Bites

Stone Ground Grits makes this tasty treat seasoned and topped with Fresh rosemary and mushrooms.

---

### Olive Tomato Squares

A delicious appetizer made with kalamata olives, sun dried tomatoes and our house made basil pesto atop a toasted bread square crostini

---

### Caramelized Onion and Apple Tassies

A tasty appetizer great for passed hors de Ouvres made with a cream cheese pastry dough, then topped with bacon, sauteed sweet onions, granny smith apples and asiago cheese

---

### Crispy Asparagus & Asiago

A fresh cut asparagus spear combined with the delicate flavors of asiago cheese and wrapped in a crispy phyllo roll. This top seller is a very eye appealing appetizer and they taste great.

---

Crunchy Zucchini Rounds  
with roasted tomatoes and goat cheese

---

Spanikopitas

Also known as a Greek Spinach Pie stuffed with spinach, onions, cheeses and herbs wrapped in a crispy phyllo pastry

---

Spanakopita Bites

A Greek classic reinvented in a bite size filo tart filled with spinach, parmesan cheese, cream cheese, and onions for a very satisfying bite.

---

Roasted Red Pepper Hummus Swans

A rosette of smooth roasted red pepper hummus, accompanied with savory feta cheese, kalamata olive and sweet Peppadew, elegantly displayed in an awe-inspiring swan-fold flatbread.

---

Roasted Root Vegetable Kabob

Earthy vegetarian friendly kabobs consisting of ruby red beets, golden sweet potatoes, caramelized carrots, silky white parsnips and seasoned with rosemary, thyme and sea salt

---

Honey and Sea Salt Plantains

Plantains prepared prepared with honey and sea salt creates a slightly exotic yet tasty appetizer with a familiar caribbean flair

---

---

## OTHER CREATIVE APPETIZERS

---

Loaded Mini Mac & Cheese Cupcakes with Collards and Bacon

Macaroni & Cheese in a bite size cupcakes...you can't go wrong with this popular dish. All the flavors of Mac & Cheese in a bite size cupcake with collard greens and bacon

---

### Macaroni & Cheese Mini Cupcakes

Macaroni & Cheese in a bite size cupcakes...you can't go wrong with this popular dish. All the flavors of Mac & Cheese in a bite size cupcake

---

### Assorted Gourmet Cold Canapes

Our cold canapés consist of the following: Creamy whipped Brie with toasted almonds and fruit chutney in a tart shell. Island seasoned Shrimp on coconut cornbread with cilantro mousse and candied pineapples. Roast beef roulade filled with whipped Horseradish Mousse and served on a petit toast square. Whipped seafood mousse with black-olive garnish on Marbled Rye. Salami cornets filled with herb-cheese and garnished with an artichoke heart wedge .

---

### Cornmeal tarts with Ricotta Pimiento Cheese

Petite Cornmeal tarts stuffed with a creamy Ricotta Pimiento Cheese then baked till melted.

---

### Wild Rice and Scallion Pancakes with Avocado Lime Salsa and Jalapeno

Miniature pancakes made with wild rice, basmati rice and scallions, then topped with our avocado lime salsa and finished with a little heat of jalapeno

---

### Quiche Assortment in a Fillo Cup

An assortment of bite size Spinach & Cheese, 4 Cheese & Onion, Mushroom & Pepper quiches in a fillo cup.

---

### Spiral Sandwich Rollups

Assorted Spiral Sandwich Rollups

---

### Mini Quiche Appetizers

Assorted Mini Quiche

---

### [Thyme Toasted Pecans]

Southerners always seem to have candied and spiced pecans around to nibble on during the holidays, but this version with extra virgin olive oil and herbs is not just for the holidays. This recipe is perfect with aperitifs and for cocktail parties.

---

[Spiced Rosemary and Thyme Nuts]

Our delicious savory twist on the traditional nut snack. You won't be able to stop after just one!

---

Candied Spiced Chickpeas

A syrup of sugar and warm spices coats these chickpeas, which are then fried to create their candied exterior.

---

Mascarpone & Bleu Cheese Tartlet

A savory handmade tart shell is filled with a unique blend of mascarpone cheese, bleu cheese & red onion.

---

Spicy Kielbasa & Cabbage Bites in Pretzel Shells

A tasty treat combo of kielbasa sausage and cabbage

---

Creamy Brie Cold Canapes

Creamy whipped Brie with toasted almonds and fruit chutney in a tart shell

---

[Baked Brie with Grape-Pecan Compote]

A delicious bite size appetizer prepared with brie, roasted grapes, toasted pecans and bacon bits

---

Mini Egg Rolls

Asian style egg rolls with a sweet & sour dipping sauce

---

Blue cheese Straws

Cheese straws are a simple appetizer that goes back to my grandparents, typically made with cheddar cheese, this version with tangy blue cheese are truly exceptional and different.

