

## **HORS D' OEUVRES MENU**

{Priced Per Person}

### **Fresh Cut Fruit and Cheese Platter**

Small...\$35 Medium...\$50 Large...\$100

### **Garden Crudités Platter**

Small...\$25 Medium...\$50 Large...\$100

### **Assorted Meats and Cheeses Platter**

Market Price

### **Olive & Cheese Bread**

Black and green olives on crostini with Monterey Jack

\$0.60

### **Shrimp and Cheese Bread**

Baby shrimp salad with lemon and herbs on crostini with Monterey Jack

\$1.50

### **Fried Green Tomatoes**

A southern favorite, lightly fried in cornmeal batter

\$1.50

### **Italian Meatballs**

Baked and served with choice of sauce: Stroganoff, Hickory BBQ, Marinara

\$3

### **Sausage Stuffed Mushrooms**

Baby Portabella cap baked with southern cornbread and sausage stuffing

\$3

### **Assorted Ravioli**

Choice of two: Shrimp and Grits, Tuscan Cheese, Southwestern, Spinach and Walnut

Served with Alfredo or Marinara sauce

\$3

### **Hummus with Pita**

Homemade spread of chick peas, olive oil and herbs

\$3.75

### **Buffalo Wings**

Fried to a golden brown and tossed in Spicy Buffalo or Teriyaki Sauce

\$3.75

### **Chicken Satay**

With Thai peanut, Teriyaki, Ginger-soy, or Mustard BBQ Sauces

\$4

### **Assorted Mini Quiche**

Quiche Lorraine, Spinach, Herb and Cheese, Spicy Cajun Shrimp

\$4.20

### **Spanakopita**

Spinach, Greek cheeses, and garlic in flaky pastry

\$4.50

## HORS D'OEUVRES MENU cont.

### **Crispy Chicken Tenders**

Hand cut breast strips battered and fried

\$4.50

### **Crab Stuffed Mushrooms**

Baby Portabella cap baked with low country crab stuffing

\$5

### **Crispy Mozzarella Sticks**

Wisconsin Mozzarella lightly fried in lemon pepper bread crumbs

\$6

### **Beef Satay**

Beef tenderloin skewers with Teriyaki, Ginger-soy, or Thai Peanut sauces

\$7

### **Low Country Crab Cakes**

Bite-size crab cakes pan seared with our signature herbs and spices

\$7

### **Elijah's Crab Dip**

Chef Pat's secret recipe...back fin crab and cheeses baked to golden perfection

\$7.20

### **Bacon Wrapped Shrimp**

Jumbo shrimp wrapped with apple wood smoked bacon and baked

\$7.50

### **Bacon Wrapped Sea Scallops**

Large natural sea scallops wrapped with apple wood smoked bacon and baked

\$9

### **Fresh Shrimp Cocktail**

Large shrimp freshly steamed and chilled, served with lemon and cocktail sauce

\$10