

BEVERAGES

QUANTITY *\$2.00 each*

- Coke
- Diet Coke
- Sprite
- Pellegrino Sparkling
- Pellegrino Lemon
- Pellegrino Orange
- Bottled Water
- Assorted Hot Tea

QUANTITY *\$15.00 each (approx 7-10 cups)*

- Regular Coffee Airpot
- Decaf Coffee Airpot
- Iced Tea Carafe

HORS D'OEUVRES

Pricing includes 2 pieces per person. Minimum order 12 of each item.

QUANTITY *\$3.00 per person*

- Pear, Goat Cheese and Cracked Black Pepper Wrapped in Prosciutto
- Roasted Fingerling Potatoes with Crème Fraiche, Salmon and Caviar
- Greek Skewers of Kalamata Olive, Grape Tomato, Artichoke and Cucumber in Feta Vinaigrette
- Dates Stuffed with Goat Cheese and Wrapped in Bacon
- Melon and Asparagus Wrapped in Prosciutto
- Roasted Baby Potatoes Wrapped in Serano Ham with Chili Dipping Sauce
- Basil and Ricotta Stuffed Baby Potatoes
- Sweet and Savory Empanadas
- Manchego, Green Olive and Chorizo Skewers
- Potato and Onion Spanish Tortilla Bites

QUANTITY *\$4.00 per person*

- Coconut Crusted Chicken Tenderloin with Sesame Dipping Sauce
- Blackberry BBQ Pork Tacos with Avocado Cream Dipping Sauce
- Buttermilk Biscuit Sliders with Honey Ham, Peach, Brie and Basil
- Garlic Chili Shrimp Wrapped in Serano Ham
- Pecan Chicken Salad on Endive
- Coconut Chicken Salad on Endive
- Mini Monte Cristo Sandwiches with Marscapone Cream and Cherry Compote
- Panchetta and Blue Cheese Stuffed Crimini Mushrooms



Tea forté

Chocolate Pink
PASTRY CAFE

HORS D'OEUVRES

Pricing includes 2 pieces per person. Minimum order 12 each item.

QUANTITY

\$4.00 per person

- Trio of Deviled Eggs: White Truffle, Bacon, Smoked Salmon
- Crudités with Fresh-made Dips
- Crostinis: Wild Mushroom and Parmesan
- Crostinis: Fresh Ricotta, Prosciutto, Fig and Basil
- Crostinis: Savory White Bean Puree, Wilted Radicchio, Pine Nut and Feta
- Crostinis: Savory White Bean Puree, Prosciutto and Stilton
- Crostinis: Fresh Mozzarella, Seared Flat Iron Steak, Grape Tomato and Basil Pesto
- Crostinis: BBQ Chicken, Queso Fresco and Cilantro Slaw

QUANTITY

\$5.00 per person

- Jerked Wings and Prawns
- BBQ Salmon Bites Wrapped in Honey Cured Bacon
- Shrimp and Manchego Tarlets
- Thai Red Curry Duck Tacos with Cilantro Slaw, Fig and Goat Cheese
- Sweet Potato Cake Topped with Guva Roasted Pork Loin and Caramelized Red Onion
- Crimini Mushrooms Stuffed with Artichoke and Lump Crab
- Bruschetta Bar: Tomatoes and Basil, Fresh Mozzarella, Whipped Herbed Goat Cheese, Kalamata Olive Tapenade, Oven Roasted Garlic Spread, Roasted Red Peppers, and Toasted Italian Bread
- Trio of Spreads: Roasted Red Pepper Hummus, Savory White Bean Puree, Sesame Edamame Hummus with Assorted Breads and Crudités

QUANTITY

\$6.00 per person

- Saffron Grit Cake Topped with Pepper Seared Scallop
- Risotto Cake Topped with Garlic Shrimp
- White Corn and Lump Crab Cake with Roasted Red Pepper Sauce
- Cucumber Canapes: Tuna Tartar and Avocado Cream, Spanish-style Salmon Salad, Cevechi Shrimp Salad
- Couscous Cake Topped with Lamb Ragù
- Beef Tenderloin and Porcini Rosemary Skewers
- Artisan Cheeses and Seasonal Fruit
- Tea Sandwiches: Spicy Pimiento Cheese, Pecan Chicken Salad, Cucumber and Watercress, Egg Salad, or Tuna Salad



Tea forté



BREAKFAST

Minimum order 12 each item.

QTY

Hors d'oeuvres (2 pieces per person)

- \$2 Assorted Mini Frittata
- \$2 Assorted Biscuit Sliders
- \$2 Assorted Mini Quiche
- \$2 Jalapeno Cheese Grit Cake with Sautéed Garlic Shrimp
- \$3 Mini Monte Cristo with Mascarpone Cream and Cherry Dipping Sauce

QTY

Ala Carte Entrees

- \$4 Sandwiches: Choose from Egg, Bacon, Pork Sausage, Veggie Sausage, Ham, Cheese on Croissant or Biscuit
- \$4 Breakfast Burrito with Egg, Cheese, Meat or Veggies
- \$6 Mini Buckwheat Pancakes with Crème Fraiche, Smoked Salmon, Caviar, Chives and Wilted Rocket
- \$8 Latkes with Salmon, Egg, Sour Cream and Chives
- \$8 Fried Green Tomato Benedict with Honey Cured Bacon, Poached Egg and Cheesy Hollandaise
- \$8 Benedict Arnold Biscuit, Pork Sausage and Egg with White Gravy
- \$8 Steak and Egg Bruschetta with Wild Mushrooms and Rosemary
- \$9 Crab Cake Benedict with Chili Hollandaise

QTY

Platters and Buffets

- \$6 Continental – Assorted Breakfast Pastries with Fresh Fruit
- \$6 Bagel – Assorted Bagels with Cream Cheese and Salmon, Ham, Bacon, Onion and Tomato
- \$8 Quiche – Selection of Two Quiches (Lorraine, Spinach/Mushroom, Vegetable, or Cheese) with Fresh Fruit, Croissants, Mixed Greens and Balsamic Vinaigrette
- \$8 Southern Breakfast – Scrambled Eggs, Cheese Grits, Pork Sausage, Biscuits and Gravy
- \$8 American Breakfast – Scrambled Eggs, Roasted Potatoes, Bacon and Toast
- \$8 Assorted Frittata with Chorizo Sausage and Fresh Fruit