---

Queen Olive Cheese Balls

If you are an olive lover, this is a treat that you won't be able to pass up. Great for Passed Appetizers or buffet.

---

Feta, Olive, and Rosemary Quichettes

Mini tartlets made quiche style with dynamic flavors of Feta, Olive and Rosemary

---

Prosciutto Wrapped Artichoke Hearts  
Savory and Delicious Prosciutto wrapped artichoke hearts marinated in a zesty marinade

---

Blue Cheese, Mascarpone, and Red Onion Confit Quichettes  
Mini tartlets made quiche style with dynamic flavors of Blue Cheese, Mascarpone and Red Onion

---

Gourmet Deviled Eggs Trio  
A delicious combo of Shrimp Deviled Eggs, Chive & Tarragon Deviled Eggs and Bacon Deviled Eggs..

---

Roasted Butternut Squash Soup with Creme Fraiche  
Take the crispness out of the winter air with this warm and toasty soup shooter.

---

Petite Twice Baked Potatoes  
Baby Yukon potatoes twice baked and stuffed with thyme, bacon, chives and parmigiano-reggiano cheese

---

Assorted Sushi Roll Platter  
Fresh rolled sushi consisting of Spicy Tuna Rolls, Vegetable Rolls, California Rolls and Crunchy Crab Salad Rolls

---

Shot Glass Creamy Cucumber Gazpacho  
This refreshing chilled soup recipe has a lovely, delicate cucumber flavor served in a shot glass to cool ward off the summer heat

---

---

## LOLLIPOP APPETIZERS

---

Mango Shrimp Lollipops  
A creative twist to the classic shrimp cocktail. Large shrimp marinated in a sweet and spicy marinade, then served on lollipop sticks

---

### Classic Shrimp Cocktail Lollipops

A creative twist to the classic shrimp cocktail. Large shrimp marinated in EV olive oil, salt and pepper, then served on lollipop sticks and finished with a dot of cocktail sauce

---

### Watermelon Mint Lollipops

These watermelon lollipops are sophisticated versions of the vodka spiked watermelons reminiscent of my childhood, but these are soaked in an orange flavored liqueur

---

### Lamb and Mint Pesto lollipops

A creative twist on lamb chop lollipops where we serve rounds of boneless lamb loin as lollipops, topped with a basil mint pesto

---

### Moroccan Chicken Lollipops

Chicken mixed with mild curry and spices, and raisins for a touch of sweetness. Rolled onto a lollipop stick and crusted with a pistachio crust

---

## FINGER SANDWICHES

---

### Tuna Salad Finger Sandwiches

Petite tuna salad finger sandwiches, great for a brunch or tea.

---

### Smoked Salmon and Chive Cream Finger Sandwiches

The tea sandwich is a standout finger food for luncheons and parties. This version is smoked salmon with chives and lemon zest.

---

### Goat Cheese-Pecan Finger Sandwiches

A delicious filling of creamy goat cheese and crunchy toasted pecans with chopped parsley and just a little sweet, makes this a standout appetizer for lunch, brunch or formal tea

---

### Egg, Caper, and Cress Finger Sandwiches

An egg salad finger sandwich with a unique twist of capers and watercress makes this a standout selection for lunch, brunch or formal tea.

---

### Rare Roast Beef and Horseradish Mayonnaise Finger Sandwiches

The pairing of roast beef and a refreshing spy bite of horseradish makes this a standout finger sandwich

---

---

Pimento Cheese Finger Sandwiches  
Petite Finger Sandwiches made with our house made Pimento Cheese. Great for brunch or tea!

---

Chicken Salad Finger Sandwiches  
Petite chicken salad finger sandwiches, great for a brunch or tea.

---

---

## SLIDERS

---

Pulled Smoked Chicken Sliders Served on Gourmet Rolls  
Tender smoked pulled chicken served on gourmet rolls

---

Buffalo Chicken Sliders  
Just picture all the flavors of buffalo chicken wings, but on a slider. You can't go wrong with this one.

---

Beef Brisket Sliders Served on Gourmet Rolls  
Fork Tender seasoned Braised Beef Brisket slices served on gourmet rolls

---

Pulled Pork Sliders Served on Gourmet Rolls  
Pulled Southern BBQ Pork topped with Southern Style Slaw and served on Gourmet Rolls with cole slaw

---

BBQ Meatball Sliders  
Meatballs oven broiled with a sweet bbq sauce and crushed red pepper served on a slider roll with cole slaw

---

Chicken Salad Sliders  
Our famous chicken salad served on a slider. This one is a winner.

---

Pretzel Mustard Crusted Pork Tenderloin Sliders  
Mustard and pretzels make a crispy, salty breading for these delicious pork tenderloin. These are a great game-day snack paired with a cold beer...or not!

