Passed Hors D'oeuvres

MINI LOBSTER ROLLS  pâte à choux, lemon aioli, tarragon-whole grain mustard
CRISPY CHIPOTLE BRAISED PORK BELLY  smoked tomato caramel glaze, goat cheese, tostada
GREEN TOMATO BRUSCHETTA  buratta, fresh basil, smoked sea salt on grilled baguette

Reception Stations
Chef's Small Plates

ANGUS NY STRIP, Sliced to Order  parmesan truffle fries, chimichurri
PAN ROASTED LOCAL FISH  candied heirloom tomatoes, saffron puffed rice, english pea cream, pea tendrils

Lowcountry Pozol Station

SAUTEED LOCAL SHRIMP, SMOKED SHRIMP, AND HOMINY  topped with guest’s choice of: pico de gallo, cilantro, cotija, fresh chilis, avocado creme, lime

Bite Size Dessert Display

RED VELVET WHOOPIE PIES  with cream cheese icing
CHOCOLATE CUPS  with milk chocolate mousse, fresh raspberry
OLIVE OIL CAKE  with lemon curd