

Hors d'oeuvres

Priced per piece, 50-piece minimum

Seafood

- CCV Fried Oyster** on Cracker 3.5
- Oysters Rockefeller** 3.5
- Jumbo Shrimp**, Cocktail Sauce 3
- Shrimp Tempura**, Asian Vinaigrette 3
- Fried Catfish Spoon**, Roasted Corn Aioli, Green Chili Relish 3
- Shrimp and Grits Tart** 3
- Shrimp and Pork Shu Mai**, Ginger Soy Dipping Sauce 3
- Bacon-Wrapped Barbecued Shrimp** 3
- Sea Scallop wrapped in Bacon** 3
- Lobster Tempura**, Sweet Chili, Lime 4
- Lobster Roll Bruschetta**, Tarragon Mayonnaise, Grape Tomato Garnish 4.5
- Miniature Crab Cake**, Remoulade 3.5
- Mushroom filled with Lump Crabmeat** 3
- Smoked Salmon Tartare**, Black Sesame Cone 4
- Smoked Salmon Roulade**, Boursin, Spinach Tortilla 3
- Pastrami Cured Salmon**, Mini Bagel, Boursin Cheese, Pickled Shallot 3
- Mini Tuna Rice Cracker Tostada**, Wakeme, Dragon Sauce 4
- Yellowtail Tuna Taco**, Crispy Wonton, Creamy Avocado, Soy Caramel 3.5

Beef/Pork/Lamb

- Mini Beef Wellington***, Horseradish Sauce 3.5
- Beef Slider***, Old School Sauce, Cheddar Cheese, Cornichon 3.5
- Braised Beef Short Ribs**, Roasted Garlic Polenta, Shiitake Jus 3
- Seared Steak Biscuit**, Smoked Paprika Aioli, Aged White Cheddar 3
- Sliced Filet Mignon**, Horseradish Toast, Micro Green and Radish Salad 3
- BLT Bite**, Lemon Aioli, Micro Basil 2
- Smithfield Ham Cheddar Biscuit** 2.5
- Sweet Potato Ham Biscuit**, Elderberry Jam 2
- BBQ Pork Spoonbread**, Red Onion Jam, Chive 2.5
- Red Skin Potato and English Cheddar Bites**, Smoked Ham, Chive Crema 2.5
- Resort Alouette Baby Yukon Potato**, Peppered Bacon, Chives 2
- Asian Egg Roll**, Hot Mustard and Duck Sauce 2
- Thai Red Curry Meatball**, Cucumber Basil Coconut Dipping Sauce 2.5
- Lamb Meatball**, Piquillo Pepper Sauce, Feta Cheese 3
- Char-Grilled Baby Lamb Chop*** with Salsa Verde 5
- Fennel Pollen Dusted Beef Carpaccio**, Lavash Cracker, Capers Mayonnaise, Shaved Parmesan 3

**The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.
Gluten-free bread and canapés available upon request.*

Prices subject to change. 8/21

Poultry

- Blackened Chicken Tarts**, Roasted Corn, Pepper Jack Cheese, Cilantro Crème Fraîche 2.5
Crispy Old Bay Chicken, Sundried Tomato Mayonnaise 2
Tarragon Chicken Salad, Candied Pecans, Pate Choux 2.5
Chicken Satay, Peanut Sauce 3
Chicken and Waffle, Bourbon Maple Syrup Jam 2
Korean Fried Chicken, Sweet Chili Glaze 2
Chicken Tikka Masala Skewer, Tomato Curry Sauce 3
Smoked Duck Breast Mini Taco, Chipotle Crema, Mango Pico 4
Duck Foie Gras, Crostini, Brandy Soaked Raisin 3.5

Vegetarian

- White Truffle Risotto Tart**, Basil Aioli 3
Wild Mushroom Empanadas 2.5
Apricot and Brie en Croute 2.5
Blue Cheese Stuffed Date 2
Vegetable Summer Roll, Rice Paper, Peanut Dipping Sauce 2.5
Fresh Mozzarella and Olive Skewer, Grape Tomato, Extra Virgin Olive Oil 2.5
Tomato Goat Cheese Tartlet, Basil 2.5
Pimento Cheese Fritter, Green Tomato Ketchup 2
Brioche Grilled Cheese, Smoked Cheddar, Caramelized Onion 2
Sweet Onion Tart, Goat Cheese and Tapenade 2
Fried Green Tomato, Pimento Cheese 2.50
Artichoke Bruschetta, Herb Crostini, Mozzarella, Pesto 2.5
Spinach and Feta Mushroom Cap 2
Legend Beer-Battered Artichoke Heart, Dijon Mayonnaise 2

Late-Night Treats

Savory

- Virginia Ham and Pimento Grilled Cheese** 2
Mini Corn Dog Pops 2
Reuben Sliders, Pretzel Bread 3
Ground Beef Sliders, Old School Sauce, Cheddar Cheese, Cornichon 3.50
Homemade Fried Pickles, Sriracha Aioli 2
Mini Soft Pretzels, Cheddar Horseradish Fondue 2
Arancini, Smoked Tomato Pesto 2
Chef's Choice Assorted Mini Pizzas 2.50

Sweet

- Cheesecake Lollipops** 3
Miniature Ice Cream Sandwiches 2
Miniature Chocolate Chip Cookies, Ice-Cold Milk Shots 2
Warm Mini Donuts 2
Root Beer Floats 2