

## Signature Hors d'oeuvres and Small Plates

Below is a representation of the types of food that we may suggest for your event menu.

A  denotes our most requested "signature" dishes

updated February 2011

### Butler Passed Hot Selections

 **Steak, Gorgonzola & Caramelized Red Onion**

*crispy pressed flatbread triangles*

**Hickory Smoked Pulled Pork Sliders**

*caramelized Vidalia onions, creamy slaw and a tangy BBQ sauce*

 **Pan Sautéed Jumbo Lump Crab Cakes**

*bite sized, with Creole white remoulade*

**Korean Pork**

*slow cooked pulled pork, tossed in Korean BBQ sauce and served atop a wonton crisp*

 **Fried Mac-N-Cheese Lollipops**

*comfort food meets class-our most requested item!*

**Grilled Tandoori Chicken Satay**

*with cucumber mint yogurt*

**Southern Fried Chicken & Waffle Bites**

*boneless fried chicken bites on waffle squares, with homemade pecan-maple butter*

**Smoked Gouda & Sharp Cheddar**

**Grilled Cheese Triangles**

*with a tomato-basil bisque shooter*

**Spinach & Cheese Samosas**

*authentic mint chutney*

**Cuban Pork Crispy Mini Tacos**

*Cuban slow cooked pulled pork with crispy cabbage and piquant salsa verde*

 **Chipotle Chicken Mini Tacos**

*grilled chicken, tossed in smoky chipotle salsa, with crunchy cabbage on a house-made mini taco shell*

**Smoked Duck Tortilla Rounds**

*with avocado cream*

**Rosemary Dijon Glazed Chicken & Apple Sausage**

*on a bamboo skewer*

 **Chili Rubbed Shredded Pork**

*served on a sweet corn tamale cake with avocado sour cream*

**Wild Mushroom Tart**

*Shiitake, Oyster, Portobello, Cremini and Button mushrooms, fresh herbs and Swiss cheese*

**Caramel Apple & Goat Cheese**

*phyllo purse*

**Grilled Vegetable Flatbread**

*fire-roasted asparagus, spinach pesto and a rosette of goat cheese*

**Mascarpone, Bleu Cheese & Red Onion**

*in a savory handmade tart*



## Butler Passed Cold Selections



### **Shrimp Remoulade Shooters**

*a spicy Creole poached jumbo shrimp served in a shot glass with smoked tomato remoulade*

### **Thai Sweet Chili Shrimp**

*jumbo shrimp with a sweet and spicy Thai chili sauce, served on an Asian spoon*



### **Seared Ahi Tuna**

*with spicy soy mustard emulsion and seaweed salad on a crispy wonton triangle*

### **Fresh Seasonal Gazpacho**

*Served in a shot glass*

### **Asian Chicken Salad**

*on a crispy wonton triangles*

### **California Sushi Roll**

*with soy sauce "pipette"*



### **Crabmeat Maison**

*Creamy jumbo-lump crab salad on a crispy edible Asian spoon*



### **Tomato Caprese Skewer**

*mozzarella, grape tomato and basil, skewered on an olive oil "pipette"*

### **Mango Lassi Shooters**

*an Ice cold refreshing shooter made with mango and yogurt*

### **Cold Smoked Salmon**

*on sesame crisp with crème fraiche and chive garnish*

### **Blackened Chicken Salad**

*on garlic crostini*

### **Smoked Salmon Pinwheel**

*canapes*

## Table Displayed Selections

### **Tuscan Antipasto, Breads & Spreads**

*olives, marinated artichokes, Italian meats and cheeses, white bean puree, artisanal breads and crostini, extra virgin olive oil*

### **House Made Meatballs**

*in Chipotle Cream Sauce*

### **Greek Gyro Lollipops**

*with Tzatziki sauce*

### **"Napa Style" Antipasto Sampler**

*an assortment of olives, peppers, cheeses and cured meats*

### **Mini Muffaletta Sandwiches**

*a classic New Orleans sandwich using Italian meats and cheeses topped with olive salad*

### **Imported & Domestic Cheese Selection**

*assorted artisanal cheeses with crackers and grapes*

### **Asian Pork Meatballs**

*with Soy Garlic Sauce*



## **“Boxes, Small Plates, Tapas and Martinis”** **(Cocktail Party Dishes)**

*This is our unique list of dishes that were created for your guests to savor with little fuss. They're generally one-pot meals or signature flavor combinations that allow for great food at cocktail parties and receptions. These are meant to be served at an attended food station but can often be butler passed.*

### **Key West Seafood “Martini”**

*poached jumbo Florida pink shrimp, bay scallops, chopped red onion, peppers and scallions, tossed in a vibrant, tangy Key Lime Dressing, served cold in a miniature martini glass*

### **Bowtie Pasta**

*with applewood smoked bacon, sun-dried tomatoes, blue cheese and cracked pepper cream sauce*

### **Cajun Paella**

*Authentic Cajun style jambalaya with blackened chicken and spicy smoked sausage, served in a mini white Chinese-style To-Go box*

### **Penne Pasta Primavera**

*fresh seasonal vegetables in roasted red pepper cream*

### **“Charleston Style” Shrimp and Grits**

*with smoked sausage, onions and peppers in a white-wine cream sauce, served over creamy cheddar cheese grits(as good as you'll find outside of Charleston!)*

### **Floribbean “Surf and Turf” Sauté**

*Margarita Grilled Chicken with Tequila Cream Sauce over Shrimp and Lobster Infused Rice*

### **Shrimp Roban**

*plump shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion (also with chicken)*

### **Asian Noodle Box**

*noodles, Napa cabbage and fresh herbs, tossed with a tangy sweet chili-lime dressing & marinated poached shrimp*

*These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.*

*Updated February 2011*

