

Hors D' Oeuvre Selections

Cold Selections

Imported and Domestic Cheese Display
With House Made Flat Bread

Small \$125.00 (25 people) Large \$250.00 (50 people)

Premium Vegetable Display featuring an Assortment of
Grilled, Raw, Blanched, and/or Marinated Vegetables.
Served with Balsamic Vinaigrette and/or Creamy Herb
Dipping Sauce

Small \$95.00 (25 people) Large \$190.00 (50 people)

Fresh Seasonal Fruit Display
With Lemon - Yogurt Dipping Sauce

Small \$100.00 (25 people) Large \$200.00 (50 people)

Mediterranean Olive Tapenade Display
With Feta Cheese, Pine Nuts, and Roasted Red Pepper,
Cucumber, Pita

Small \$100.00 (25 people) Large \$200.00 (50 people)

Smoked Salmon Display
Served with Traditional Garnitures and Lemon - Dill Cream
and House Baked Bread

Small \$125.00 (25 people) Large \$250.00 (50 people)

Antipasto Display
Johnston County Prosciutto Style Ham, Artisan Salami,
Fresh Mozzarella, Artichokes, Roasted Peppers, Olives,
Pepperocini and Grilled Ciabatta

Small \$125.00 (25 people) Large \$250.00 (50 people)

Carved Grilled Beef Rib Eye Cap
Served with House Baked Rolls
Horseradish Sauce, Grain Mustard
Small \$225.00 (25 people) Large \$450.00 (50 people)

House Made Mozzarella and Grape Tomato Skewers
served with Basil Pesto
\$2.50 per piece

Almond Chicken Salad and Apricot Shallot Chutney
on Toasted Ciabatta
2.50 per piece

Goat Cheese, Dried Cherry-Fig Mustard on Toasted
Ciabatta
3.00 per piece

Deviled Eggs
\$2.00 per piece

Crab Salad on a Cucumber Canape, Pickled Ginger
\$3.00 per piece

Herb Garlic Goat Cheese Stuffed Piquillo Pepper
\$3.00 per piece

Petite Roast Beef Sandwich
Organic Greens, Roasted Red Pepper, Grain Mustard,
Peppercorn Mayonnaise, Challah Bun
\$3.00 per piece

Hot Selections

Grilled Beef Rib Eye Cap
Served with House Baked Rolls
Horseradish Sauce, Grain Mustard
Small \$275.00 (\$25 people) Large \$550.00 (50 people)

Roasted Pork Tenderloin
Served with House Baked Rolls
And Sun Dried Cherry Chutney
Small \$225.00 (25 people) Large \$450.00 (50 people)

Baked Brie
Fresh Berries, Honey Dijon Spread and Toasted Ciabatta
Small \$80.00 (25 people) Large \$160.00 (50 people)

Spinach-Artichoke Dip
Sautéed Spinach and Shaved Parmesan Cheese Married
with Cream Cheese and Baked. Served with Crostini
Small \$80.00 (25 people) Large \$160.00 (50 people)

Spiced Sausage in Puff Pastry
\$3.00 per piece

Fried Goat Cheese
Cherry Balsamic Dipping Sauce
\$2.50 per piece

Grilled Sesame Chicken Satays
Served with Peanut Sauce
\$2.50 per piece

Shrimp and Lobster Spring Rolls
Served with Soy-Ginger Dipping Sauce
\$3.00 per piece

Sea Scallops wrapped with Apple Wood Bacon
Pineapple Shoyu
\$4.00 per piece

Undercurrent Mini Crab Cakes
Served on Crostini, Remoulade Sauce
\$4.00 per piece

Fried Green Tomato, Pimento Cheese,
Johnston County Country Ham
\$2.50 per piece

Petite Pulled Pork Sandwich
Slaw, Tobacco Onions served on a Potato Roll
\$3.00 per piece