

Hors d'oeuvres

50 Piece Minimum

Menu is priced per piece

Seafood

- CCV Fried Oyster** on Cracker 4
- GF Oysters Rockefeller** 6
- GF Jumbo Shrimp**, Cocktail Sauce 4
- Shrimp Tempura**, Asian Vinaigrette 5
- Fried Shrimp Spoon**, Roasted Corn Aioli, Green Chili Relish 4
- Shrimp and Grits Tart** 4
- Shrimp and Pork Shu Mai**, Ginger Soy Dipping Sauce 4
- Bacon-Wrapped Barbecued Shrimp** 5
- Sea Scallop wrapped in Bacon** 6
- Lobster Roll Bruschetta**, Tarragon Mayonnaise, Grape Tomato 8
- Miniature Crab Cake**, Remoulade 6
- Mushroom filled with Lump Crabmeat** 5
- Smoked Salmon Tartare**, Black Sesame Cone 4
- Smoked Salmon Roulade**, Boursin, Spinach Tortilla 4
- Pastrami Cured Salmon**, Mini Bagel, Boursin Cheese, Pickled Shallot 4
- GF Mini Tuna Rice Cracker Tostada**, Wakame, Dragon Sauce 4
- Yellowtail Tuna Taco**, Crispy Wonton, Creamy Avocado, Soy Caramel 4

Beef/Pork/Lamb

- Mini Beef Wellington***, Horseradish Sauce 5
- Beef Slider***, Old School Sauce, Cheddar Cheese, Cornichon 4
- GF Braised Beef Short Ribs**, Roasted Garlic Polenta, Shiitake Jus 5
- Seared Steak Biscuit**, Smoked Paprika Aioli, Aged White Cheddar 6
- Sliced Filet Mignon**, Horseradish Toast, Micro Green and Radish Salad 6
- BLT Bite**, Lemon Aioli, Micro Basil 3
- Smithfield Ham Cheddar Biscuit** 3
- Sweet Potato Ham Biscuit**, Elderberry Jam 3
- GF BBQ Pork Spoonbread**, Red Onion Jam, Chive 3
- Red Skin Potato and English Cheddar Bites**, Smoked Ham, Chive Crema 3
- Alouette Baby Yukon Potato**, Peppered Bacon, Chives 3
- Asian Egg Roll**, Hot Mustard, and Duck Sauce 3
- Thai Red Curry Meatball**, Cucumber Basil Coconut Dipping Sauce 3
- Lamb Meatball**, Piquillo Pepper Sauce, Feta Cheese 4
- GF Char-Grilled Baby Lamb Chop***, Salsa Verde 6
- Fennel Pollen Dusted Beef Carpaccio**, Lavash Cracker, Caper Mayonnaise, Shaved Parmesan 4

**The consumption of raw or undercooked foods may cause food-borne illness, especially for those with certain medical conditions.*

Prices are subject to change. 02/23

Poultry

- Blackened Chicken Tart**, Roasted Corn, Pepper Jack Cheese, Cilantro Crème Fraîche 3
- Crispy Old Bay Chicken**, Sundried Tomato Mayonnaise 4
- Tarragon Chicken Salad**, Candied Pecans, Mini Waffle Cone 3
- GF Chicken Satay**, Peanut Sauce 3
- Chicken and Waffle**, Bourbon Maple Syrup Jam 3
- Korean Fried Chicken**, Sweet Chili Glaze 4
- 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 6

Vegetarian

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

Late-Night Treats

50 Piece Minimum

Menu is priced per piece

Savory

- Virginia Ham and Pimento Grilled Cheese** 3
- Miniature Corn Dog Pop** 4
- Reuben Slider**, Pretzel Bread 4
- Beef Slider**, Old School Sauce, Cheddar Cheese, Cornichon 5
- Homemade Fried Pickle**, Sriracha Aioli 3
- Mini Soft Pretzel**, Cheddar Horseradish Fondue 3
- Arancini**, Smoked Tomato Pesto 3
- Chef's Choice Assorted Flatbreads** 4

Sweet

- Cheesecake Lollipop** 3
- Miniature Ice Cream Sandwich** 3
- Miniature Chocolate Chip Cookie** 2
- Warm Mini Donut** 3
- Macaron** 3

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