



LEVEL II APPETIZERS- Create Your Own Menu- Social

Appetizers (Choice of Two)

- ❖ Charleston Miniature Crab Cakes with Tangy Remoulade Sauce
- ❖ Sausage Stuffed Mushroom Caps
- ❖ Mini Smoked Pork BBQ Filo Cups
- ❖ Pimento Cheese Canapés
- ❖ Chicken Salad Finger Sandwiches
- ❖ Cheddar Cheese Straws
- ❖ Cashew Chicken with Sweet Orange Sauce
- ❖ Homestyle Chicken Bites with Honey Mustard
- ❖ Miniature Cocktail Meatballs in Burgundy Sauce
- ❖ Miniature Twice Baked Potatoes Served with Bacon and Cheese on the Side
- ❖ Wild Mushroom Risotto Cakes Served with Red Pepper Aioli
- ❖ Pimento Cheese Chicken Croquette Served with Red Pepper Vinaigrette
- ❖ Smoked Salmon With Red Onion, Capers, Wasabi Caviar, and Pepper Served with Miniature Bagel
- ❖ Antipasto Skewers with Tortellini Kalamata Olives and Ham
- ❖ Tomato Mozzarella Skewer served with Balsamic Glaze

Dips (Choice of One)

- ❖ Tomato and Shrimp Cheese Soufflé
- ❖ Queso Dip Served with Corn Tortilla Chips
- ❖ Chicken Santa Fe Dip Served with Corn Tortilla Chips
- ❖ Hot Spinach Artichoke Dip Served with Flat Breads, Topped with Freshly Grated Parmesan Cheese
- ❖ Black Bean Dip Served with Corn Tortilla Chips
- ❖ Fig and Goat Cheese Spread Served with Balsamic Reduction and French Bread Slices
- ❖ Southern Pecan Cheddar Cheese Ring Served with Strawberries and Crackers
- ❖ Sundried Tomato and Basil torte Served with Pine Nuts, Sour Cream and Mini Toast
- ❖ Pear and Gorgonzola Savory Cheese Spread Served with Balsamic Glazed and French Bread
- ❖ Artichoke and Parmesan Torte Served with Sour Cream, Fresh Herbs and Mini Toast

CHEESE/VEGETABLES (Choice of Two)

- ❖ Domestic Cheese Platter Garnished with Fruit and Swiss, Havarti and Cheddar Cheeses served with assorted crackers
- ❖ Fresh Fruits and Berries of the Season
- ❖ Brie En Croute Baked in Puff Pastry with Preserves served with Crackers and Ginger Snaps
- ❖ Crudités Fresh Seasonal Vegetables Served with Peppercorn Ranch
- ❖ Grilled Vegetables Served with Parmesan Peppercorn Dressing (Hot or Room Temp)
- ❖ Grilled Asparagus and Red Peppers Served on a Platter with Pine Nut Vinaigrette and Goat Cheese
- ❖ Cherry Tomato and Mozzarella Salad Served with Balsamic Vinaigrette, EVOO, Basil, Salt and Pepper
- ❖ Deconstructed Tortellini Salad Served with Onion, Olive, Cucumber, Parmesan Cheese and Tomato on the Side
- ❖ Charcuterie Served with Salami, Prosciutto, Olives, Fresh Bread, Capicola and Fresh Pickles +\$2.00PP



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SANDWICHES (Choice of One)

- ❖ Chicken Salad Croissants
- ❖ Mini Panini Sandwiches, Turkey, Smoked Ham and Vegetarian with Aioli and Mustard
- ❖ Deli Select Trio with Sliced Ham, Turkey and Roast Beef on Silver Dollar Rolls with Aioli and Mustard
- ❖ Pulled Pork BBQ Sliders Served with Mild and Mustard BBQ Sauces on the side
- ❖ Sliced Grilled Pork Tenderloin Served on a Platter
With Assorted Rolls, Horseradish Sauce, Grain Mustard and Aioli
- ❖ Sliced Sage Roasted Turkey Breast Served on a Platter
With Assorted Rolls, Horseradish Sauce, Grain Mustard and Aioli

DESSERT (Choice of One)

- ❖ Mini Pie Assortment: Key Lime, Chocolate Mousse, Pecan, Peach
- ❖ Assorted Miniature Cookies: Macadamia Nut, Chocolate Chip, Peanut Butter, Lemon and Oatmeal
- ❖ Assorted Miniature Pastries to Include: Kahlua Brownies, Macaroons, Chocolate Covered Strawberries, and Lemon Squares
- ❖ Dark Chocolate Fondue- Accompanied with Strawberries, Pineapple, Marshmallows and Pretzels
- ❖ Assorted Mini Cheese Cake

Beverages (Choice of One)

- ❖ Sweet and Unsweetened Ice Tea with Lemon
- ❖ Lemonade with Sliced Strawberries/Fresh Mint and Infused Cucumber Water
- ❖ Gourmet Coffee- Regular and Decaf Station with Whipped Cream, Dark Chocolate Shavings, Cream and Sweeteners