

Stationary Cocktail Buffet

Per Guest

Beef Tenderloin	7.50
Cooked mid rare and thinly sliced, served with horseradish sauce and small rolls	
Grilled Flank Steak Skewers	4.00
Argentinian Style Beef Empanadas	2.50
**Black & Bleu Tenderloin over Baby Greens in Mini Martinis	6.00
Herb Baby Lamb Chops with Mint Sauce	7.00
Pomegranate-Cumin Glazed Lamb Chops	7.25
**Rosemary Lamb & Artichoke Skewers	4.75
Herb Crusted Pork Tenderloin	4.50
Thinly sliced and served with Dijon, stone-ground mustard or chutney & assorted breads	
Bourbon Glazed Pork Tenderloin with Sweet Potato Biscuits	5.00
Swedish or Sweet Barbecue Meatballs	2.50
Antipasto	4.50
Artfully arranged Italian cured meats, cheese, olives and marinated vegetables	
Shrimp Cocktail	5.00
Sea Island Shrimp	5.00
A great alternative to traditional shrimp cocktail! Large shrimp marinated in apple cider vinaigrette with onions and capers	
Beer-Battered Coconut Fried Shrimp with Orange Marmalade	5.50
Shrimp or Salmon Mousse with Water Crackers (minimum order 15)	3.00
**Crab & Tomatillo Ceviche served in Spoons	3.50
Braided Cedar Plank Smoked Salmon with Toast Points	4.00
Whole Smoked or Poached Salmon (minimum order 40)	5.50
Presented in a beautiful display adorned with sliced boiled eggs, cucumbers, green and black olives, red onion and dill cream, and serve with pumpernickel bread and toast points. Side of salmon may be prepared for at least 15 guests.	

Jerk Chicken Skewers with Peach Compote	4.50
Pecan Chicken Strips with Apricot Sauce	4.50
**Moroccan Chicken Skewers	4.50
Sesame Chicken Bits with Apricot Sauce	4.50
Southern Fried Chicken Fingers with Marmalade or BBQ Sauce	4.00
Vidalia Onion Dip with Toast Points	2.00
Artichoke Dip with Toast Points	2.00
Garlic Spinach & Artichoke Dip with Toast Points	2.00
Black Eyed Pea Dip with Corn Chips	2.00
Hot Lump Crab Dip with Toast Points	2.75
Mexican Layer Dip with Tortilla Chips (minimum order 15)	2.00
**Buffalo Chicken Dip with Crackers and Vegetables	2.25
Hummus with Pita Chips (minimum order 15)	2.00
Olive Tapenade with Parmesan Shortbreads (minimum order 10)	2.50
Fresh Seasonal Fruit Display (minimum order 15)	3.00
Seasonal Vegetable Crudite with Assorted Dipping Sauces	3.00
Goat Cheese, Sun Dried Tomato & Pesto Torte with Toast Points (minimum order 20)	1.25
Cranberry, Black Pepper & Goat Cheese Torte with Toast Points	1.25
Plains, Georgia Cheese Ring	2.25
Made famous by the 39th president's wife, Rosalyn Carter's recipe includes cheddar cheese, pecans and vidalia onions with strawberry jam and Ritz crackers. A Southern classic!	
Artisan Cheese Board	3.50
Selection of fine international cheeses, with fruit garnish and assorted crackers and baguettes	
Baked Brick on Croute with Water Crackers small (serves about 25)	34.00
large (serves about 50)	56.00
With Brown Sugar and Pecans small	40.00
large	65.00
With Apricots and Walnuts small	40.00
large	65.00

