



Hors d'oeuvre List

VEGETARIAN DISPLAYS

Watercress Sandwiches

Mississippi Rounds (fresh tomato finger sandwiches with a Cajun mayonnaise)

Crostini with Goat Cheese, Sun Dried Tomatoes & Basil

Facaccia with Caramelized Onions

Spinach Pinwheels (spinach, cheese & pimento in crescent pinwheels)

Petite Cucumber Party Sandwiches

Vegetable Cream Cheese Bars

Marinated Mozzarella, Mushroom & Cherry Tomato Skewers

Mexican Roll Ups (herbs, cream cheese, green chilies, black olives & pimento rolled in tortillas, served in bite size slices)

Vegetable Sandwich Loaf (braided bread stuffed with seasonal vegetables and cream cheese, can add ham or pepperoni)

Fresh Seasonal Fruit Display(with a Sherry Crème or Coconut Dip and Gourmet Crackers)

Seasonal Grilled and Raw Vegetable Display (with one of the following dips: Spinach Herb, Tarragon Dijon, Dill Herb or Ranch)

WARM

Spinach & Parmesan Puffs

Cheesy Potato Poppers with Salsa Dip

Spanakopita (spinach & feta in pastry triangles)

Tiropita (cheese filled Greek pastry triangles)

Artichoke Squares

Spinach & Swiss Puffs

Baked Spinach Stuffed Mushrooms

Stuffed Red Bliss Potatoes

Portobello Mushroom Satay (Portobello mushrooms marinated in roasted garlic, oregano, cilantro, cumin & chipotle chiles, roasted and skewered, served with Adobo Sauce)

Vegetarian Bistro Pasta (bow tie pasta with a sun-dried tomato sauce, spinach, black olives, red onion, feta & herbs)

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SEAFOOD

DISPLAYS

Chilled Shrimp Display with a Cocktail Sauce Garnished with Lemon Crowns and Wedges

Salmon Mousse with Cucumber Sauce

Smoked Salmon Canapes (smoked salmon with seasoned cream cheese on toasted baguette slices)

Cucumber Rounds with Smoked Salmon Mousse

Carolina Shrimp Bouchettes (shrimp marinated with onion, tomato, vinegar & special seasonings)

California Rolls (done with cucumber & crab) served with pickled ginger & wasabi & soy

Shrimp with Boursin Cheese on Cucumber Round

Salmon Crostini (salmon, red bell pepper & capers on toasted pumpernickel bread points with cream cheese)

Shrimp Arnaud (Arnaud sauce shipped directly from New Orleans)

WARM

Bacon Wrapped Scallops

Crab Puffs (crabmeat, cream cheese & creole seasonings)

Baked Crab Stuffed Mushrooms

Bacon Wrapped Shrimp

Pacific Seafood Triangles (crabmeat, shrimp & chevre cheese baked in pastry triangles)

Coconut Shrimp with a Jezebel Dip (Jezebel dip has a tangy flavor)

Cape Fear Crab Cakes with a Lemon Dill Sauce



BEEF, PORK, LAMB & ESCARGOT DISPLAYS

Asparagus Wrapped in Prosciutto

Sausage & Spinach Stuffed Bread

Antipasto Kabobs (marinated mushrooms, artichokes, mozzarella & salami or ham)

Marinated Pork Tenderloin with Gourmet Rolls & Condiments

Sheared Beef Filet on Garlic Crostini with a dab of Horseradish Cream

Warm

Barbecued Appetizer Meatballs

Swedish Meatballs

Meatballs in Cranberry-Orange Sauce (meatballs simmered with a sweet sour cranberry-orange sauce)

Sweet & Sour Meatballs

Bite Size Beef Wellingtons

Sliced Rubeen En Croute with a Dijonnaise Sauce on the Side

Southern Sausage & Cheese Balls

British Sausage Puffs

Sausage & Cheese Strata with Sun-Dried Tomatoes (cut into small squares)

Bacon Wrapped Water Chestnuts

Assorted Mini Quiche

Baby Lamb Chops with Charmoula Marinade (Moroccan-style marinated lamb with paprika, cumin, cayenne, garlic, cilantro & coriander)

