

quick picks

Taste of the South

Spinach & Artichoke Terrine tortilla chips

Nashville Hot Chicken Bites

Mini Tomato Tarts

The Classics

Artisanal Cheese Display

Sweet & Sour Meatballs

Thyme & Gruyere Gougères

Around the States

Charcuterie & Cheese Display

Crudit  roasted red pepper hummus

Chesapeake Bay Crab Dip water crackers

Pimento Cheese Phyllo Cups crumbled bacon

Aloha BBQ Meatballs

Roast Beef Slider spring greens, pepperjack, & horseradish aioli

Antipasto

Italian Antipasto Skewer

Beef Satay red pepper romesco

Mussels Oreganata

Wild Mushroom & Roasted Shallot Tartlet

Tomato Mozzarella Arancini

Grazing Tables

serve on its own, or pair with other appetizers

Traditional cured meats, artisanal cheeses, caprese skewers, nuts & dried fruit, orange blossom honey, whole grain mustard, seasonal jams & fruit, artisan crackers

Mediterranean Mezze tzatziki, whipped goat cheese, hummus, baba ghanoush, olives, cucumbers, bell peppers, pepperoncini, grape tomatoes, grilled pita

Listed menus are intended to be a guide for simple menu selections.

Speak with your event coordinator about other menu items or how to mix and match to create the perfect menu.

tailor made

for appetizers that precede a meal, choose 2-3 items

for heavy appetizers served as a meal, choose 5-8 items

Chicken

Chicken Salad phyllo cups

Petite Chicken Biscuit pimento cheese

Buffalo Chicken Terrine tortilla chips

Chicken Satay peanut sauce

Crispy Chicken Bites nashville hot or asian glaze

Beef

Beef Crostini horseradish, caramelized onion,
balsamic

Brisket Slider coleslaw, crispy onions

Beef Kofta tzatziki

Beef Spring Rolls korean bbq

Petite Beef Empanadas cilantro chimichurri

Pork

Rosemary, Melon & Prosciutto Skewer

Italian Antipasto Skewers

Bacon & Parmesan Gougères

Prosciutto Wrapped Asparagus

Sausage & Cheddar Terrine artisan crackers

Pork Pinchos smoked paprika, garlic, cumin

Pork Belly Boa Buns hoisin glaze

Ham & Swiss Sliders dijon

Seafood

Bahamian Shrimp Ceviche

Creole Shrimp Terrine water crackers

Crab Cakes cajun remoulade

Mussels Oreganata sweet peppers, oregano, &
panko

Shrimp Brochette

Conch Fritters key lime remoulade

Wright Brothers' Specialties

Grilled Peach Salsa & Brie Crostini

Pig Candy bacon, brown sugar & cayenne

Lamb Strudel strawberry cracked pepper jus

Vegetarian

Artisanal Cheese Display

Crudité roasted red pepper hummus

Caramelized Onion & Fennel Dip grilled pita &
farm fresh vegetables

Caprese Skewer

Tomato Bruschetta crostini

Raspberry & Brie Tartlet

Vegetable Spring Rolls sweet chili sauce

Seasonal Vegetable Fritter green goddess dip

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