



**Platinum Package \$37.95**

**Passed Hors d'oeuvres:**

Jumbo Shrimp with Traditional Cocktail Sauce

Sundried Tomato Pesto Rounds with Brie Cheese and Fig Balsamic Reduction

Wild Mushroom Tartlets

**Buffet Display:**

Shrimp and Grits~ Local Bay Shrimp, Tasso Ham and Sautéed Bacon in a White Wine Cream Reduction with Parmesan and Cheddar Cheese over Stone Ground Grits with a Garnish of Tomatoes and Scallions

Mini Crab Cakes with Cajun and Lemon Dill Aioli's

Chicken Florentine~Petite Filet Sautéed and Topped with Spinach, Ricotta Cheese, Roasted Red Peppers and Melted Mozzarella Cheese in a Roasted Garlic Cream Sauce and Topped with Balsamic Reduction

Grilled Vegetable Display~ Portobello's, Asparagus, Red Peppers, Eggplant, Zucchini, Yellow Squash, and Red Onions Grilled to Perfection

Golden Fried Sweet Potato Cakes Topped with Carolina Vinegar Based Pulled Pork with Sweet Baby Rays Barbecue Sauce

Caprice Salad ~ Fresh Buffalo Mozzarella Atop Vine ripened Tomatoes with Fresh Basil, Herbs, Olive Oil and a Garnish of Balsamic Reduction



Viennese Dessert Display

To include But Not Limited to Carrot and Pumpkin Cake, Canoli's, NY Style Cheesecake, Lemon and Assorted, Assorted Mousses, Fruit Kabobs and Traditional White and Milk Chocolate Dipped Strawberries