## Wedding Hors d'oeuvres

## Hot Items

5.00	Fried Grouper Fingers served with Tartar Sauce
4.75	Fried Cajun Spiced Oysters served with Cocktail Sauce
4.00	Coconut Chicken Fingers
4.25	Crabmeat Stuffed Mushrooms
4.45	Italian Sausage Cream Cheese Stuffed Mushrooms
5.45	Miniature Crab Cakes
4.25	Chicken and Cheese Quesadilla
7.75	Tex-Mex Platter: Corn Tortilla Chips served with Chili, Black Beans, Shredded Lettuce, Tomato, Guacamole, Sour Cream and Nacho Cheese, Ground Beef or Shredded Chicken *
4.75	Baked Brie en Croute
4.00	Swedish Meatballs
5.75	Marinated, Seared Steak Bites
4.00	Batter Fried Chicken Fingers served with Honey Mustard Sauce
4.00	Teriyaki Marinated Chicken Satay
7.00	Bacon Wrapped Shrimp
7.50	Bacon Wrapped Scallops
4.00	Baked Spinach/Artichoke Dip with Tortilla Chips or Crackers *
3.75	Vegetable Egg Rolls
3.75	Assorted Miniature Quiche
6.75	Blackened Shrimp with Bleu Cheese Grits
4.95	Loaded Baked Potato Cakes
4.95	Sliders (Beef with American Cheese, Pulled Pork or Chicken Breast)
	Cold Items
7.00	Chilled Jumbo Shrimp Display, with Cocktail Sauce
5.45	Sliced Smoked Salmon, Mini Bagels, Cream Cheese, Chopped Onion & Capers
5.95	Potato Pancakes with Smoked Salmon & Chive Sour Cream
3.75	Bruschetta: Plum tomato, balsamic vinegar, olive oil and basil garlic on a toasted Baguette
3.50	Deviled Eggs
3.50	Assorted Finger Sandwiches (Tuna Salad, Chicken Salad, Pimento Cheese or Egg Salad)
3.50	Crudite with Bleu Cheese or Ranch Dipping Sauce
4.25	Imported and Domestic Cheese Tray served with Assorted Crackers *
5.25	Tropical Fruit Display *
6.00	Tropical Fruit Display with Chocolate Fondue *
5.95	Assorted Sweets
4.50	Poached side salmon. *
4 00	Oueso Cheese and Tortilla Chins

6.45

All menu prices are subject to 22% Service Charge & 7.5% Sales Tax.

Charcuterie Board: Assorted Meats, Cheeses, Fruit, Crackers & Baguettes

<sup>\*</sup>Denotes not able to be passed