



~Passed Hors D'oeuvres~

*Passed hors d'oeuvres are intended as a compliment to your cocktail buffet or dinner menu.
Prices will increase by 25% if ordering only one passed item or if selections are made exclusively from this menu.*

Smoked Salmon with Capers, Caviar and Spicy Dill Sauce on Toast Points
Ratatouille on French Rounds with Freshly Shaved Romano
Miso Marinated Cucumber Cups Filled with Seaweed Salad
Tuna Tartare on a Wonton Crisp with Ginger, Wasabi Aioli and Caviar

\$2.75 Per Person, Per Selection

Bacon and Roast Garlic Potato Cakes with Tomato Chive Cream
Wild Mushroom and Parmesan Risotto Cakes with Crème Fraîche
Roasted Jalapeno and Corn Johnny Cake with Cilantro Crème Fraîche
Alligator Hushpuppies with Seven Pepper Jelly
Marinated Spinach and Ricotta Tortellini Skewers with Lemon Parmesan Dipping Sauce
Fried Green Tomatoes with Tomato Ginger Jam

\$3.00 Per Person, Per Selection

~Stuffed Mushrooms or Phyllo Tarts~

Crabmeat and Cheese | Duck Sausage | Spinach and Artichoke | Goat Cheese and Sun Dried Tomato |
| Pimento Cheese | Vidalia Onion | Brie and Wild Mushroom | Ratatouille with Grated Romano
Fried Avocados with Spicy Aioli
Cumin Coconut Chicken Skewers with Mango Currant Chutney
Tempura Battered Artichoke Hearts and Wild Mushrooms with Yellow Tomato Salsa
Blue Crabcakes with Marinated Garlic Remoulade

~Crostini~

Marinated Shrimp, Roasted Red Pepper and Feta | Goat Cheese and Sundried Tomato |
Warm Pesto, Roasted Pepper and Buffalo Mozzarella | Smoked Salmon with Scallion Crème Fraîche |
Caprese | Pimento Cheese | Eggplant Caviar

\$3.25 Per Person, Per Selection

Crispy Chicken and Waffles with Bourbon Maple Syrup
Chicken and Beef Fajita Skewers with Guacamole
Oysters and Scallops Wrapped in Bacon on a Bed of Maple Mustard Cream
Almond and Sour Dough Crusted Brie and Blue Cheese with Apricot Drizzle
Pot Stickers and Spring Rolls with Sesame Sweet and Sour and Spicy Peanut Sauces
Ceviche with Avocado Puree in Toasted Corn Cups
Shrimp and Eggplant Beignets with Creole Tartar Sauce
Caprese Skewers with Heirloom Tomatoes and Fresh Basil

~Chicken Salad~

Classic with Toasted Pecans on a French Baguette
Southwest with Avocado Puree in a Toasted Corn Cup
Curried with Raisins and Grilled Pineapple on a Pita Crisp

\$3.50 Per Person, Per Selection



~Passed Hors D'oeuvres~

Shrimp Wrapped in a Snow Pea with Creole Honey Mustard
Crispy Asparagus Straws
Skewered Sweet and Spicy Shrimp Drizzled with Mint-Cilantro Chimichurri
Eggplant Crisp with Oven Dried Tomato, Mozzarella and Fresh Oregano
~Finger Sandwiches~

Tomato, Bacon and Basil | Cucumber and Herb | Chicken Salad
\$3.75 Per Person, Per Selection

~Fried Green Tomato Three Ways~

Tomato Ginger Jam, Candied Pork Belly with Basil Lime Mayo and Microgreens, West Indies Salad with Avocado
Fried Oyster and Warm Brie Baguette with Creole Tartar Sauce
Classic Jumbo Gulf Shrimp with Cocktail and Remoulade
Coconut Shrimp with Black and White Sesame Sweet and Sour Sauce
Mini Beef Filet with Horseradish Cream on a Croustade
Blackened Duck Breast Skewer with Cranberry Demi-Glace
West Indies Salad Topped with Fresh Avocado in a Japanese Spoon
\$4.25 Per Person, Per Selection

Sushi Rolls with Wasabi, Soy and Shaved Ginger
Seared Sea Scallop on a Sweet Potato Gaufrette with Tropical Fruit Salsa
Summer Rolls with Brown Sugar Lime Dipping Sauce
\$4.75 Per Person, Per Selection

Coconut Lobster Tails with Spicy Citrus Marmalade
Lambchop Lollipops Topped with Herb Goat Cheese and Hot Pepper Jelly
~Demi Tasse Soup Cups~
Crab Bisque with Crème Fraiche
Season's Best Tomato and Fresh Basil
Shitake Mushroom Bisque
Cucumber, Buttermilk and Yellow Pepper
Gazpacho
Vichyssoise
Turtle Soup with Sherry
\$5.50 Per Person, Per Selection

