



**Passed Hors D'oeuvres**

*Served in orders of 25 pieces.*

**Arranas with Pineapple Salsa**

*Crispy fried Shredded Green Plantain Cakes topped with Sweet and spicy pineapple salsa*

**gf v vgn df**

**Bacon Wrapped BBQ Shrimp**

*One large Fresh Shrimp Wrapped in Black Pepper Cured Bacon, brushed with our own Texas*

*BBQ sauce and grilled* **gf df**

**Bacon Wrapped Dates Stuffed with Goat's Cheese**

*Medjool Dates Stuffed with Chevre Goat's Cheese, Wrapped in Pepper Cured Bacon and*

*Lightly Baked.* **gf**

**Bacon Wrapped Scallops**

*Tender Sea Scallop Wrapped in Bacon and Baked. Served with Honey Mustard Sauce.* **gf df**

**Beef Involtinis**

*Thinly Sliced Beef Sirloin rolled with Parmesan cheese and Herbs and grilled. Served with*

*Salsa Rosa.* **gf**

**Black-eyed Pea Cakes with Lee County Corn Relish**

*Bite Sized Hand formed Black-eyed Pea Cakes, Pan Fried and served with Lee County Corn*

*Relish.* **v**

**Caprese Bruschetta**

*Grilled Bread Rounds rubbed with Garlic Olive Oil and topped with Sliced Tomato, Fresh*

*Mozzarella Cheese and Basil Pesto, the lightly drizzled with Balsamic Vinegar reduction.* **v**

**Chesapeake Bay Crab Cakes**

*Flaky Blue Crab Cakes topped with Spicy Cajun Remoulade.*

**v-vegetarian gf-gluten free vgn-vegan df-dairy free**



## Passed Hors D'oeuvres

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### Chicken and Waffles

*Tender pieces of buttermilk fried chicken served atop a bite sized waffle square with honey butter.*

### Cornbread Rounds Apple Butter, with Corn Relish and Country Ham

*Toasted rounds of Buttered Cornbread with House Made Apple Butter, Lee County corn Relish and Pieces of Country Ham.*

### Fried Goat's Cheese Medallions

*Chevre Goat's Cheese folded with Herbs, lightly breaded and fried and served on a Crostini with Sweet Chili Sauce ▼*

### Fried Green Tomato Biscuit with Lee County Pepper Relish

*Cornmeal Breaded Fried Green Tomato served on a bite sized Buttermilk Cheese Biscuit with Sweet Lee County Pepper Relish. ▼*

### Fried Potato Croquetas

*Fluffy Potato Fritters served with Sour Cream and Chives. ▼*

### Fried Risotto Balls

*Creamy Arborio Rice Fritters stuffed with Fresh Mozzarella Cheese and Basil pesto, rolled in Bread crumbs and lightly fried. Served with Pomodoro sauce. ▼*

### Grilled Pork Belly with Sweet Apple Skewer

*Grilled pork belly wrapped around sweet apple skewer. gf df*

### Mahogany Duck Skewers

*Boneless Duck Breast marinated in Mahogany Sauce, grilled and served with Mahogany Onions. df gf*

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**Mediterranean Vegetable Skewers**

*With Mozzarella Cheese, Artichoke, Sundried Tomato and Kalamata Olive* **gf**

**Pigs In A Blanket -**

*Baked Franks in Puff Pastry served with Creole Mustard.* **df**

**Ratatouille Zucchini Cups**

*Grilled tomato, Eggplant and Onion relish baked inside a zucchini Cup and topped with Parmesan cheese.* **gf v (can be made vgn)**

**Sausage Stuffed Potatoes**

*Crispy Baked red Potatoes stuffed with Sweet Italian Sausage, Grated Cheddar Cheese and bread crumbs.*

**Spanakopita**

*Spinach and Feta Pastry Triangles with Cilantro Chutney* **v**

**Stuffed Mushrooms**

*Baked Mushrooms served with your choice of Sausage, Crab Imperial, or Paneer Cheese with Spinach as a filling* **v**

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