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CHICKEN & TURKEY *DISPLAYS*

Italian Chicken Crostini (chicken pureed with Italian seasonings, Dijon Mustard & dried apricots on crostini)

Turkey-Mushroom Pate in Pastry with Assorted Gourmet Crackers

Span-Asia Fusion Maki with Soy, Wasabi & Pickled Ginger on the side (like California rolls-but with chicken, sushi rice, saffron, papaya & ginger)

WARM

Sesame Scallion Chicken Bites

Bite Size Chicken Wellingtons

Cajun Chicken Bites with Apricot Mustard

Coconut Chicken Tenderloins with Honey Coconut Dip

Sesame Chicken Tenderloins with Honey Dijon Dip

Cho Cho Chicken or Beef Skewers (Hawaiian/Asian seasoned)

Chicken Rubeen Rolls with a Caraway Cheese Sauce (chicken breast rolled with corned beef, sauerkraut & spicy mustard)

Smoked Turkey Wonton Packages (smoked turkey breast & Asian spices in wonton paper)

Pecan Crusted Chicken Tenderloins with a Marmalade Dip

Sesame Chicken Kabobs (tender breast meat marinated in a sesame teriyaki sauce)

Mini Chicken Quesadillas with Salsa Dip (spicy chicken & cheese quesadillas)

Bourbon Street Glazed Chicken Wings with Creole Mustard Cream Dip (marinated roasted wings with New Orleans-style smoky, sweet & spicy Bourbon Street glaze)

Chicken Tenderloins Pomodoro (golden breaded chicken tenderloins drizzled with tomato pesto cream sauce topped with gorgonzola cheese and toasted pine nuts)

Jamaican Chicken Rum Runners (skewered chicken basted with a Caribbean rum glaze)

Caribe Island Chicken Tenders (spicy breaded chicken tenderloins with a sesame island glaze and grilled pineapple salsa)

Indonesian Chicken Satay with Thai Peanut Sauce (skewered Asian chicken basted with curry coconut sauce and served with spicy Thai peanut sauce)

Roast Chicken with Crostini and Spicy Roasted Garlic Aioli Dip (savory blend of diced roast chicken, balsamic caramelized onions, roasted red bell pepper and creamy Boursin-style cheese)

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BOUCHEES, CRESCENTS & ACTION STATIONS

BOUCHEES (small pastry cups filled with delectable creations)

Visions Bouchee (diced herb chicken, mushrooms & Bourson cheese)

Spinach Bouchee (spinach soufflé)

Cajun Bouchee (andouille sausage & rice)

South Seas Bouchee (artichoke, cream cheese, crab & spinach)

Greensboro Bouchees (gourmet chicken salad with grapes)

Winston Salem Bouchees (salmon mousse)

High Point Bouchee (shrimp pate)

Atlantis Bouchee (gourmet shrimp salad)

CRESCENTS (pastry shaped in half moon, filled, baked & served warm)

Seasonally Bound Crescents (seasonal vegetables, herbs & cheeses)

Jamaican Beef Crescents (authentically seasoned as “Jamaican Beef Patties”)

Chicken Empanadas (chicken with Mexican seasonings)

Taco Turnovers (beef & cheese with taco sauce)

Bacon, Tomato & Cheese Turnovers

Spinach Basil Turnovers

Sausage & Gouda Turnovers

ACTION STATIONS

Carving Station (with Bourbon Beef Tenderloin, Marinated Pork Tenderloin, Honey Glazed Ham, Hardwood Smoked Turkey Breast or Tender Roast Round of Beef; all accompanied by gourmet rolls & condiments).

Great items to accompany the carving station: Italian Pasta Salad with Vegetables, Southern Potato Salad or Confetti Cole Slaw.