~Bar Nibbles~

Sweet and Spicy Nuts with Cheese Straws
\$1.50 Per Person

~Fruit and Cheese Display~

Shaved Imported and Domestic Wheels of Cheese
House Tortas, Brie en Croute and Cheese Rings
Strawberries, Grapes, Dried Fruits, Nuts, Apple and Pear Wedges
Crackers, Flatbreads, Crostini and French Rounds
\$5.00 Per Person



~Bars and Themed Stations~

Pricing is based on overall menu selection

~Fruit and Cheese Board~

Shaved Imported and Domestic Wheels of Cheese
House Tortas, Brie en Croute and Cheese Rings
Grapes, Dried Fruits, Nuts, Apple and Pear Wedges
Crackers, Flatbreads, Crostini and French Rounds

~Salad Bar~

Moser Salad of Wild Greens, Red Onions, Sliced Strawberries, Goat Cheese,
Toasted Walnuts and Crostini with a Raspberry Vinaigrette
Classic Caesar Salad with Warm Pumpernickel Croutons, Fresh Parmesan and Romano Cheeses
Classic Wedge with Heirloom Tomatoes, Candied Pecans, Applewood Smoked Bacon,
Shaved Red Onion, Blue Cheese Dressing and Balsamic Drizzle

~Grilled Salad Station~

Mixed Greens and Seasonal Vegetables
Infused Olive Oils and Vinegars
Croutons and Gourmet Shaved Cheeses

~Soup Shot Bar~

Fire Roasted Red and Yellow Tomato Soup with Gourmet Grilled Cheeses
Seafood Gumbo with Wild Rice and Jalapeno Corn Muffins
Crab Bisque with Creme Fraiche and Blue Crab Floater

~Grits or Polenta Bar~

Creamy Garlic Grits
Black- Eyed Peas with Country Ham
Shrimp and Yellow Tomato Grillades
Spinach with Caramelized Onions, and Wild Mushrooms
Aged Cheddar, Smoked Gouda and Crumbled Blue Cheese

~Baked or Mashed Potato Bar~

Yukon Gold Mashed Potatoes
Shitake Mushroom Gravy and Grilled Chicken Curry
Cheddar, Blue and Monterrey Jack Cheese
Butter, Sour Cream, Green Onions and Bacon

~Pasta Bar~

Classic Italian Salad with House Vinaigrette and Croutons
Choice of (Select One Seafood):
Seafood Pasta in a Basil Cream Sauce
OR
Crawfish Pasta in a Cajun Cream Sauce
Wild Mushroom and Butternut Squash Ravioli with Pecan Sage Brown Butter
Tortellini tossed in Olive Oil and Herbs
Marinara and Baked Goat Cheese
Freshly Shredded Parmesan and Romano Cheeses
French Bread



~Bars and Themed Stations~

~Macaroni and Cheese Bar~

Four Cheese Baked Macaroni with Seasoned Bread Crumb Topping
Applewood Smoked Bacon and Conecuh County Grilled Sausages
Blue Cheese, Green Onions, Diced Tomatoes, and Blanched Asparagus

~Oyster Bar~

(Select Two Preparations)

Raw Oysters on the Half Shell

Ketchup, Horseradish, Lemon Wedges, Tabasco, Cocktail Sauce, and Saltines

Baked Bienville and Rockefeller with Hollandaise

Grilled with Citrus Saffron Beurre Blanc Shaved Parmesan

Cornmeal Crusted with Cocktail and Tartar

~Salmon and Caviar Bar~

House Smoked Salmon with Pink Peppercorn Mayonnaise and Mustard Sauce

Red Potatoes Filled with Herbed Sour Cream and Caviar

Bermuda Onion and Caviar Pie

Bagel Chips, Toast Points, Pumpernickel Rounds, and Buckwheat Blini

~Sushi~

Sushi Rolls with Wasabi, Soy, and Fresh Ginger

Steamed Edemame

Seaweed Salad

Tuna Tartare on a Wonton Crisp with Miso Marinated Cucumber, Ginger, Wasabi Aioli and Caviar

