



~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

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

~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

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



~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

~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

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

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

~Bar Nibbles~

Sweet and Spicy Nuts with Cheese Straws

~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



**~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~**

**~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

Fire Roasted Inside Round of Beef with Peppercorn Béarnaise and Queen Elizabeth Sauce

Creole Crusted Pork Tenderloin with Mango Currant Chutney and Tomato Mint Salsa

Honey and Rosemary Roasted Pork Loin with Sweet Onion Marmalade and Carolina Sauce

**~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

Classic City Smoked Salmon Filet (Served Hot or Cold)

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

Baby Lamb Chops with Creole Oregano Dijonnaise and Mint Chutney

Whole Smoked Snapper or Grouper with Tomato Herb Salsa and Tropical Fruit Chutney  
Crostini and Flatbreads

Boiled Jumbo Gulf Shrimp with Cocktail and Remoulade Sauces



~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