

## Hors D' Oeuvres

Requires minimum of 50 portions per order.  
Passed Hors d' oeuvres require a \$50 fee.

- Filet of Beef Crostini** 8  
On Garlic Crostini with Tomato & Basil
- Mini Crab Cakes** 8  
With Cajun Remoulade Sauce
- Tuna Crudo** 8  
In Phyllo Cup
- Short Rib Tacos** 7  
Cilantro, Pickled Onion, Lime
- Pulled Pork Slider** 6  
Slaw, BBQ Sauce
- "High Point" Shrimp Skewers** 7   
Grilled Marinated Shrimp with BBQ Glaze
- Blue Cheese and Beef Crostini** 8  
On Crostini with Balsamic Glaze
- Boom Boom Shrimp** 7  
Crispy Shrimp Tossed in a Sweet Spicy Sauce
- Caprese Bruschetta** 5  
Garlic Crostini's with Tomato, Fresh Mozzarella, Basil & Balsamic Drizzle
- Jumbo Mushroom Caps** 5   
Andouille, Spinach & Parmesan Stuffed Mushrooms
- Coconut Shrimp** 7  
Served with Thai Chili Dipping Sauce
- Vegetable Spring Rolls** 5  
with Teriyaki Dipping Sauce
- Southwest Chicken Eggrolls** 5  
Black Beans, Corn, Spinach, Cheddar Cheese, Cabbage with Ranch

- Arancini** 6  
Provolone, Herbs, Topped with Aioli
- Meatballs** 5  
Beef Meatballs Tossed in BBQ or Marinara Sauce
- Chicken Skewers** 5   
Grilled Chicken with Teriyaki or Thai Chili Sauce
- Shrimp & Grit Cakes** 7  
Jalapeño Herb Ranch
- Pork Potsticker** 5  
Sesame Soy Dipping Sauce
- Ham and Cheese Sliders** 5  
Hawaiian Rolls, Honey Mustard
- Vegetable Egg Rolls** 5  
with Thai Chili Dipping Sauce
- Chicken Salad** 5  
Mini Croissant, Pickle Slice



# Displays

Stationary Display Only  
Serves 50

## Fruit and Cheese 255

Assorted Cheese and Fruit Display with Pickled Vegetables, House-made Crackers

## Charcuterie 415

Artisan Cheese and Fruit Display, Pickled Vegetables,  
Dried Fruit, Assorted Cured Meats, Jams, House-made Crackers

## Grazing Table 550

Artisan Cheese and Seasonal Fruit & Berry Display, Pickled Vegetables,  
Dried Fruit, Cucumber Sandwiches, Bruschetta, Shrimp Cocktail, Mini Danishes,  
Assorted Cured Meats, House-made Crackers, Jams, Pimento Cheese, Pretzels

## Spinach Artichoke Dip 225

Spinach, Artichoke, Cream Cheese and Parmesan Served Warm with Naan Bread

## Buffalo Chicken Dip 250

Warm Naan Bread

## Baked Brie 200

Brie Cheese Topped with Fruit and Baked in a Puff Pastry Crust

## Shrimp Cocktail 350

Jumbo Shrimp with Classic Cocktail Sauce



# Stations

Requires Minimum 50 ppl  
2 Station Minimum or Buffet Purchase

## Carving

\$50 Attendant Fee  
Served with Warm  
Rolls and Butter

### Filet of Beef

Red Wine Demi Glace  
15 per person

### Prime Ribeye

Horseradish Cream  
13 per person

### Glazed Ham

Honey, Brown Sugar  
9 per person

### Turkey Breast

Spice Rubbed  
9 per person

### Flank Steak

Horseradish Cream  
9 per person

## Pasta

16 per person  
Choice of Two Sauces  
and Two Pastas  
One Protein

### Pasta

Penne, Farfalle,  
Rotini, Linguine  
Macaroni

### Sauces

Marinara, Alfredo,  
Pesto Cream,  
Vodka, 3-Cheese

### Accompaniments

Spinach, Onions, Parmesan, Grape Tomato,  
Broccoli, Spring Peas, Roasted Red Peppers,  
Herbed Breadcrumbs, Grilled Chicken, Shrimp,

## Salad

11 per person

### Ruffage

Artisan Greens, Spinach,  
Chopped Mix

### Accompaniments

Grape Tomatoes, Red Onions, Parmesan, Broccoli, Chopped Bacon,  
Roasted Red Peppers, Shaved Carrot, English Cucumber, Almonds,  
Feta, Cheddar, Fresh Croutons, Choice of Two Dressings

## Taco

15 per person  
Choice of Two  
Proteins

### Tortilla

Flour  
Corn Tostada

### Protein

Grilled Chicken, Seasoned  
Potato, Carnitas, Flank Steak(\$2)  
Jumbo Shrimp(\$2)

### Accompaniments

Lettuce, Grilled Onions, Cilantro, Tomato,  
Guacamole, Shredded Cheese, Limes,  
Chipolte Crema, Queso fresco, Pico de Gallo

Menu prices subject to change based on guest needs and quantity of guests.  
A customary 22% taxable service charge and current sales tax will be added to all prices.