

BUTLER PASSED HORS D'OEUVRES

priced per 50 pieces

Cold Hors d'oeuvres

Duck Bacon Canapé
toasted black bread with
pickled radish, goat cheese
~ 130

**Bloody Mary
Shrimp Spoons**
capers, lemon,
pepper vodka
~ 125

Smoked Salmon Salad
fresh dill, capers,
phyllo cups
~ 110

Mini Open Beef
tenderloin, rye toast
horseradish cream cheese,
toasted caraway
~ 140

Shrimp Caesar Spoons
crisp romaine, Inn made
dressing
~ 95

Curry Chicken Salad
yogurt, scallions in
phyllo cups
~ 110

Stuffed Peppadews
locally made goat cheese
& chive
~ 100

Stuffed Strawberries
local goat cheese and
balsamic drizzle
~ 85

Deviled Eggs
English mustard, cayenne
pepper, mayonnaise
~ 50

Open Faced Turkey Slider
Apple, cranberry mayo, sourdough crostini
~ 125

Hot Hors d'oeuvres

Chicken Satay
peanut dipping sauce
~ 125

Stuffed Mushrooms
choose two, sausage,
seafood or vegetarian
~ 75

Pot Stickers
soy scallion dipping sauce
~ 85

Flatbread Pizza
seasonal toppings
~ 95

Mini Crab Cakes
lump crab, Thai chili sauce
~ 125

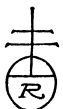
“Gumbo” Arancini
Andouille sausage, okra,
scallion aioli
~ 115

Mini Quiche
Inn made, Swiss, bacon
~ 95

Vegetable Egg Rolls
Asian vegetable with soy
scallion dipping sauce
~ 125

Coconut Shrimp
chili lime sauce
~ 150

Bacon Wrapped Scallops
smoked chipotle butter
~ 150



*Gratuity, service charge and taxes are additional.
Menu and pricing are subject to change.*