



Tapas style appetizer menu
Served at chef's stations

Small portion entrees served at cocktail buffet stations on small decorative plates with chefs attending
**may be served as entrée or first course for seated dinner*

Arugula and ricotta ravioli in silver queen corn chowder sauce

*Chermoula grilled shrimp over Israeli couscous with romesco sauce and basil oil

*Asian BBQ duck with orange ginger glaze, roast pears and soba noodles

*Veal and spinach cannelloni with roast tomato sauce

Tofu scramble

Tofu sautéed with fresh vegetables, scallions and fresh herbs topped with toasted black sesame seeds and soy

Pulled smoked pork shoulder over bourbon carrot slaw and spoon bread with watermelon BBQ sauce

Chicken, apple, brie quesadilla served with cilantro green goddess and fresh tomato jalapeno salsa

*Seared ahi tuna with black sesame seed crust, braised Asian vegetables and mango ginger glaze

*Grilled hickory smoked bacon wrapped quail breasts over dried cherry almond cornbread stuffing
with drizzles of blackberry bourbon demiglace

*Ménage au trios of fish cakes

Tuna, lobster, and halibut with scallops with a trio of sauces-molasses balsamic reduction, mustard, and béarnaise

*Shrimp and grits

Shrimp sautéed with wine, mushrooms, Smiley's Farm country ham and scallions served over cheesy grits and southern greens

*Sliced beef tenderloin with wild mushroom fricassee and stilton sauce

*Slices of aged pepper crusted New York strip steak over fresh corn cake
and smothered with sautéed mushrooms and onions

*Pan roasted Gulf grouper on fresh corn hoppin' john
And cilantro lemon béarnaise