



Priced per person

- \$2⁵⁰ Fried Green olives stuffed with pimiento cheese
- \$1⁷⁵ Old Bay seasoned chips
- \$1⁷⁵ BBQ Pork Rinds
- \$2 Smoked eggplant dip with pita and cucumber
- \$2⁵⁰ Fried Okra

Platters/Trays (serves 10-12)

- \$30 Mac & Cheese
- \$40 Artisan Cheese & fruit
- \$60 Artisan Cheese & Cured meats

Priced by the each (minimum 12 pieces of each selected item)

Mini Sandwiches:

- \$2 Pimiento Cheese Tea Sandwiches (recommended 1 or 1.5 per person)
- \$2 Lebnah & Cucumber Tea Sandwiches with fresh herb (recommended 1 or 1.5 per person)
- \$3 Pulled Pork Sliders on Hawaiian Rolls with fermented peach bbq (recommended 1 per person)
- \$4 Blk Shp Grass-fed Burger Sliders (recommended 1 or 1.5 per person)
- \$3 Chicken and Marcona Almond Salad Sliders (recommended 1 per person)
- \$3⁵⁰ BLT Sliders with bacon, little gem lettuce, roma tomatoes, black pepper aioli (recommended 1 or 1.5 per person)
- \$2⁵⁰ Smoked Mushrooms & Pesto Aioli Sliders (recommended .5 per person)
- \$3⁵⁰ Mini Cape Canaveral Shrimp Rolls (recommended 1 per person)
- \$3 Peach BBQ Tempeh Sliders on ciabatta (recommended 1 per person)

Bite Size Appetizers:

- \$1 Deviled Eggs with smoked duke's mayo, piment d'espellette, house pickles (recommended 1 or 1.5 halves per person)
- \$1⁵⁰ Soup Shooters – Seasonal offerings (recommended 1 per person)
- \$1⁵⁰ Asian Chicken Meatballs (recommended 1.5 or 2 per person)
- \$1⁵⁰ Pimiento Cheese on Buttermilk Crackers with pickled ramps, bread & butter jalapenos (recommended 1.5 per person)
- \$2 Beets & Lebnah, stone fruit mostarda, honey whipped lebnah, almonds, mint, sumac (recommended 1 per person)
- \$1⁷⁵ Little Gem Lettuce Cups with blue cheese, oven roasted tomatoes, furikake (recommended 1 per person)
- \$2 Shrimp cocktail (recommended 2 per person)
- \$3⁵⁰ Mini Shrimp and Grits (recommended 1 per person)
- \$3⁵⁰ Mini Crab Cakes with avocado mousse (recommended 1.5 or 2 per person)
- \$2⁵⁰ Smoked Trout Rillettes on Buttermilk Crackers, smoked trout roe, crispy trout skin (recommended 1 or 1.5 per person)
- \$3 Steak Tartare on crostini (recommended 1.5 or 2 per person)

Desserts:

- \$1⁵⁰ Mini Cupcakes – vanilla, chocolate, or red velvet cake; chocolate, butter cream, or cream cheese frosting
- \$2⁰⁰ Macarons – chocolate, salted caramel, or orange creamsicle
- \$1⁷⁵ Lemon Bars
- \$1⁷⁵ Chocolate Brownies
- \$1²⁵ Cookies – chocolate chip or peanut butter

Possible menus

(add 7% tax and 20% gratuity to all menus)

Option 1:

Fried Green olives stuffed with house pimento cheese

Little Gem Lettuce Cups with blue cheese, oven roasted tomatoes, furikake 1pp

Asian Chicken Meatballs 2pp

Smoked Trout Rillettes 1 pp

Pulled Pork Sliders on Hawaiian rolls with fermented peach bbq 1 pp

Mini Cape Canaveral Shrimp Rolls 1pp

\$16²⁵ pp

Option 2:

Fried Green olives stuffed with house pimento cheese

Warm Old Bay seasoned chips

BLT Sliders with bacon, little gem lettuce, roma tomatoes, black pepper aioli 1 pp

Shrimp Cocktail 2pp

Smoked Mushroom & Pesto Aioli Sliders 1pp

Steak Tartare on crostini 1 pp

\$17²⁵ per person

Option 3:

BBQ pork rinds

Smoked Eggplant Dip with pita chips and cucumbers

Beets & Lebnah with stone fruit mostarda, honey whipped lebnah, macona almonds, mint, sumac 1pp

Mini Crab Cakes with avocado mousse 1 ½ pp

Steak Tartare on crostini 1 ½ pp

Blk Shp Grass-fed Burger sliders 1pp

\$19⁵⁰ per person