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## Pass Arouds

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### **Passaround Hors D'oeuvres Stationary Platter Style Party**

\$35 per person

(Passaround Appetizers)

- Mini Carolina Crabcakes & remoulade
- Fried Popcorn Shrimp with chili sauce
- Wild Mushroom & Feta Triangles
- Italian Sausage Stuffed Silver Dollar Mushrooms
- Vermont Goat Cheese & Caramelized Onion Tart

(Stationary Platters)

- Assorted Sushi Display with wasabi, soy sauce & pickled ginger
- Shucked Louisiana Oysters on the half shell with lemon wedges
- Roast Pork Tenderloin with bbq sauce, slaw & parkerhouse rolls
- Spicy Black Bean Dip with tortilla chips

### **Passaround Hors D'oeuvres Stationary Platter Party**

\$45 per person

(Passaround Appetizers)

- Prosciutto Wrapped Sea Scallops with mango salsa
- Crispy Duck & Shitake Mushroom Spring Rolls with hoisin dipping sauce
- Roast Pepper Artichoke Pesto Pizzetta
- Maine Lobster & Avocado Mini Taco with salsa fresca
- Thai Chicken Satay Skewers & peanut sauce

(Stationary Platters)

- Steamed Gulf Shrimp Cocktail with fiery red cocktail sauce
- Assorted Sushi Display with soy sauce, pickled ginger & wasabi
- Corn Fried Chicken Fingers with bbq sauce
- Spinach Artichoke Dip with pita points
- Roast Rack of Lamb with applemint jelly
- Baked Atlantic Salmon en croute with sundried tomatoes & goat cheese
- Sliced Tenderloin of Beef with horseradish cream

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## Desserts

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### **Dessert Service Options**

Market Price

- Walnut Chocolate Brownies
- Coffee Mousse Cups
- Chocolate Covered Strawberries
- Almond Biscotti & Marscapone
- Profiteroles with Chocolate Sauce & Candied Almonds
- French Vanilla Cheesecake
- Strawberry Shortcake
- Creme Brulee with Caramelized Sugar Topping
- Banana's Foster
- White & Dark Chocolate Mousse
- Key Lime Pie with Fresh Blackberries
- Service of Assorted Sorbet
- Chocolate Walnut Bread Pudding
- Warm Apple Cranberry Galette with Caramel Sauce
- Sort Of German Chocolate Cake with Raspberry Sauce
- Warm Blueberry Peach Crumble with Vanilla Bean Ice Cream

**The Above Is A Sample Of Just Some Of The Creations Our Team of Chef's Can Prepare.Â Please Let Us Know If There Is Something Else We Can InventÂ For Your Event & Make It That More Personal and Special.**

Substitutions Politely Declined. While Modifications and Alterations May Seem Easy To Accommodate,

These Requests Compromise The Unique Characteristics Of Our Cuisine and The Efficiency Of Our Service.  
Parties Of Five Or More A 20% Gratuity Is Added To The Bill Of Fare. A \$10 Split Plate Fee Is Available.

