

## Canapés

Minimum order is 2 dozen.

BBQ Pork \$25 per 2 dozen  
with Pickled Red Onion over Jalapeno Corn Bread.

Pork Loin \$ 21 per 2 dozen  
Toast Points with Sliced Pork, Dijon, and Seasonal Chutney.

Beef \$45 per 2 dozen  
Toast Point with Sliced Beef, Horsy Mayo, and Onion Relish.

Smoked Salmon \$12.50 per 2 dozen  
Cucumber Rounds topped with Smoked Salmon Mouse and Capers Relish.

## Salads

Orzo Pasta Salad Sm \$24 ~ Lg \$39  
Penne pasta, chick peas, zucchini, artichoke hearts, roasted red peppers, scallions and feta cheese

Spinach Salad Sm \$36 ~ Lg \$55  
topped with strawberries, goat cheese, pecans and balsamic vinaigrette

Chef Salad Sm \$17~ Lg \$29  
topped with cucumbers, carrots and tomato with your choice of dressing:

Carrot Ginger, Balsamic Vinaigrette, Ranch, Caesar or Asian Vinaigrette,

Potato Salad Sm \$28 ~ Lg\$50

Broccoli and Penne Pasta Salad Sm \$25 ~ Lg \$45

## Light Bites

Fruit Platter Sm \$25~ Lg \$43

Cheese Platter Sm\$37 ~ Lg \$62

Fruit & Cheese Platter Sm \$51 ~ Lg \$64

Fresh Asparagus Platter Sm \$32 ~ Lg \$47  
Served with Balsamic Vinaigrette

Seasonal Vegetable Platter Sm \$25 ~ Lg \$35  
Seasonal fresh vegetables with savory dipping sauces

Baked Brie EnCroute Sm (1 lb) \$40~ Lg (2.2lb) \$95  
A wheel of brie is topped with a seasonal chutney, wrapped in puff pastry then baked to perfection.

Savory Bite Sized Wraps: Sm- 50pcs ~ Lg- 80pcs

Hummus Sm \$32 ~ Lg \$48

Shrimp Paste Sm \$35 ~ Lg \$53

Smoked Salmon Spread Sm \$41 ~ \$55

Sun-dried Tomato Cream Cheese Sm \$35~ Lg \$54

Traditional Tea Sandwiches: priced per dozen / 48 pieces

Chicken Salad \$26

Shrimp Salad \$29

Ham & pimento cheese \$36

Turkey with sundried tomato cream cheese \$36

Smoked Salmon Sm \$80 ~ Lg \$105

House smoked salmon with the traditional accompaniments of cream cheese, red onion, cucumber, capers and toast points.

Shrimp Cocktail Sm (1.5 lb) \$40~ Lg (2.5 lb) \$60

A traditionally poached large, tail on shrimp served with cocktail sauce and lemon wedges.

Miniature Lowcountry Crab Cakes \$6 per dozen

Tender fresh crab meat mixed with the perfect blend of vegetables then portioned into delicate bite sized cakes. These are paired with our house remoulade sauce.

Cashew Chicken Bites Sm \$30 ~ Lg \$55

Cashew encrusted chicken bites served with a carrot ginger dipping sauce

**Small Platters will feed: 8-10  
while a Large will feed:18-20**

## Bigger Bites

Herbed Pork Loin Sm \$35 ~ Lg \$55  
Tender roasted herb pork loin sliced thin and paired with a seasonal chutney and fresh rolls.

Sliced Beef Tenderloin Sm \$75 ~ Lg \$170  
Pepper encrusted beef tenderloin, seared then cooked to a perfect medium rare, sliced thin and served with horseradish mayo and fresh rolls.

Chicken Satay \$15 per dozen  
served with a peanut dipping sauce.

Lowcountry Eggrolls

Sm (6 rolls) \$25 ~ Lg (12 rolls) \$45  
Filled with Cox BBQ, collard greens & cheddar grits served with a Citrus Jalapeno Marmalade.

## Phyllo Pastry Cup Bites

Tomato Tartlets \$12 per dozen  
Fresh Tomatoes & Mozzarella Cheese filling topped with fresh Basil & Parmesan.

Artichoke Goat Cheese Cups \$12 per dozen  
Diced Artichoke Hearts mixed with crumbled goat cheese, Garlic & fresh Basil.

Southwestern Chicken Cups \$18 per dozen  
Chicken, black beans and broccoli dip topped with corn salsa.

Please call at least 24 – 48 hours prior to your pickup or delivery date. Special request are welcome. 843-762-3338