

Choose from some of our Mouth-Watering selections for your College Grads Celebration, then give us a call at 404-963-6857 for any questions or to place your order. Please note that this is just a small sample of our offerings.

GROWN UP GRADUATION GORGING

Lamb Chop Lollipops

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



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.



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



Shot-glass Colossal Shrimp Cocktail

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



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.



Shot-glass Colossal Shrimp Cocktail

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



Shrimp & Grits Tart

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



Mini Maryland Style Crab Cakes

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



Oyster Shooters

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



Fried Chicken Cakes with a Mayo Hot Sauce

Think Crab Cake...but with Fried Chicken, served with a Mayo based Hot Sauce.



Yakatori Chicken Satay

Chicken skewered with scallion in a delicious yakatori sauce.



Maple Candied Bacon

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



Antipasto Kabob with Fresh Mozzarella

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



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.



Macaroni & Cheese Mini Cupcakes

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



Gourmet Deviled Eggs Trio

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



Savory Cheesecake (Smoked Salmon)

Our Savory Cheesecakes with distinctive flavors are a wonderful "cheese" platter alternative bringing a definite WOW factor to your party.



Savory Cheesecake (Pesto Sun Dried Tomato)

Our Savory Cheesecakes with distinctive flavors are a wonderful "cheese" platter alternative bringing a definite WOW factor to your party.



Savory Cheesecake (Collard Green, Candied Yams and Black-Eyed Peas)

Our Savory Cheesecakes with distinctive flavors are a wonderful "cheese" platter alternative bringing a definite WOW factor to your party.



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.



Trio of Spreads

A selection of some of our popular salsas and spreads to include, Balsamic Strawberry Salsa, Bourbon Bacon Jam, Collard Green Pesto and our Garlicky Black-Eyed Pea Hummus all served with Pita Chips

