



Hors d'Oeuvre

Corn Fritters w/ Aioli

Mini Crab Cakes w/ Saffron Aioli

Ceviche-*Shrimp w/ Wonton Crisp

Lobster BLTs

Chicken Satay w/ Peanut Sauce

Cajun Shrimp & Smoked Gouda Grits Shooter

Caprese Salad Skewer w/ Balsamic Glaze

Steak & Whipped Potato Bite w/ Blue Cheese Sauce

Smoked Salmon Mousse on Crostini

Spinach & Artichoke Tarts (VG) (V)

Sausage & Cornbread Stuffed Mushrooms

Oxtail Egg Roll w/ Sriracha Aioli

Roasted Shrimp Cocktail Shooter

Oxtail Tamale Bites w/ Salsa Verde

Mini Fish Tacos w/ Black Bean & Corn Salsa

Mini Cola Glazed Pulled Pork Sliders w/ Tropical Slaw

Watermelon Feta Salad Appetizer Spoon (VG)

Avocado Whip on Crostini (VG) (V)

BBQ Meatballs "Baby Shower Meatballs" (VG) (V)

Deviled Eggs; Bacon, Crab \$\$\$, Shrimp \$\$\$, Smoked Salmon \$\$\$

Deep Fried Ravioli w/ Tomato Sauce Appetizer Spoon (VG)

A platter of appetizers including lobster, biscuits, and meatloaf stack.

Mixed Seasonal Fruit Tarts (VG) (V)

Lobster Grilled Cheese w/ Tomato Soup Appetizer Spoon

Mini Chive & Cheddar Biscuits w/ Smoked Salmon & Dill Cream

BBQ Meatloaf Fontina Cornbread Stack

Charcuterie platters priced at \$125 per platter: feeds 10-12 guests

(VG)- Vegetarian (V)- Vegan