
APPETIZERS

Perfect for a cocktail party reception when paired with a bar package, or a social hour before dinner, these chef-prepared selections each serve up to 20 guests, unless otherwise noted. Inquire about additional passed appetizer options.

CHILLED GULF SHRIMP

Jumbo shrimp with cocktail sauce

SEAFOOD CAMPECHANA

Shrimp and blue crab chilled in a spiced tomato broth with avocado and cilantro

SMOKED SALMON (serves up to 40)

Whole side of hot-smoked salmon with capers, red onions, diced eggs and lavosh crackers

GRILLED VEGETABLES

Artichokes, red onion, portobello mushrooms, red peppers and seasonal vegetables with balsamic glaze

CHEESE PLATTER

Chef's selection of smoked and domestic cheeses served with crackers

SEASONAL DRESSED MELON

Melon salad tossed in citrus vinaigrette with feta cheese

BBQ BRUSCHETTA

Z-Man, Burnt Ends, Portobello, or Carolina Pork on a French baguette crostini

PORK STICKS

Pulled pork breaded and fried, with Joe's sauce

SMOKED MEATBALLS

Beef and pork with provolone cheese

SALMON CROSTINI

Cold-Smoked Salmon on French baguette crostini with dill cream cheese and capers

GLAZED BACK RIBS

Crispy loin back ribs, tossed in a sweet, hot glaze