~Sea Station~

Jumbo Boiled Shrimp with Cocktail Sauce and Lemon Wedge

Baked Oysters

Seared Sea Scallops with Mint-Cilantro Chimichurri

Whole Smoked Snapper or Grouper

Tomato Herb Salsa and Tropical Fruit Chutney

Crostini and Flatbreads

~Sliders~

Kobe Beef Cheeseburgers with Caramelized Onions

Grilled Conecuh County Smoked Sausages with Red Carolina Sauce

Blue Crab Cakes with Marinated Garlic Remoulade

Portobella with Swiss and Romesco

Crunchy Cole Slaw

Yukon Gold and Sweet Potato French Fries with Ketchup

~Baja Taqueria~

Southwestern Cheesecake with Giant Colored Corn Chips

Black Beans and Rice

Smoked Fish, Duck, and Pulled Pork

Flour and Corn Tortillas

Salsa and Guacamole Bar, Microgreens and Red Cabbage Slaw



~Bars and Themed Stations~

~Griddle Station~

Fried Oysters with Cocktail and Tartar Sauces
Fried Green Tomatoes with Tomato Ginger Jam
Blue Crab Cakes with Marinated Garlic Remoulade
Buster Soft Shell Crabs with Pecan Meuniere Johnny Cake

~Grilled Skewers~

Pepper Crusted Beef and Portabella with Mustard Horseradish
Sesame and Teriyaki Chicken with Mango Currant Chutney
Shrimp and Scallop with Tropical Fruit Salsa and Mint-Cilantro Chimichurri
Pineapple with Honey and Toasted Coconut
Wood Grilled Baby Vegetables Splashed with Balsamic
Curry and Romesco
Market Breads

~Grilled Flatbread Pizza Station~

Pepperoni and Wild Mushroom
Pesto, Fresh Mozzarella, Roasted Heirloom Tomatoes
White Pizza with Kobe and Artichoke Hearts
Quattro Formaggi

~Asian Station~

Sushi Rolls with Wasabi, Soy, and Fresh Ginger
Pot Stickers and Spring Rolls
Peanut and Black and White Sesame Sweet and Sour Sauces
Vegetable Stir Fry with Fried Rice
Served in Chinese Take-Out Boxes with Chop Sticks

~Barbeque Bar~

Pulled Fresh BBQ Ham, Beef Brisket and Gourmet Sausages
Clear, Red Carolina and BBQ Apple Butter
Crunchy Coleslaw
Watermelon, Cucumber and Mint Salad
Rolls and Corn Muffins

~Cajun Station~

Chicken and Sausage Gumbo
Shrimp Etouffee
White Rice
Hot Sauce, Corn Muffins and French Bread
Mini Muffalettas
Fried Oyster Po'Boy on a Warm Brie Sliced Baguette with Creole Tartar Sauce



~Bars and Themed Stations~

~Low Country Boil~

Sausage and Jumbo Gulf Shrimp
Elephant Garlic, Crimini Mushrooms
Vidalia Onions, Artichoke Hearts, Yukon Gold Potatoes, and Corn on the Cob
Lemons, Cajun Butter and Cocktail Sauce
French Bread and Jalapeno Corn Muffins with Butter

~Fish Fry~

Fried Mullet Filets and Gulf Shrimp
Cocktail and Tartar with Lemon Wedges
Gazpachee
Cheese Grits
Tri-colored Baked Beans
Onion Rings

~Southern Comfort~

Chicken Tenders with Peach Chutney and Creole Honey Mustard
Blue Potato Salad
Heirloom Greens with Pepper Sauce
Watermelon, Cucumber and Mint Salad with Feta
Roasted Jalapeno and Corn Johnny Cake with Cilantro Crème Fraîche
Pimento Cheese Stuffed Squash Blossoms Drizzled with Seven Pepper Jelly
Homemade Biscuits and Rolls

~Gumbo and Po'Boy Station~

Duck and Sausage Gumbo
Hot Sauce and Wild Rice
Po'Boys
Fried Oysters with Creole Tartar Sauce and Brie
Fried Green Tomatoes with Citrus Ginger Aioli
Roast Beef and Swiss
Fried Shrimp with Cocktail Sauce
Classic Chicken with Creole Honey Mustard
Microgreens and Crunchy Cole Slaw

~Curry Bar~

Moroccan Apricot Chicken Curry
Shrimp and Coconut Curry
Vegetable Curry
Curried Citrus Quinoa with Toasted Almonds and Raisins
Jasmine Rice with Saffron
Flatbreads and Chapati



~Bars and Themed Stations~

~Mediterranean Station~

Spanakopita
Marinated Shrimp with Red Onions and Capers
Lamb Sliders with Mint and Swiss Chard Tzatziki
Tabbouleh and Hummus with Toasted Pita Points, Lavash, Cucumbers, Carrots and Broccoli
Orzo Salad with Roasted Vegetables, Fresh Basil, Feta Cheese and a Sun-dried Tomato Vinaigrette

