

ap·pe·tiz·er

noun plural noun: appetizers a small dish of food or a drink taken before a meal or the main course of a meal to stimulate one's appetite.
synonyms: starter, first course, hors d'oeuvre, antipasto, amuse-guaile, amuse-bouche

Land

Steak Gaufrette - Horseradish Cream
Carolina Hoe Cake - Blackberry Chipotle Pork BBQ
Southern Ham Biscuit - Lusty Monk Mustard
Hoisin Sesame - Scallion Beef Meatball
Prosciutto & Melon "Boxes" - Balsamic Reduction
Spaghetti & Meatball Cupcake
Saffron Arancini - Pancetta & Taleggio
Sausage, Kale & Cannellini Bean Skillet
Truffled Baked Potato - Creme Fraiche, Bacon & Chives
Yorkshire Pudding - Beef Shortrib & Caramelized Onions



Field

Honey Sriracha BBQ Chicken Skewers
Wonton Chalice - Bangkok Chicken Salad
Chicken & Sweet Potato Waffles
French Chicken Pie
Chicken Satay Salad - Peanut Sauce
Caribbean Chicken Plantain - Caramelized Pineapple
Duck & Chevre Quesadillas - Cherry Chipotle Salsa
Masa Chicken Empanada - Chimichurri Sauce



Sea

Smoked Salmon Cucumber Canape
Coconut Shrimp Spoon - Maui Sauce
Buttered Scampi Prawn
BBQ Shrimp & Grits Cake
New England Crab Cake - Red Pepper Coulis
Tuna & Cucumber Crudo
Mirin Salmon TarTar - Wonton Chip



Terre

Artichoke Bottoms - Gruyere Fondue
Carolina Strawberry-Chevre Bruschetta
Parmesan Tuile Heirloom Tomato Salad
Classic Margarita Pizza - Fresh Mozzarella & Basil
Brussels Sprout Slider - Halloumi & Caramelized Onions
Macaroni & Cheese Cupcake
Black Eyed Pea Cake - Pickled Pepper Relish
Fried Ricotta Squash Blossom
Yuzu & Mint Melon Poke - Quinoa Brown Rice Cracker
Terra Cotta Crudit  Pot de Terre
Hummus & Pepperonata Phyllo Amuse
Watermelon Die - Whipped Feta & Fresh Mint

Party Provisions

Botanical Garden

Sweet Carrots, English Cucumbers, Edible, Raddichio
Watermelon & Rainbow Radishes, Spring Onions
Vine Tomatoes, Sugar Snap Peas, French Beans,
Roasted Carrot Hummus & Cucumber Tzatziki



Sevilla Charcuterie Board

Spanish Cheeses, Iberian Chorizo, Serrano Ham, Salchichón,
Mediterranean Olives, Grilled Artichokes, Pepperoncini,
Charred Padron Peppers, Quince Paste, Marcona Almonds,
Olive Tapenade, Romesco Sauce, Chevre Stuffed Pappadews,
Boquinho Sweeties, Valencia Oranges, Vine Tomatoes & Flatbreads



Moroccan Mezze

Vegetarian Snacking Board with Cucumber Yogurt Tzatziki,
Roasted Carrot Hummus, Feta Cheese, Chili Spiced Beets,
Eggplant Ratatouille, Grilled Artichokes, Charred Padron Peppers,
Cumin Scented Carrots, Cucumbers, Vine Tomatoes
Boquinho Sweeties, Flatbreads & Pita Crisps



Fromage & Fruits

Chef's Selection of Cheeses, Nuts, Fresh & Dried Fruits,
Saucisson, Cornichons & Seeded Mustard
Breads & Crisps

Salsa del Sol

Pico de Gallo, Pineapple Salsa & Elote Corn Dip
House-Made Tortilla Chips
(Not Pictured)

Station Hors d'Oeuvres

Risotto Bar

Tableside Risotto with Classic Arborio Rice
Pancetta, Parmesan Cheese, Roasted Butter Mushrooms
Scallions & Grilled Zucchini

Skirt Steak Carving Board

Chimichurri, Pico de Gallo, Avocado Mash & Lime
Corn Tortillas, Elote Corn Salad
Roasted Padron Peppers with Flake Salt

Individual Chicken Pies

Warm Ramekins of Chicken Veloute & Vegetables
Baked in Puff Pastry
Little Gem Salad

Curry Bar

Choice of Red Coconut Curry, Mild Yellow or Spicy Green Curry
Includes Basmati Rice, Salty Peanuts, Scallions, Roasted Broccoli
Mango Chutney & Toasted Coconut

Heirloom Tomato Bar (May - September)

