

wickedly delicious

striking presentation

exceeding expectations

Bistro Sliders

Honey Smoked Salmon BLTG

candied bacon + romaine + tomato + goat cheese

Muffaletta

capicola ham + genoa salami + smoked gouda + italian olive salad + pepperoncini's

Cherry Turkey

house oven roasted turkey breast + cherry habanero chutney + walnut pesto & brie cheese

Cubano

roasted turkey breast + fried pork belly + candied bacon + sharp white cheddar + Swiss cheese + pickles & mustard

Italian Chick

parmesan chicken breast + artichokes + sun dried tomatoes + grapes + basil & tarragon cream

Coconut Curry Chick

tandoori rubbed chicken + golden raisins + dried cranberries + mango + celery & basil- curry- coconut sauce

Angus Beef + Smoked Blue

house ground angus beef slider w/ bacon + cheddar + smoked blue cheese + tomatoes + caramelized onions

Charleston Cheese

red pepper- cheddar salsa + tomatoes + caramelized onions + cucumbers + sprouts + avocado & basil

Lobster BLTA

butter poached lobster + maple bacon+ Cajun remoulade + tomato+ avocado

Pretzels + Dips Serves Large 4-12

(our own fresh baked buttery pretzels!!)

Roasted Red Pepper "Pimento Cheese" Dip

Cherry Habanero + Walnut Pesto Duo

Blue Buffalo Chicken Dip

Beet Tartare--House Favorite!!!

Basil- Gorgonzola + Bacon Dip

Roasted Garlic Spinach+ Artichoke Dip

Blue Crab+ Corn + Applewood Bacon Dip

Our Famous Yogurt Dip + Strawberries

Chipotle Sharp English Cheddar Ale

Artisanal Cheese Boards

each board includes fresh seasonal fruit, long stem artichokes, caramelized pearl onions, roasted garlic, cornichons, Spanish olives, jumbo truffle asparagus, yellow and red cherry tomatoes, violet grapes, artisanal house made breads and crackers

Small serves 8-14 (five cheese choices)

Large serves 18-30 (eight cheese choices)

Artisanal Cheese Selection

Knockanore Oakwood Smoked Irish Cheddar

Powerful Welsh White Cheddar

Hooks 7 Year Yellow Cheddar

Baby Brie en Croute

with Cherry Habanero Chutney

Beehive Lavender & Espresso Cheddar

Wesley Dale Mango and Papaya

Oregon Truffle Tremor Goat Cheese

Smoked Billy Blue Cheese

Cropwell Bishop Orange Fig Stilton

Dolcelatte Gorgonzola

Havarti Horseradish and Chive

Old Rotterdam Gouda

Devil's Rock Blue

Blueberry Stilton

Beehive Rosemary Promontory

Truffle Caciotta dei Boschi

Cabrales Spanish Blue

MouCo Trufello

Perorino Brillo Di Vino

Irresistible Tastes

Berry Brie & Cherry Habanero

violet strawberries stuffed with blueberry stilton

Open Faced Beef Tenderloin

smoked billy blue cheese+ garlic rubbed beef tenderloin+ goat cheese
demi glaze+ mini brioche

Hot Blue Chicks in a Blanket

confit chicken breast+ gorgonzola cheese & spicy wing sauce

Cajun Hogs in a Blanket

cornichons+ Guinness mustard+ cheddar ale fondue

Smoked Pig In A Blanket

poblano smoked pork medallion wrapped in garlic brioche

Smoked Salmon Chimichangas

capers+ dill goat cheese

Tri Sesame Crusted Saku Tuna Skewers

ponzu sesame sauce and curry vegetables

My Big Fat Greek Skewers

basil cucumbers+ cherry tomato+ baby mozzarella ball+
feta stuffed Spanish olive

Tandoori Chicken and Shrimp Skewers

dried apricots +curry dipping sauce

Asian Braised Rib Skewers

roasted pearl onion + fennel

Chipotle Crab Jalapeño Pops

Lobster Bon Bons + Tequila Lime Sauce

smoked corn + tarragon

Cauliflower Breadsticks

pecorino + basil

Smoked Beef Croustade

smoked tenderloin red pepper butter + caramelized onion + puff pastry

Smoked Salmon Croustade

dill+ leeks+ roasted garlic cream cheese + hooks 7 year cheddar

Chicken Wellington Croustade

white wine mushrooms+ spinach + chicken + whiskey gravy

Shrimp and Grit Mason Jar

Cajun sausage + cornbread

Mini Mac and Cheese Mason Jar

Gorgonzola Cheesecake walnut shortbread

Deep Dish Mini Italian Vegetable Pizza

tomatoes + spinach+ artichoke hearts+ goat cheese+ walnut pesto

Perfect Platters

Mushroom Platter

stuffed portobellinis with roasted red peppers +artichokes +goat cheese AND
stuffed criminis with sticky toffee cheddar AND garlic butter white
mushrooms

Three Amigos Platter

carnitas + Asian braised shredded beef + chipotle chicken
chalupas+ red chile tortilla chips+ avocado salsa+ pico de gallo + mexcian
white beans + chipotle cheddar sauce

Bacon+ Chipotle Shrimp Platter

Fried Goat Cheese Platter

fig goat cheese + basil goat cheese + blueberry goat cheese

Lemon Blueberry Shrimp Platter

Chipotle Blueberry Hazelnut Duck Wing Platter

Southern Fried Chicken Tenderloin Platter

cherry hazelnut syrup + maple chipotle syrup + smoked corn + gouda
cornbread waffles

House Smoked Tenderloin Platter

jack daniels + cottonwood smoked beef tenderloin + poblano-orange pork
tenderloin marinated + smoked + sliced with parmesan toast points + capers
and balsamic red onions

Blood Orange Grilled Wild Salmon

caperberries + garlic butter + goat cheese + baby cucumber + cornichons

Brie and Dolcelatte Gorgonzola en Croute

walnut pesto and cherry habanero chutney

Carolina Crab Cake Platter

Crudite Platter

roasted parmesan jumbo asparagus+ baby yellow carrots+ truffle cherry
tomatoes + romanesco cauliflower + orange zest purple cauliflower+
watermelon radish +violet grapes + basil vinaigrette+ arugula ranch

French Tart + Bisque Platter

gorgonzola with asparagus tart + French onion tart + mushroom with bacon
& spinach tart served with tomato basil bisque

Cigar Box

Zucchini Cigars red pepper cheddar + caramelized onions + phyllo

Duck+ Brie Blintzes Cigars cherry chutney

Jumbo Asparagus + Chicken + Feta Cigars pecorino + roasted garlic

custard + puff pastry

Stuffed Cheese Puffs per dozen 3 dozen min

Butter Beef Tenderloin + Arugula + Crimini Mushrooms

Parmesan Chicken, Sundried Tomato, Artichoke

Truffle Tomatoes + Dolcelatte Gorgonzola

Gingered Crab + Parmesan

Caramelized Onion + Goat Cheese