~Late Night Snacks~

Late Night Snacks Can Be Served Buffet- Style or Waiter- Passed.
Kobe Beef Sliders with Carmelized Onions and Aged Cheddar Cheese
Classic Chicken and Waffles with Bourbon Maple Syrup
Yukon Gold and Sweet Potato French Fries with Ketchup

~Grab and Go~

Mini Muffaletta Wrapped in Butcher Paper with Baby Pralines

~Sundae and Fondue Bar~

Chocolate, Vanilla, and Strawberry Ice Creams
Caramel, Chocolate and Wild Berry Sauces
Seasonal Melons and Berries, Shortbread Cookies, Pretzels, and Marshmallows
White and Dark Chocolate Fondues
Whipped Cream, Nuts, Sprinkles, Gummie Bears, M & M's, and Cookie Crumbles

~Popcorn Bar~

Classic Popcorn (Buttered or Plain), Old Fashioned Pink Popcorn and Spicy Popcorn
Maple Glazed Bacon, Wasabi Peas, M&M's and Reese's Pieces
Roasted Peanuts, Sugared Almonds and Sweet and Spicy Pecans
Parmesan, Ranch, Cheddar, Salt, Cinnamon and Brown Sugar
Popped On Site in Copper Kettles

~S'mores Bar~

Andes Mints, White, Milk and Dark Hershey Chocolate
Cinnamon, Regular and Chocolate Graham Crackers
Regular, Coconut, Chocolate and Strawberry Marshmallows

~Flambé~

Bananas Foster
Wild Berry and Peach
Vanilla Bean Ice Cream



~Cocktail Buffet~

*Heavy Hors D'oeuvres Menu Price Includes 7" Cocktail Plates, Linen Napkins and Forks.
Price includes menu price only. Service fees and taxes are additional. Prices are subject to change without notice.
Please Note There is A Minimum Requirement of 30 Guests for This Menu.*

~Classic Cocktail Buffet~
\$16.00 Per Person

~Included in all Menus~

***Seasonal Melons and Berries with Brandy Cream Cheese and Chocolate Fondue
Selection of Freshly Baked Breads, Angel Biscuits, Rolls and Croissants***

Pecan Smoked Beef Tenderloin
Peppercorn Béarnaise, Shiitake Mushroom Demi-Glace and Mustard Horseradish
Add \$8.00 Per Person

Fire Roasted Inside Round of Beef with Peppercorn Béarnaise and Queen Elizabeth Sauce
Add \$4.00 Per Person (Minimum 50 Guests)

Creole Crusted Pork Tenderloin with Mango Currant Chutney and Tomato Mint Salsa
Add \$3.00 Per Person

Honey and Rosemary Roasted Pork Loin with Sweet Onion Marmalade and Carolina Sauce
Add \$2.00 Per Person

~Select One~

Seafood Newburg
Shrimp, Crabmeat and Scallops in a Rich Mushroom and Sherry Cream Sauce

Crawfish Cardinale
Crawfish Tails, Peppers and Onions in a Spicy Tomato Cream Sauce

Crab and Artichoke Mornay
*Crabmeat and Artichoke Hearts in a White Wine and Swiss Cheese Cream Sauce
All of our Hot Seafood Dishes are Served with Small Puff Pastries and Bagel Chips*

Cold Seafood Pasta Salad with Fresh Basil and Capers

Shrimp and Wild Rice Casserole with Artichoke Hearts

Chilled Shrimp and Orzo Salad with Artichoke Hearts, Edamame and a Lemon Parmesan Vinaigrette



~Cocktail Buffet~

~Select Two~

Shaved Smoked Ham with Creole Honey Mustard and Peach Chutney

Fresh Barbecued Ham with Red and Clear Carolina Sauces and Barbecue Apple Butter

Kobe Beef Meatballs in a Carolina Sauce with Pineapple and Peppers

Gourmet Grilled Sausages with Jezebel and Carolina Sauces

Shaved Roast Beef with Mustard Horseradish and Sundried Tomato Aioli

Classic Chicken Tenders with Creole Honey Mustard and Spicy Peach Chutney

~ Grilled Marinated Chicken ~

Tuscan with Mango Currant Chutney and Basil Mayonnaise

Cilantro, Lime and Garlic with Black Bean Salsa and Guacamole

Teriyaki Sesame with Mango Currant Chutney and Basil Mayonnaise

~Chicken Salads~

Chicken Salad with Toasted Pecans

Southwest Chicken Salad with Fresh Avocado

Curried Chicken Salad with Raisin and Pineapple

Pate Maison with French Mustard and Peppercorn Béarnaise

(Boneless Breast of Chicken, Country Ham, Swiss Cheese, Green Onion and Caraway Wrapped in Puff Pastry)

