

Appetizers

PRICED PER PLATTER | FEEDS 25

Shrimp Cocktail

Chilled jumbo shrimp with house cocktail sauce

Arancini

Crispy risotto bites with chef selected filling

Bruschetta

Toasted crostini with seasonal toppings

Spinach Artichoke Dip

Warm and creamy served with crackers

Caprese Skewers

Mozzarella, basil, tomato with olive oil

Stuffed Mushrooms

Italian sausage and three cheese

House Made Hummus

With vegetables or pita

Prosciutto Wrapped Melon

Sweet and savory with mint

Smoked Salmon and Cucumber

Thinly sliced salmon served on cucumber round

Caramelized Onion Tartlets

With goat cheese

Shrimp and Grits Spoon

Mini southern style bite

Beef Crostini

With horseradish cream

Mini Meatballs

Chef crafted

Antipasto Skewers

With goat cheese

Seared Scallops

With lemon beurre blanc

Pretzel Bites with Beer Cheese

Warm pretzel bites, creamy beer cheese

CHARCUTERIE TABLES



All Selections Priced upon Request
Gluten free options available upon request.