



## 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*

### **Holiday Dip Display**

*Soft Olive Oil Focaccia Bread | Pita Chip | Crackers*

Roasted Red Pepper Hummus

Carmelized Onion & Spinach Dip

Warm Crab Souffle

### **Wild Mushroom Ravioli**

Roasted Shallot | Brown Butter Cream Sauce | Chives | Toasted Panko

### **Jumbo Shrimp Display**

*Chilled Display*

Cocktail Sauce | Lemon

### **Herb Roasted Chicken Skewers**

Cranberry Orange Chutney

### **Cocktail Meatballs**

Pomegranate Glaze

### **Holiday Cookie Display**

*May Include*

Peppermint Chocolate Chip Dipped Sugar Cookies | Gingerbread Men | Snickerdoodle

Ginger Molasses Cookies | Red Velvet Crinkle Cookies

\$32 catering price per person

*Minimum 40 guests*