Fried or Smoked Turkey with Spicy Peach Chutney and Cranberry Relish

~Select One~

Roasted Vegetable Orzo Salad with Balsamic Vinaigrette and Feta Cheese

Garden Vegetables Marinated in a Herbal Vinaigrette

Spring Salad of Broccoli and Pecans

Marinated Roma Tomatoes, Bermuda Onions, Sugar Snap Peas and Havarti Cheese in a Basil Balsamic Vinaigrette

Fingerling Potatoes, Grape Tomatoes, Green Beans and Vidalia Onions Marinated in a Pecan Vinaigrette

Roasted Fingerling Potatoes with Red Onions and Blue Cheese

Cucumbers, Tomatoes, Onions, Olives, Pepperoncini Peppers and Feta Cheese in a Greek Vinaigrette

Antipasto, Gazpachee, OR Caprese Salad



~Cocktail Buffet~

~Select Three~

Hummus with Feta, Balsamic, Pinenuts and Flatbreads

Baked Artichoke Soufflé with Sour Dough and French Rounds

Artichoke and Spinach Soufflé with Giant Colored Corn Chips and Sour Cream Salsa

Tiny Potatoes Filled with Herb Sour Cream and Topped with Caviar

Deviled Eggs with Bacon and Green Onion

Parsley Basil Torta with Sundried Tomatoes and Pinenuts with Crostini and Flatbreads

Bermuda Onion and Caviar Pie with Toast Points and Bagel Chips

Cheddar Cheese Ring with Strawberry Jam and Crackers

Pimento Cheese Ring with Pepper Jelly, Jalapeno Peppers, Spicy Pickles and Crackers

Pineapple Cream Cheese Mold with Jezebel, Crackers and Flatbreads

~Savory Cheesecakes with Crostini, Giant Colored Corn Chips, Bagel Chips or Flatbread~

Pick One

Southwestern with Salsa Bar ~ Crawfish with Craw Toppings ~ Shiitake Mushroom and Herb
Shrimp with Italian Salsa ~ Smoked Salmon and Red Onion with Lemon Caper Sauce

~Baked Brie with Crackers and French Rounds~

Pick One

Apricot, Walnuts and Blue Cheese ~ Raspberry and Almond ~ Bourbon Praline
Cranberry and Walnut ~ Shitake Mushroom and Herb~

~Additional Menu Enhancements~

Wood Grilled Baby Vegetables Splashed with Balsamic Vinaigrette, Served with Curry and Romesco Sauces - \$2.75

Classic City Smoked Salmon Filet (Served Hot or Cold) - \$3.50

Salmon Served with Pink Peppercorn Mayonnaise and Mustard Sauce, Toast Points and Pumpernickel Rounds

Baby Lamb Chops with Creole Oregano Dijonnaise and Mint Chutney - \$6.00

Whole Smoked Snapper or Grouper with Tomato Herb Salsa and Tropical Fruit Chutney
Crostini and Flatbreads - \$7.50

Boiled Jumbo Gulf Shrimp with Cocktail and Remoulade Sauces - \$7.50



~Small Plates~

*Small Plates Served with Tiny Yeast Rolls and flavored Butters
Pricing is based on overall selection.*

Pork Tenderloin Stuffed with Cranberries and Walnuts and Topped with Maple Gastrique
Sweet Potato Gratin and Broccoli Kissed with Citrus Butter

Pecan Roasted Beef Tenderloin with Shiitake Mushroom Demi-Glace
Herb Roasted Fingerling Potatoes and Grilled Vegetable Napoleon with Balsamic Vinaigrette and Romesco

Cilantro, Lime and Garlic Grilled Chicken with Guacamole and Pico de Gallo
Black Beans and Rice with Giant Colored Corn Chips

Kobe Beef Meatloaf
Garlic Mashed Potatoes with Merlot Gravy and Bundles of Green Beans

Herb Roasted Quail Drizzled with Cranberry Relish
Nest of Sautéed Spinach and Smoked Gouda Grits

Snapper Bienvenue with Choron Hollandaise
Couscous with Roasted Vegetables

Butternut Squash Ravioli and Grilled Shrimp with Pecan Sage Brown Butter

Baby Lamb Chop with Alabama Goat Cheese and Seven Pepper Jelly
Wild Mushroom Risotto and Broiled Tomato Pudding Cup

Blood Orange Marinated Salmon
Wilted Spinach Polenta and Pink Lentils