



Priced per person

- \$2 Fried Green olives stuffed with house pimento cheese
- \$1⁵⁰ Warm Old Bay seasoned chips
- \$1⁵⁰ BBQ Pork Rinds
- \$1⁵⁰ Mixed nuts with Orange Blossom honey and Szechuan pepper
- \$4⁵⁰ Cheese and Charcuterie Platter
- \$1⁵⁰ Lima bean hummus with lavash

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

Tea Sandwiches:

- \$2 Pimiento cheese (recommended 1 or 1.5 per person)
- \$2⁵⁰ Ham Salad (recommended 1 or 1.5 per person)
- \$2 Egg Salad (recommended 1 or 1.5 per person)
- \$2 Lil' Moo Cheese with watercress and cucumbers (recommended 1 or 1.5 per person)

Mini Sandwiches:

- \$3 Mini BBQ Pork Paninis with house slaw (recommended 1 per person)
- \$4 Blk Shp Grass-fed Burger sliders (recommended 1 or 1.5 per person)
- \$3 Chicken burger sliders, lemon thyme, fennel, tomato relish (recommended 1 per person)
- \$2⁵⁰ Chicken and marcona almond salad sliders (recommended 1 per person)
- \$3 BLT slider – Pine Street bacon, roma tomato, black pepper aioli (recommended 1 or 1.5 per person)
- \$2⁵⁰ Ratatouille sliders with pesto aioli (recommended .5 per person)
- \$3 Mini Cape Canaveral Shrimp Rolls (recommended 1 per person)

Bite Size Appetizers:

- \$1⁵⁰ Soup shooters – Seasonal offerings (recommended 1 per person)
- \$1⁵⁰ Asian Duck Meatballs (recommended 1.5 or 2 per person)
- \$2 Mini Beet salad with herbed goat cheese and arugula (recommended 1 per person)
- \$1⁵⁰ Endive with roasted pears, blue cheese, pecans (recommended 1 per person)
- \$1⁵⁰ Vietnamese Shrimp skewers (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 House cured Steelhead Salmon, benne seed lavash, pea tendrils, salt cured yolk (recommended 1 or 1.5 per person)
- \$3 Steak crostini horseradish aioli and tomato relish (recommended 1.5 per person)