---

### Ham & Cheese Sliders

A delicious slider made with honey ham and swiss cheese, then topped with a mustard butter and poppy seeds

---

### Ham Sliders with Mustard Butter

Delicious sliders layered with Hickory Smoked Ham and topped with Mustard Butter and Bread & Butter Pickles

---

### Crab Cake Sliders

You won't be able to resist our lump crab meat sliders topped with bacon, mayo and pickles.

---

---

## SAVORY CHEESECAKES

---

### Savory Cheesecake (Main Lobster)

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Collard Green, Pecan and Roasted Sweet Corn)

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Smoked Salmon)

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Cheddar & Chili)

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Creamy Crab Seafood)

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Onion & Roasted Garlic)

Savory Cheesecakes with several flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Savory Herb)

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Mini Blue Cheese)

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Pesto Sun Dried Tomato)

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Artichoke)

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Blue Cheese & Bacon)

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Goat Cheese and Walnut)

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

### Savory Cheesecake (Triple-Pepper)

Savory Cheesecakes with distinct flavors. Our Triple Pepper has jalapeno, chipotle and adobo with shredded pepperjack. Bringing a definite WOW factor to your party.

---

### [Savory Cheesecake (Olive & Pesto)]

Savory Cheesecakes with distinct flavors. Bringing a definite WOW factor to your party.

---

---

## FRUIT & CHEESE PLATTERS

---

### Watermelon, Feta and Cucumber Salad Cups

What a tasty summer snack, watermelon cups filled with Feta, Cucumber and drizzled with Balsamic Glaze.

---

### Fruit Potpourri

A creative display of fresh seasonal fruit, accompanied by our house made yogurt dip.

---

### Vegetable Potpourri

A creative display of seasonal fresh vegetables, accompanied by our house made hummus

---

### Artisan Crudite Display

A creative display of fresh vegetables, accompanied by hummus and dipping sauce

---

### Artisan Fruit or Vegetable Platter

A creative display of fresh fruit and/or vegetables, accompanied by hummus (for vegetable ), or yogurt dip (for fruit).

---

### Artisan Cheese, Fruits and Berries Display

Beautiful display of International Artisan cheeses, selected berries and fruits.

---

### Domestic Cheese Squares and Grape Platter

An artistic display of domestic cheese squares and plump red and green grapes

---

### Gourmet Artisan Cheese Display

An artistic display of imported and domestic cheeses served with berries and grapes.

---

### Artisan Cheese, Fruits, Berries, Gourmet Sausage and Roasted Vegetable display

Beautiful display of International Artisan cheeses, selected berries and fruits, complimented with sausages and roasted vegetables.

---

### Gourmet Antipasto Platter

An arrangement of sliced salami with an assortment of olives, marinated artichoke hearts and roasted red peppers, crumbled gorgonzola, mozzarella slices and parmesan cheeses, humus, pickles, assorted nuts to create a beautiful display

---

### Chacuterie Board

An assortment of cold dressed meats and sausages

---

### Meat and Cheese Platter

An assortment of fresh deli meats and cheese slices

---

---

## SALSA'S, DIPS AND SPREADS

---

### Spicy Cocktail Pecans

Georgia Pecans with a conversation engaging spicy bite.

---

### Balsamic Strawberry Salsa

The flavors in this unique salsa will surprise you. The combination of tomatoes and strawberries is amazing.

---

### Watermelon Salsa

A great summer take on an old staple. Cool down the summer heat with this refreshing salsa.

---

### Peach and Mango Salsa

The flavors in this unique salsa will surprise you. The combination of tomatoes and Mango and Peaches is amazing.

---

### Roasted Corn Salsa

Grill roasted corn, tomatoes, onions, peppers and parsley tossed with a sweet-hot vinaigrette to create this awesome and tasty salsa

---

### Pineapple and Black Bean Salsa

A delicious Mexican inspired salsa made of black beans, pineapple, cilantro and jalapeno served on an Asian Spoon

---

### Lemon Fig Salsa

A refreshing and delicious full flavored spread great to spread on a crostini or cracker

---

### Cannellini Beans & Rosemary Bruschetta

A tasty bruschetta prepared with Cannellini beans, red onions and accented with rosemary and garlic

---

### Eggplant Caviar on Toast Points

A wonderful spread made of roasted egg plant, tomatoes, onions and olives served atop a toasted baguette

---

### Hot Artichoke Spinach and Crab Dip

Our artichoke and spinach dip is piled with lumb fresh crab meat, making this a standout dish.

