

# Hors d'oeuvres

Priced per piece, 50-piece minimum

## Seafood

- CCV Fried Oyster** on Cracker 4
- GF Oysters Rockefeller** 4
- GF Jumbo Shrimp**, Cocktail Sauce 3.5
- Shrimp Tempura**, Asian Vinaigrette 3.5
- 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** 3.5
- Sea Scallop wrapped in Bacon** 3.5
- Lobster Tempura**, Sweet Chili, Lime 4
- Lobster Roll Bruschetta**, Tarragon Mayonnaise, Grape Tomato Garnish 4.5
- Miniature Crab Cake**, Remoulade 4
- 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
- GF Mini Tuna Rice Cracker Tostada**, Wakeme, Dragon Sauce 4
- Yellowtail Tuna Taco**, Crispy Wonton, Creamy Avocado, Soy Caramel 4

## Beef/Pork/Lamb

- Mini Beef Wellington\***, Horseradish Sauce 3.5
- Beef Slider\***, Old School Sauce, Cheddar Cheese, Cornichon 4
- GF 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 2.5
- GF 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 2.5
- 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
- GF 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. 01/22*

## Poultry

- Blackened Chicken Tarts**, Roasted Corn, Pepper Jack Cheese, Cilantro Crème Fraîche 2.5
- Crispy Old Bay Chicken**, Sundried Tomato Mayonnaise 2.5
- Tarragon Chicken Salad**, Candied Pecans, Pate Choux 2.5
- GF Chicken Satay**, Peanut Sauce 3
- Chicken and Waffle**, Bourbon Maple Syrup Jam 2.5
- Korean Fried Chicken**, Sweet Chili Glaze 2.5
- GF 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 4

## Vegetarian

- White Truffle Risotto Tart**, Basil Aioli 3
- Wild Mushroom Empanadas** 2.5
- Apricot and Brie en Croute** 2.5
- Blue Cheese Stuffed Date** 2.5
- GF Vegetable Summer Roll**, Rice Paper, Peanut Dipping Sauce 2.5
- GF 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
- GF Spinach and Feta Mushroom Cap** 2.5
- Legend Beer-Battered Artichoke Heart**, Dijon Mayonnaise 2.5

## Late-Night Treats

### Savory

- Virginia Ham and Pimento Grilled Cheese** 3
- Miniature Corn Dog Pops** 3
- Reuben Sliders**, Pretzel Bread 4
- Beef Sliders**, Old School Sauce, Cheddar Cheese, Cornichon 4
- Homemade Fried Pickles**, Sriracha Aioli 2
- Mini Soft Pretzels**, Cheddar Horseradish Fondue 2.5
- Arancini**, Smoked Tomato Pesto 2.5
- Chef's Choice Assorted Mini Pizzas** 3

### 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