Charlestown Shrimp & Grits Station

Tempura Station (Tempura Cooked on Site-items on station include: fresh seasonal vegetables, shrimp, scallops & beef filet with a soy dipping sauce)

Pasta Station (pasta cooked to order –items on station include: Alfredo & Marinara Sauces, Cheese Tortellini & Angel Hair Pastas, Garlic, Onion, Mushrooms, Green Pepper, Fresh Diced Tomatoes, Squash & Zucchini, Artichokes, Italian Sausage & Sun-Dried Tomatoes)

Southwestern Mini Corn Cake Bar with Condiments (condiments include: fresh tomatillo, salsa, sour cream, green onion, crispy bacon, jalapenos, hot sauce & your choice of NC Pork BBQ, Southwestern Beef or Jambalaya)

Shrimp Scampi Station

Fajita Station (beef, shrimp or chicken with bell peppers & onions; condiments on the side to include sour cream, guacamole, salsa, shredded lettuce & diced tomato)

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DIPS, SPREADS & CHEESES

DISPLAYS

Roasted Red Pepper Hummus with Toasted Pita Points

Guacamole with Colorful Tortilla Chips

Pesto-Sun Dried Tomato Spread with Fresh Sliced French Bread

Imported & Domestic Cheese Display with Gourmet Crackers

Cheese Torte with Fresh Sliced French Bread & Gourmet (gourmet cheeses layered with pesto and garnished with toasted pine nuts)

Chilled Mexican Dip with Colorful Tortilla Chips & Spicy Pita Chips (jalapeno, bean, avocado, sour cream & cheddar with Mexican spices)

Southwestern Salsa with Black Beans and Corn (surrounded by colorful tortilla chips)

Antipasto Dip with Bagne Bread Rounds (artichokes, mushrooms, roasted red peppers, olives, green peppers, celery & onion with garlic and Italian seasonings)

Baked Brie En Croute (stuffed with either apricot sauce or mushrooms & herbs)

Bruschetta with Garlic Parmesan Crostini

Chicken Bruschetta with Garlic Parmesan Crostini

Roasted Vegetable Cheesecake with Gourmet Crackers (roasted vegetables with fresh herbs molded with gourmet cheeses)

WARM

Italian Queso Dip with Spicy Pita Chips or Colorful Tortilla Chips (Queso cheese dip with onion, garlic, Italian herbs & spinach – also great with a vegetable crudite display)

Lobster & Crab Dip with Toasted Parmesan Bread Rounds

Artichoke Dip with French Bread Rounds

Broccoli & Cheddar Dip with Gourmet Crackers (or with a vegetable crudite display)

Mushroom & Garlic Fondue with Pull Bread (fabulous with warm bourbon beef tenderloin brochettes)

Chicken & Artichoke Spread with French Bread Rounds

Chocolate Fondue with Fresh Seasonal Fruit

Vegetarian Bistro Pasta (bow tie pasta with a sun-dried tomato sauce, spinach, black olives, red onion, feta & herbs)

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BEVERAGES

CHILLED

- Apple Berry Sparkler** (apple & cranberry Juices)
- Sparkling Citrus Wedding Punch** (garnished with citrus circles)
- Red Sangria** (red wine with orange & lemon juices)
- Aloha Punch** (pureed bananas with pineapple & orange juices)
- Summer Breeze Punch** (grapefruit & cranberry juices)
- Champagne Punch** (champagne with orange & lemon juices topped with floating strawberries)
- Trimmers Punch** (sparkling punch with cranberry, lemon, orange & strawberry)
- Merry Berry Holiday Punch** (orange & cranberry juices with strawberries)
- Chilled Mocha Eggnog with Whipped Cream Topping** (non-alcoholic)
- Charleston Christmas Punch** (cranberry & pineapple juices with a hint of almond)
- Fresh Brewed Sweetened Iced Tea** (garnished with lemon wedges)

WARM

- Cranberry Cider Punch**
- Warm Mulled Cider**
- Wassail** (red wine or apple cider (choose one), orange & pineapple juices, cinnamon & cloves)
- Fresh Brewed Columbian Coffee with Condiments** (regular & decaffeinated)
- Assorted Hot Tea Station with Lemon, Honey & Condiments**

FOR THE BAR

- Set Ups for Mixed Drinks** (orange juice, cranberry juice, grapefruit juice, Pepsi, Diet Pepsi, 7up, Gingerale, soda water, tonic, lemons & limes)
- Imported Beers** (Heineken & Amstel Light – other brands available upon request)
- Wines** (House Chardonnay, White Zinfandel, Sauvignon Blanc & Merlot – other wines available upon request)
- Champagne** (Totts – other champagnes available upon request)

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