



# RECEPTIONS

Heavy appetizer menu options that can be customized for any occasion. Price Per Person

Antipasto Display italian meats, cheeses, olives, seasonal fruit, grilled vegetables	8	Grilled Lamb Lollipops pomegranate molasses	16
Pineapple Cherry Glazed Whole Hog	market	Bruschetta cream cheese, goat cheese mousse, roasted garlic, tomatoes, basil pesto, toast points	4
Seafood Display	market	BBQ Sliders (Beef or Pork)	10
Bacon Wrapped Jalapeno Quail	6	Hummus and Pita	5
Sliced Beef Tenderloin assorted rolls	market	Scottish Smoked Salmon Display red onion, egg, cream cheese, crostini	12
Tuna Tartar english cucumber	8	Stuffed Mushrooms power blend vegetables, 3 cheese blend	4
Chili Lime Shrimp	10	Maryland Style Mini Crab Balls	6
Pastrami Cured Foie Gras crostini, orange marmalade	12	Duck Nachos peach bbq sauce	5
Stuffed Peppadews goat cheese mousse	2	Bacon Bourbon Chicken Skewers harissa glaze	6
Sparkling Sangria fresh berry	market	Assorted Dessert Display	6
Sweet or Unsweet Tea	gal 10	Pineapple Rosemary Lemonade	gal 15

\*full bar or specialty drinks available upon request

We cater for any special occasion. For special requests or customized menus, please contact Crystal at 479.880.6875