

Cold Seafood

HOUSE SMOKED SALMON potato galette, lemon-dill crème fraîche

SHRIMP COCKTAIL wasabi cocktail sauce

LOCAL CEVICHE citrus, avocado, cilantro, chili pepper, in spoon

AHI POKE soy, scallion, sesame seeds, serrano chili, cilantro

TUNA SASHIMI house-pickled vegetables, yuzu aioli on crispy rice cake

LOBSTER & GRANNY SMITH APPLE avocado mousse, toasted fennel seed on cucumber

LOBSTER ROLL pâte à choux, lemon aioli, tarragon-whole grain mustard

CAVIAR BLISS POTATO BITES chervil, lemon fromage blanc, caviar

Hot Seafood

MINI SHRIMP TACO bbq shrimp, pineapple salsa

LOWCOUNTRY SHRIMP TOAST pickled okra slaw

BEER BATTERED JALAPEÑO ROCK SHRIMP toasted cumin-orange gastrique

LOCAL CLAM & SHRIMP DUMPLING dashi broth, soy powder, bamboo shooter

SCALLOP LOLLIPOPS golden beet, chili, & brie fondue

CONCH FRITTER spicy rémoulade

CRAWFISH EMPANADA goat cheese, chives, old bay cream

CRU CRAB CAKE new england-style, caper rémoulade

BUTTERMILK FRIED OYSTER cajun rémoulade

BAKED OYSTERS CAROLINA roasted shallots, sherry-creamed greens, parmesan cheese

MINI OYSTER PO' BOY soft rémoulade bun, fried oyster, sliced tomato, arugula

Cold Meat

ROSEMARY ROASTED MINI POTATO boursin cheese, lamb bacon

MINI SWEET POTATO BOMB sweet potato, walnut-cinnamon cream cheese, lardons

DEVILED EGG crispy chicken skin, honey hot sauce

MINI PANCETTA BLT arugula, tomato vinaigrette, marbled rye crisp

ANGUS BEEF TENDERLOIN horseradish crème fraîche, brioche toast

PROSCIUTTO & MELON prosecco-compressed melon, balsamic reduction

Hot Meat

FRIED CHICKEN & WAFFLE CONES maple bacon rémoulade, mini waffle cone

MINI CHICKEN BISCUIT buttermilk marinated chicken, red eye gravy

DUCK CONFIT EMPANADAS goat cheese, stone fruit salsa

CONFIT DUCK crispy polenta cake, chili-orange gastrique

QUAIL LOLLIPOP soy ginger glaze

MINI BRAISED PORK BISCUIT bourbon-peach jam

CRU CAFE'S FRIED GREEN TOMATO sheep's milk feta, smoked tomato caramel, pork belly crouton

COLLARD GREEN WONTON cream cheese, ham hock, green tomato marmalade

STUFFED MUSHROOMS housemade italian sausage, goat cheese

SWEET & SOUR MEATBALLS toasted sesame seeds, scallions

RIOJA BRAISED SHORT RIB WONTON avocado crema

MINI STEAK TACO chimichurri, cilantro, julienne onion, served in lime wedge

LAMB LOIN BITES hazelnut-parmesan pesto

Cold Vegetarian

CUCUMBER BOWL vegetable crudité, caramelized fennel-mushroom dip

WATERMELON & TOMATO SKEWER champagne-shallot compressed watermelon, gouda

DEVILED EGG TOAST deviled egg yolk spread, cornichon, pumpernickel, fines herbes

CAPRESE SKEWERS fresh pulled mozzarella, grape tomato, pesto

PIMENTO CHEESE BISCUIT pepper jelly, whipped goat cheese

GREEN TOMATO BRUSCHETTA burrata, fresh basil, smoked sea salt, grilled baguette

MACERATED STRAWBERRY TOAST pea shoots, sheep's milk feta cream, toast round

BUTTERNUT SQUASH BRUSCHETTA ricotta, sage, crostini

ROASTED BABY BEET BRUSCHETTA whipped ricotta, toasted hazelnuts, crisp baguette

BALSAMIC GRILLED PEACH SKEWER mint crème fraîche

AVOCADO GOAT CHEESE TOAST chili-garlic glaze

Hot Vegetarian

CRISPY MINI BRIE panko breadcrumbs, pear chutney pureé

CHARLESTON'S FRIED GREEN TOMATO pimento cheese, balsamic reduction, scallion

ROASTED GRAPE & BRIE TARTLET local honey drizzle, fresh thyme, puff pastry

SAVORY POPTART mushroom, thyme, fontina

MINI TOMATO PIE housemade pimento cheese, local tomato

SOUTH BY SAMOSAS sweet potato, peas, goat cheese, coriander & watercress pureé