



Corn fritters w/ aioli- crispy corn filled fried fritters w/ a garlic chive sauce

Mini crab cakes w/ saffron aioli- Maryland style crab cakes w/ a saffron infused sauce

Ceviche- *Shrimp w/ wonton crisp: citrus poached shrimp w/ fresh cilantro, jalapeños, tomatoes, red onion & ripe mangoes on a wonton crisp

Braised oxtail cornbread sliders- tender oxtail meat slow cooked and stewed on honey butter cornbread "buns"

Lobster BLTs- white wine poached lobster, crispy bacon, seasoned heirloom tomatoes w/ tarragon aioli on butter toasted rolls

Shrimp spring rolls (VG) (V)- fresh cucumber, carrot and mint w/ rice noodles & protein wrapped in rice paper w/ peanut sauce

Firecracker salmon egg rolls- Blackened roasted salmon & chive cream cheese filled crispy egg rolls w/ sweet chili sauce

Chicken satay w/ peanut sauce- seasoned and seared chicken skewers w/ jerk or peanut sauce for dipping

Cajun shrimp & smoked Gouda grits shooter- Cajun seafood gravy w/ shrimp over velvety, cheesy, seasoned grits

Caprese salad skewer w/ balsamic glaze- fresh tomato layered w/ mozzarella & basil, finished w/ a balsamic reduction

Steak & whipped potato bite w/ blue cheese sauce- tender garlic butter steak bites over roasted red potatoes w/ blue cheese & horseradish sauce

Smoked salmon mousse on crostini- decadent salmon mousse over toasted crostini

Spinach & artichoke tarts (VG) (V)- rich & creamy spinach artichoke filled phyllo shells

Sausage & cornbread stuffed mushrooms- andouille sausage, herbs & cornbread filled baby portobello mushrooms

Roasted shrimp cocktail shooter- lemon & garlic roasted shrimp over a house made cocktail sauce garnished w/ micro greens in an appetizer spoon

Oxtail egg rolls w/ sriracha aioli- Braised oxtail filling in a crispy egg roll w/ a spicy dipping sauce

Soul food "cupcakes"- jalapeno cheddar cornbread muffins topped w/ garlic mashed potatoes, buttermilk fried chicken & hot honey glaze

Mini fish tacos w/ black bean & corn salsa- roasted blackened cod in fried corn tortillas topped w/ black bean & corn salad

Mini cola glazed pulled pork sliders w/ tropical slaw- braised pork shoulder in our sweet & sticky cola sauce. Sliders are finished w/ a pineapple mint coleslaw

Watermelon feta salad appetizer spoon (VG)- fresh watermelon, basil, mint, and feta topped w/ a balsamic reduction

BBQ meatballs "baby shower meatballs" (VG) (V)- slow cooked, tender meatballs in a BBQ glaze

Deviled eggs; bacon, crab \$\$\$, shrimp \$\$\$, smoked salmon \$\$\$- a southern classic w/ an Elevated twist

Jerk Crab cake quesadilla w/ mango pico \$- Elevated Soul's Jerk Seasoning spices up our traditional crab cake, which is layered between flour tortillas w/ cheese & grilled (Seen on Fox News Good Day Cooks!)

Deep fried ravioli w/ tomato sauce appetizer spoon (VG)- panko crusted cheese ravioli served over herb seasoned tomato sauce

Mixed seasonal fruit tarts (VG) (V)- juicy fruit glazed w/ apricot jam in a flaky bite sized crust

Lobster grilled cheese w/ tomato soup appetizer spoon- Lucious lobster meets comfort food, melted grilled cheese and roasted tomato soup for dipping

Mini chive & cheddar biscuits w/ smoked salmon & dill cream- mini cheddar baked biscuits w/ smoked salmon & dill crème fraîche

Bbq meatloaf fontina cornbread stack- our moist and flavorful meatloaf served on honey butter cornbread “buns” w/ a creamy fontina sauce

*Charcuterie platters or individual cups- an assortment of dried and fresh fruits, artisanal meats & cheeses, nuts, sauces & jams (VG) (V)

(VG)- Vegetarian (V)- *Vegan options are available