

# Optional Hors d' Oeuvres :

## Smoked Salmon Display

*Smoked Salmon with Fresh Cream Cheese, Diced Red Onions, Chopped Egg, Capers and Toast Points.*

*\$ 85.00 per tray (tray serves 40 to 50 guests)*

## Scallops Wrapped in Bacon

*\$ 3.50 per person*

## Baked Brie

*\$ 30.00 per tray (tray serves 25 people)*

## Assorted Mini Quiche

*\$ 25.00 per tray (tray serves 25 people)*

## Assorted Tray of Pinwheels

*\$ 30.00 per tray (tray serves 25 people)*

## Hot Crab Dip With Toast Points

*\$ 50.00 (serves 25 people)*

*Spinach Artichoke Dip Served With Tortilla Chips*

*\$ 40.00 (serves 25 people)*

*Stuffed New Potatoes With Sour Cream, Cheese, & Bacon*

*\$ 70.00 (serves 30 to 40 people)*

*Shrimp Tray Boiled, Peeled, & Deveined With Cocktail Sauce*

*\$ 80.00 (40 to 50 pieces)*

*Pasta Station :*

*Chef selection of assorted pastas and sauces. Your choice of 2 pastas, your choice of 2 sauces, and fresh bread sticks.*

*Pastas:*

*Penne*

*Fettuccini*

*Bow Tie*

*Angel Hair*

*Tortellini*

**Sauces:**

*Creamy Alfredo*

*Zesty Marinara*

**Sides:**

*Julienne Chicken Breasts*

*Meatballs*

*Sautéed Vegetables*

*\$ 11.00 per person (when purchased with reception package)*

*\* This station must be attended by a chef which is an additional \$100*

## **Carving Station :**

*Includes silver dollar rolls and appropriate condiments.*

*Herb Crusted Roast Beef*

\$ 245.00 (serves approximately 75 people)

*Hickory Smoked Pork Loin*

\$ 200.00 (serves approximately 50 people)

*Smoked Ham*

\$ 175.00 (serves approximately 50 people)

*Low Country Shrimp & Grits*

*Stone ground grits, shrimp and Tasso ham gravy.*

\$ 200.00 (serves approximately 50 people)