

Veranda Hors d'oeuvres Buffet

This menu has been designed for groups of 20 or more guests

Select any Three items for \$19.95 per person

Select any Four items for \$23.95 per person

Select any Five items for \$27.95 per person

Cheese Board

*Assorted Domestic & Imported Cheeses
Garnished with Fresh Seasonal Berries
Accompanied by Assorted Crisps & Crackers*

Fresh Fruit Basket

*An Array of Fresh Seasonal Fruit, Melons & Berries
Served with Frangelico Yogurt Dipping Sauce*

Garden Vegetable Crudites

*Fresh Seasonal Vegetables
Presented with a Creamy, Fresh Herb Dip*

Antipasto

*Rolled Meats & Cheeses with Marinated Vegetables
With Toasted Baguette Bread*

Mini Blue Crab Cakes

*Lightly Seasoned & Served with a Creamy
Tarragon & Caper Remoulade
(add an additional \$1.00 per person)*

Baked Portobello Mushroom Wedges

*Marinated with Fresh Herbs & Olive Oil
Dressed with Boursin Cheese Starlets*

Chilled Jumbo Gulf Shrimp

*Served with a Tangy Cocktail Sauce & Lemon
Wedges
(add an additional \$1.50 per person)*

Southern Fried Chicken Tempter

Served with our Honey Mustard Sauce

Artichoke Fritters

*Artichoke Hearts Stuffed with Seasoned Crabmeat
& Tempura Battered
Served with a Delicate Sauce Béarnaise*

Chicken Satay

With Toasted Sesame Seeds & a Teriyaki Glaze

Crispy Fried Shrimp

*Lightly Seasoned & served with your choice of our
Tangy Cocktail Sauce or Asian Ginger Sauce*

Meatballs

Your choice of Swedish or Sweet & Sour Sauce

Tortellini or Rigatoni

With your choice of Alfredo, Marinara or Pesto Sauce

Mini Cheesy Grit Cakes

*Topped with Pepper Jack Cheese &
Diced Andouille Sausage, accompanied with a
Roasted Red Pepper Coulis*

Fried Green Tomato Salad Bites

*Green Tomatoes fried with a Smoked Ham batter
Topped with Maytag Bleu Cheese & Micro Greens*

Beef Crostini

*Beef Tenderloin atop a blend of Horseradish, Goat
Cheese & Boursin Cheese atop a freshly
baked bread round*