



## PASSED HORS D'OEUVRES

*Please select three*

### **Tea Smoked Duck Breast**

Local Charred Spring Onions | Wonton Crisp | Hoisin-Sesame Jam

### **Mini Baked Brie En croute**

Fig Jam | Honey Drizzle

### **Oven Roasted Diver Scallops**

Applewood Smoked Bacon (GF)

### **Petite Lump Crab Cakes**

Cajun Caper Remoulade

### **Lamb Kofta Meatball**

Pomegranate Glaze

### **Housemade Pretzel Knots**

Local Beer Cheese

## DISPLAYED HORS D'OEUVRES

### **Deluxe Charcuterie Display**

*Soft Olive Oil Focaccia Bread | Lavosh | Crostini | Candied Nuts | Fig Jam | Pitted Whole Olives*

Artisan Cheeses and Meats

*May include*

Carolina Blue | Ashe County Cheddar | Sage Derby | Split Creek Farms Goat Cheese  
Prosciutto di Parma | Sweet Sopressata | Capicola

Marinated Grilled Vegetables

*Served room temperature*

### **Roasted Mushroom Caps**

Seasonal Sausage Stuffing | Sharp Cheddar Cheese

### **Jumbo Shrimp**

*Chilled Display*

Cocktail Sauce | Lemon

### **Herb Roasted Chicken Skewers**

Cranberry Orange Chutney

### **Beef Tenderloin Display**

*Displayed Room Temperature*

Carved Beef Tenderloin

Artisan Soft Rolls | Horseradish Creme

### **Mini Sweets Display**

Bourbon Chocolate Pecan Bars | Peppermint Bark

Cherry "Pop Tart" | Myer Lemon Panna Cotta

Cheesecake

Gingerbread | Eggnog | Pumpkin

\$42 catering price per person

*Minimum 40 guests*