

Hand-Passed Hors d'oeuvres

Crudités Shooters

Assorted farmed vegetables, selection of specialty seasonal vegetables in shot glass of,

Fresh Pesto Hummus *or* Chive Cream Cheese \$2.50 each

THE Italian Inn \$2.75 each

Pesto & Goat Cheese Strato

House made rosemary-olive focaccia, topped with goat cheese, pesto and sundried tomato \$2.00 each

Stuffed Mini-Mushrooms

Sautéed peppers and onions with bacon and cream cheese, baked in bite-sized button mushrooms \$27.00 per dozen

Artichoke in Filo Flute

Rich, herb-infused artichokes and parmesan cheese, baked in flaky pastry with fluted crust. \$1.75 each

Grilled Shrimp

Marinated in garlic butter, served off the grill \$35.00 per dozen

Gulf Shrimp

Served cocktail-style with horseradish cocktail sauce \$35 per dozen

Jumbo Lump Crabcakes

Pan fried, golden brown with sauce remoulade. \$7.50 each

“Piggy Wellingtons”

Formerly Pigs-in-a-Blanket, flaky buttery pastry surrounding spiced sausages; served with selection of mustards. \$3.00 each

Little 'dillas

Mini-triangle quesadillas with your choice of chicken, beef or vegetarian \$2.00 each

Displayed Hors d'oeuvres

land & sea

Brisket “Sliders”

Our hickory-smoked shredded brisket on baby rolls. \$4.00 each

Seasoned Drip Beef

Award-winning; on Pumpernickel rounds with house-made sweet mustard. \$5.00 each

Quesadillas Gringas

Chicken, Beef and Vegetarian with sautéed onions and bell peppers.

Salsa, Guacamole, Sour Cream \$7.50 per guest

Chicken Salad Sandwich

With grapes and walnuts on mini croissant \$4.50 each

Hickory-Smoked Salmon

With minced red onion, capers, lemons and horseradish. \$160 per 4-pound side

Juicy Pork Shoulder

On house-baked rolls with Carolina 'moppin Sauce. \$3.50 each

BBQ & Blu Wings

Roasted in a BBQ marinade, with blue cheese sauce. \$3.00

Grilled Chicken

Off the grill with a caramelized teriyaki marinade. \$4.00 each

Pork Potstickers

Steamed dumplings with pork, a hint of garlic and onion. Soy-cream sauce. \$20 per dozen

Whole Side Hickory-Grilled Salmon

Garnished with clarified butter, sundried tomatoes and chives. \$160 per 4-pound side

Hickory-Smoked Honey Ham Sliders

With American & European mustards, homemade rolls. \$3.75 each

Menu prices subject to regular market fluctuations due to meat or seafood costs.
Prices include china, silverware and glassware for your event | Pricing accurate to May 2018

fruit & veg

Grilled Asparagus

Simple, freshly grilled with sea salt, pepper and olive oil, sauce béarnaise \$3.75 per guest

Crudités

Assorted farmed vegetables, selection of specialty seasonal vegetables

Fresh Pesto Hummus and Cream Cheese & Chive \$2.50 per guest

THE Italian Inn \$2.75 per guest

Seasonal Fruit & Berry Display

Seasonal selection of strawberries, kiwi, blackberries, raspberries, pineapple, melons, banana, blueberries, mangos, grapes \$4.00 per guest

Stuffed Mushrooms

Sautéed peppers and onions with bacon and cream cheese, baked in portabella mushroom \$27 per dozen

Bruchetta

Fresh basil, grape tomatoes, artichokes, olives, green onions on herb crostini \$3.75 per guest

Roasted & Loaded Potato

Potato saucer filled with full-fat-full-flavor chili, smoked cheddar, jalapeno peppers and sour cream \$3.25 each

Cheese

Cheese Board

Assorted local, domestic, international and farmstead cheeses

Dried fruits, grapes, nuts and crackers \$4.00 per guest

Pesto & Goat Cheese Torte

Layered sundried tomato, basil pesto and goat cheese; on herb crostini \$3.50 per guest

Warm Artichoke Tapenade

Rich marinated artichokes and parmesan cheese, baked in bread bowl with sliced French bread \$2.50 per guest

Baked Wheel of Brie en Croûte

With toasted walnuts and honey, sliced French bread \$5.50 per wheel (28 oz)

Antipasti Charcuterie & Cheeses

With assorted cured meats, Italian cheeses, marinated olives, peppers, and rustic bread. \$6.00 per guest

Cream Cheese & Habañero Jelly

Served with triscuit-style crackers \$1.25 per guest

Dips

Jalapeno Pimento

Mexican cheese blend with pimentos and dill (homegrown), with Fritos \$2.75 per guest

Mexican Favorites

fire roasted tomato **salsa**; hand mashed, housemade **guacamole**; slightly spicy, tomato, onion and jalapeno **Queso**; chips \$6.50 per guest

THE Italian Inn

Sharp cheddar, Tabasco and Worcestershire with vegetable crudités \$2.75 per guest

Smoked Salmon

Creamy with capers, red onions, fresh dill on maize chips \$3.00 per guest

Cream Cheese & Chive

Light and airy cream cheese, served with vegetable crudités or tortilla chips \$2.50 per guest