


# Signature Hor's d'oeuvres

for 2010 and beyond!

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

A  denotes our most requested "signature" dishes

## Mini Crispy Fish Tacos

*With citrus marinated grilled tilapia, crunchy jicama slaw & baja fish taco sauce*

## **Greek Gyro Meatballs**

*with Tzatziki sauce, served on a mini bamboo fork*

## Hickory Smoked Pulled Pork Sliders

*with caramelized Vidalia onions and our secret BBQ sauce*

## Pan Sautéed Jumbo Lump Crab Cakes

*with Creole white remoulade sauce*

## **Asian Pork "Nachos"**

*Hickory smoked pulled pork, tossed in Korean BBQ sauce and served atop a wonton "chip"*

## Fried Mac-N-Cheese Lollipops

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

## **Meatballs**

*in Chipotle Cream Sauce*

## **Vegetarian Spring Rolls**

*with soy-ginger sauce*

## Hot

## Mini Chicken and Waffle Bites

*Boneless fried chicken bites on mini waffles, with pecan-maple butter*

## Mini Grilled Cheese Sandwiches

*served with tomato soup shooters*

## **Beef and Sweet Potato Skewers**

*with chimichurri sauce*

## **Jumbo Gulf Shrimp**

*wrapped in applewood smoked bacon*

## **Gator Bites**

*Fried alligator on a mini knotted bamboo skewer, with a Creole Remoulade sauce*

## Gourmet "Cheeseburgers in Paradise"

*Miniature sirloin sliders with caramelized onions, melted pepperjack cheese and a piquant scotchbonnet pepper aioli*

## **Cuban Pork Mini Crispy Tacos**

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

## **Steak, Gorgonzola and Red Onion**

## **Quesadillas**

*with lime-cilantro sour cream*

## Cold

(and Room Temperature)

## **Bloody Mary Shrimp Shooters**

*a Creole boiled jumbo shrimp served in a shot glass with virgin spicy bloody mary mix*

## Thai Sweet Chili Shrimp

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

## **Prosciutto Wrapped Asparagus**

## **Bundles**

*with citrus aioli*

## Seared Ahi Tuna

*with spicy wasabi sauce and seaweed salad on crispy wonton triangles*

## **Ceviche**

*Lomi Lomi Salmon ceviche served in mini martini glasses*

## **Trio of Artisan Salsas**

*spicy tomato, pico de gallo and black bean salsas, served with multi-colored tortilla crisps*



### **Watermelon Gazpacho**

*Served in a shot glass*

### **Gazpacho Soup Shooters**

*with spicy boiled shrimp*

### **Assorted Sushi Rolls**

*with wasabi and soy sauce*



### **Caprese Salad on a Skewer**

*mozzarella, grape tomato and basil, with balsamic vinaigrette dipping sauce*

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

*assorted artisanal cheeses with crackers and grapes*



### **Andouille Sausage Skewers**

*With manchego cheese and roasted red pepper on a knotted bamboo skewer*

### **Vertical Vegetable Crudité Platter**

*with yogurt sauce or hummus for dipping*

### **Tuscan Antipasto Platter**

*olives, marinated artichokes, Italian meats and cheeses*

### **“Taste of Spain” Antipasto Sampler**

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



### **Mini Muffaletta Sandwiches**

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

## **Small Plates, Pastas and Cocktail Party Dishes**

*Our small plates are meant to be savored with little fuss. They're generally one-pot meals or signature flavor combinations that allow for great food at cocktail parties and receptions.*



### **Cajun Chicken and Sausage Jambalaya**

*Authentic Cajun style jambalaya with blackened chicken and spicy smoked sausage, cooked in a cast iron pot*

### **Bowtie Pasta**

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

### **Jambalaya Pasta**

*Chicken, sausage, onions, red and green peppers in a light cream sauce*



### **“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!)*



### **Shrimp Roban**

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

### **Penne Pasta Primavera**

*fresh seasonal vegetables in roasted red pepper cream*



*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 January 2010*