Small Bite Cocktail Fare

These items are great passed or on a buffet

2 pieces per person

Per Guest

Petit Beef Wellington	5.00		
Sliders with American Cheese, Ketchup and Mustard	3.50	Chicken Salad in Pate a Choux (pati-shoo)	2.00
**Country Fried Steak Sliders with Pickled Red Onions	4.50	Chicken Quesadillas with Sour Cream and Salsa	4.00
**Barbecue Brisket on Jalapeño Grit Cakes	3.00	Black Bean Cakes with Sour Cream and Salsa	3.00
Barbecue Pork Sliders with Fried Pickles	3.00	Veggie Samosas with Mango Chutney	2.50
Barbecue Chicken Sliders with Fried Pickles	3.00	Caprese Salad Skewers	2.25
Grape Leaves Stuffed with Beef, Rice and Herbs	4.00	Mozzarella Balls, Basil and Tomatoes drizzled with Balsamic Vinaigrette	
Bacon Wrapped Water Chestnuts	2.75	**Brochettes of Cantaloupe, Mozzarella and Prosciutto	2.50
Bacon Wrapped Scallops	3.75	Cherry Tomatoes Stuffed with Boursin Cheese or Salmon Pate	2.00
Bacon Wrapped Figs with Chevre	3.25	Belgian Endive Stuffed with Boursin Cheese or Salmon Pate	2.00
Melon Wrapped in Prosciutto	2.50	Miniature Flaky Crust Quiches (Spinach & Lorraine)	2.50
Asparagus Wrapped in Prosciutto	2.50	Twice Baked Herb New Potatoes	2.00
Pigs in Blankets	2.00	**Stuffed Zucchini Bites	
Cows in Comforters (Kosher All Beef)	2.50	Mushroom Pate Turnovers	2.50
**Mini Muffaletta	4.00	Filo Triangles Stuffed with Spinach and Feta Cheese	2.25
(Ham, Salami & Mortadella with Olive Tapenade and Provolone)		Mushroom Caps	2.50
**Minted Lamb & Feta in Phyllo Cups	3.00	Stuffed with your choice of sausage, crab (minimum 20), cheese, spinach or vidalia onions	
**Tuna Tartare with Wasabi Mayo on Wonton Crisps	3.75	Cheese Quesadillas with Sour Cream and Salsa	2.75
Petit Crab Cakes with Remoulade	5.00	Mac & Cheese Lollipops with Pecato Cheese	2.50
Petit Cajun Crawfish Cakes with Remoulade	3.00	Bruschetta	2.00
**Southwest Chipotle Shrimp Salad in Tortilla Cups	3.25	Wild Mushrooms on Crostini drizzled with White Truffle Oil	3.75
Mini Crawfish Egg Rolls (Bottle Rockets)	3.50	Marinated Tomatoes and Goat Cheese on Crostini	2.75
Smoked Salmon on Crostini with Fresh Dill Sauce	3.25		
Crab Salad in Pate a Choux (pati-shoo)	2.25		
Marinated Shrimp Wrapped in Snow Peas	3.50		

Finger Sandwiches

By the Dozen

Our Famous Chicken Salad	8.00
Pimiento Cheese	7.00
Cucumber Canapé with Boursin Cheese	7.00
Tomato Canapé with Boursin Cheese	7.00
Mini BLT	15.00
Nova Salmon Pinwheels	15.00
with Cucumbers, Red Onion and Caper Cream Cheese	
Cream Cheese and Olive Canapé	7.00
Shrimp Salad	8.00
Deli Pinwheels (Turkey, Roast Beef or Ham)	10.00
Vegetable Pinwheels	9.00
Cucumbers, Carrots, Field Greens, Sprouts, Tomatoes, Artichoke Hearts and Cheese	
Asparagus Roll-ups with Boursin Cheese	7.00

For the Kids

Selections and portions for the under 10 crowd

Adult portions also available – please see Cocktail Menu for pricing

Sliders with American Cheese, Ketchup and Mustard	2.50
Mini Hot Dogs with Ketchup, Mustard and Relish	2.00
Pigs in Blankets	1.50
Cows in Comforters (Kosher All Beef)	2.00
Chicken Fingers with BBQ Sauce and Honey Mustard	3.00
Mac ‘n’ Cheese Lollipops	1.50
PBJ Roll-ups	1.00
Hushpuppies	.75

Stations

Available for Brunch, Cocktail or Dinner Affairs. Prices vary by size of event.

Martini Mashed Potato Bar 5.50-9.00

Yukon Gold or Sweet Potatoes

Guests make their own “cocktail” with choices like beef stroganoff, shrimp creole, curry chicken, lobster, turkey or pork bacon, chives, cheeses, pralines, marshmallows and coconut. The possibilities are endless!

Martini Grits Bar 5.50-8.00

Stone ground yellow “Dixie Ice Cream” from Helen, Georgia’s Nora Mill Granary are topped with selections which may include turkey or pork bacon & sausage, pepper gravy, shrimp, tomato gravy, tasso gravy, cheeses, hot sauces or anything else you can imagine!

Sushi Bar 6.00-20.00

A Chef will be on site to make an assortment of your choosing.

With Japanese-style decoration.

Taco & Burrito Bar 4.50-10.50

Guests choose all the ingredients to build their own Mexican meal.

With choices including grilled flank steak, pulled pork and chicken, salsas, cheeses, peppers, onions, lettuce, hot sauces, beans and rice.

Floating Fondue River 4.00-6.50

An old favorite made new again! A beautifully presented interactive station sure to WOW! your guests, the Fondue River incorporates fresh fruits and cakes with milk, dark and white chocolates, as well as rich caramel.

Candy Apple Bar 2.00-4.50

Perfect for the fall, especially for kids. Make your own treat with caramel and chocolate for dipping and toppings like chopped nuts, chocolate chips, sprinkles & cookies.