



## **Cocktail Reception & Buffet**

### **Passed Hors D'oeuvres**

Mini Chicken Pot Pies

Mini Jumbo Lump Crabcakes with Remoulade Sauce

House Cured Gravlox on Cucumbers and Pumpernickel Bread topped with Dilled Horseradish Cream

Seasonal Soup or Gazpacho Shooters

Brussels Sprouts with Blue Cheese and Bacon

### **Cocktail Buffet**

Shrimp and Grits Display served in Martini Glasses with:

Applewood Smoked Bacon

Wilted Greens

Roasted Corn

Blue Cheese Crumbles

Charcuterie & Roasted Vegetable Display with Housemade Pickled Veggies and Olives

White Bean and Bacon Blue Cheese Dips

Crackers and Baguette

Filet Mignon Burgers on Potato Rolls with Condiments

### **Dessert**

Brownies and Bars

Fresh Fruit with Berry Coulis