

Cocktail Menu Two

Passed style hors d'oeuvres with the addition of a Chef's Table, providing unique and made fresh selections.

Chef's Table Cocktail Menu

Shrimp and Grits on Chinese Soup Spoons

Tuna Tartar on Wonton Crisp

Bite sized Vegetable Samosas

Peking Duck and Scallion Hand Roll with Hoisin

Buttermilk Fried Chicken Medallion on Cornbread Crouton with Green

Tomato Chow chow

Pork Osso Bucco on Potato Pancake

Coconut Crusted Shrimp with Apricot Shallot Glaze

Bacon Wrapped Scallops

Specialty Station with Chef Attendant

A few ideas:

Grill Station

Steak Tartare on Potato Gaufrettes

Soup and Paninis

Sushi- Kushi

Pasta

Crab Cakes

Paella

Desserts- Crepes, Bananas Foster, Beignets

Ice Cream Bar