

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