---

### Baked Spinach & Artichoke Dip

Made with fresh baby spinach, artichoke hearts, sour cream and shredded mozzarella, then baked and served with pita chips and crackers

---

### Hot Spinach, Artichoke and Chile Dip

Green Chiles and Jalapeno peppers gives this spin on a party classic an interesting twist with a touch of heat

---

### Spinach Dip

A cool and creamy party perfect spinach dip

---

### Guacamole Hummus

Can't decide between hummus and guacamole? Have it both ways in this bright, creamy dip.

---

### Hot Shrimp & Crab Dip

Seafood dips at cocktail parties have always been popular in the coastal Southern states. Served hot in a chafing dish...this appetizer will go fast.

---

### Warm Kale and Asiago Dip

We've taken the trendy hot spinach dip and updated with kale, bacon and asiago cheese

---

### Warm & Spicy Gumbo Dip

The authentic flavors of New Orleans Gumbo, all combined in a delicious hot dip that will surely take your guests to the Bayou

---

### Guacamole with Tomatoes, Cilantro and Jalapenos

Dip into our kicked-up Guacamole, loaded with jalapenos, tomatoes and cilantro and served with artisanal corn chips

---

---

### Buffalo Chicken Dip

This tangy, creamy dip tastes just like Buffalo Chicken Wings.

---

### Southwest Hot Chicken Dip

This hot chicken dip is cheesy, loaded with corn and black beans, and has just the right amount of heat from the jalapeños.

---

### Bourbon Bacon Jam

Who doesn't like bacon or bourbon.....We've combined these two together for a fabulous appetizer

---

### Eggplant Pepper Relish

This colorful combination of broiled peppers and eggplant is nicely seasoned with garlic and oregano. Served warm or cold, as a side dish, sandwich topper or on toasted bread rounds as an appetizer.

---

### Collard Green Pesto

Pesto made with Steamed collard greens, toasted pecans, roasted garlic and asiago parmesan

---

### Garlicky Black Eyed Pea Hummus

Black-Eyed Peas makes for a great hummus, but giving it that Southern flair. Serve with toasted pita chips or raw veggies.

---

### Sun-Dried Tomato Spread

A delicious spread with the unmistakable flavor of Sun-Dried Tomatoes.

---

### Smoked Salmon Spread

You can't go wrong with this delicious spread, and it pairs great with our home-made cracker wedges.

---

### Walnut Pepper Spread

A delicious nutty spread great for the holidays or year round.

---

### Artichoke Parmesan Crostini

Marinated artichoke hearts, Parmesan cheese, and parsley atop a crispy crostini

---

### Kale and Cannellini Bean Bruschetta

A delicious and healthy bruschetta dish that is both tasty and attractive

---

### Butter Bean Bruschetta

Southern cuisine meets fancy Italian fare in this twist on the classic tomato-topped crostini. Toasted baguette slices are topped with a garlicky butter bean spread, juicy tomatoes, fresh basil, and creamy avocado.

---

### Trio of Spreads

A selection of some of our popular salsas and spread to include, Lemon & Fig Salsa, Collard Green Pesto and our Garlicky Black Eyed Pea Hummus

---

---

## CRACKERS, CHIPS & VESSELS

---

### Edible Spoons

Talk about being born with a silver spoon in your mouth....although not quite a silver spoon, you've got to try these delicious edible spoons available in flavors like:  
Chocolate, Corn & Lime, Parmesan Black Pepper, Poppy Seed, Wasabi Sesami, Coconut Curry, Gingerbread, Sea Salt and Plain.

These are awesome with a myriad of toppings to create a unique appetizer

---

Bacon Cups

---

Cherry Tomatoes

---

Brioche Slider Rolls

---

Sweet Potato Biscuit

---

OCornmeal Biscuits

---

Parmesan Shortbread  
Can vary flavors with rosemary or black olives

---

Chipotle Cheddar Savory Shortbreads  
Savory shortbread bites made with spicy chipotle cheddar, smoked paprika and walnuts

---

Walnut- Blue Cheese Coins  
Blue cheese makes these crackers quite rich

---

Croutes  
made from white or wheat bread

---

Habanero Cornbread  
Mini cornbread muffin with a hint of habanero

---

Mini Muffins (Orange/Rosemary)  
Great muffins by themselves or base of appetizer

---

Mini Corn Cakes

---

Corn Cups

---

Polenta Bites

---

Fillo Cups

---

Black Sesame Seed & Sea Salt Gourmet Crackers

---

Crackers (Assorted Gourmet) & Pita Chips

---

Baguette-Toast Point-Crostini slices  
Toasted Baguette slices great for bruschetta and other delicious toppings.

---

Melba Toast Rounds

---

---

Seasoned Baked Tortilla Strips

---

Blini

These traditional Russian pancakes are best with authentic garnishes: a dab of creme fraiche and a spoonful of caviar.

---

---

PLEASE SELECT ONE OF THE FOLLOWING:

---

OR

---

AND

---

---