Tomato Varietals - Large & Small
Fresh Basil, House Pesto, Aged Balsamic Vinegar, Arbequina Olive Oil
Roasted Garlic Oil, Smoked Sea Salt, Black Truffle Salt, Roasted Garlic Aioli
Fresh Mozzarella, Fresh & Smoked Mozzarella, Petite Burrata
Grilled Breads & Crostinis

Pork Belly Carving Board

Hoisin-Glazed Pork Belly
Steamed Bao Buns, Rice Wine Vegetable Slaw & Sriracha

Southern Italian Soul

Cacio e Pepe Maccheroni, Braised Greens, Red Pepper Agrodolce
Parmesan Cheese & Pancetta

S'mores Station

The Classic: Chocolate Bars
House-Made Marshmallows & Graham Crackers



Tiki Bar

Choice of One:
Sticky Sesame Chicken Wings
Roasted Shoshito Peppers & Jalapenos
Pork Shoulder
Pineapple Glaze & Broccoli
Pan-Fried Sweet & Sour Chicken
Red Peppers & Scallions
Includes: Stir-Fry Soy Green Beans with Coconut
Basmati Rice & Hawaiian Slaw

Southern Grace

Choice of One
Old-Fashioned Tomato Pie or
Fried Chicken Skewers
Pickles & Lusty Monk Mustard
Includes Classic Deviled Eggs & Ham Biscuits

Noodle Bar

Pork & Miso Broths - Classic Ramen
Grilled Chicken, Bean Sprouts, Farm Eggs, Green Onion, Bean
Sprouts, Mushrooms, Chiles, Tamari, Shoyu & Fish Sauce
Consider Adding Pork Belly or Salmon

Cobb Salad Bar

Gem Lettuces, Grilled Chicken, Avocado, Farm Egg
Bleu Cheese, Bacon & Tomatoes
Green Goddess Dressing & Balsamic Vinaigrette
Consider Adding Grilled Scottish Salmon

Slider Station

House Potato Chips with Blue Cheese Dipping Sauce
Cuban Slider with Pork Loin, Ham, Swiss & Mustard Sauce
Chicken Souvlaki with Tzatziki
Fried Green Tomato with Pepper Relish & Hot Sauce Aioli
Chipotle Blackberry Pork BBQ with Slaw
Southern Fried Chicken with Pickle & Lusty Monk Mustard
California Salmon with Avocado & Green Goddess
Bollywood with Tandori Chicken, Yogurt Raita & Cilantro Chutney
French Dip with Roast Beef, Provolone, Aioli & Au Jus Sauce
Turkey, Brie & Cranberry Relish (Seasonal)
Mahalo Chicken Slider with Caramelized Pineapple & Serrano Aioli
Gaucho Beef with Chimmichurri
Shrimp Po Boys

Bacon Bar

Served with Bacon Jam, Tomato Chutney, Red Pepper Agrodolce,
Roasted Garlic Aioli & Honey Mustard

Choice of 3
Bourbon Brown Sugar Bacon
Jalapeno- Lime Bacon
Szechuan Peppercorn Bacon
Honey Mustard Bacon
Bacon "Lollis"
Bacon and Collard "Dolmas"
"BLT" Salad
Bacon & Cheddar Hoe Cakes

Individual Hors d'Oeuvres Boxes



Seafood Box

Deviled Egg Stuffed with Blue Crab
Smoked Salmon Cucumber Canape
Tuna Toast with Olive Tapenade
Shrimp Cocktail with Lemon Caper Aioli



Fruit & Cheese Box

Cherries - Peaches
Strawberries - Raspberries
Blueberries - Blackberries
NC Cheeses - Praline Pecans

Boîte de Charcuterie

French Peppered Saucisson
Cured Jamon - Fresh Mozzarella
Artichokes - Pickled Peppers
Mediterranean Olives - Herbed Toasts



Garden Rabbit Box

Baby Carrots - Radishes - Haricots Verts
Broccoli - Asparagus - Zucchini
Mushrooms - Heirloom Tomatoes
Green Goddess Dressing - Fresh Herbs



Hummus Snack Attack

Housemade Hummus - Sweet Peppers
Olives - Cucumbers



Southern Nosh Box

Old-Fashioned Ham Biscuit
Spicy Pimento Cheese Toast
House Crafted Cheese Straws
Lemon Raspberry Bar
Classic Devilish Egg

Breakfast Snack Box

Benton's Bacon Ham Biscuit
Greek Yogurt Parfait with Berries - Granola
Strawberries - SC Peaches
Petite Muffin

Shrimp Cocktail Cup

Two Steamed Shrimp
Horseradish Cocktail Sauce
Fresh Dill

