

RECEPTION STATIONS & APPETIZERS

SOUTHERN TABLE

\$38 PER PERSON

CORNBREAD & HUSHPUPPIES

Whipped honey butter

CAJUN SPICED SNACK MIX

Mini pretzels, corn nuts, mixed nuts, sesame sticks

PIMENTO CHEESE BOARD

BLACKENED SHRIMP PO-BOY SLIDER

DEVEILED EGGS WITH ASSORTED TOPPINGS

BANANA PUDDING TARTLET

TAVERN TABLE

\$45 PER PERSON

MINI SOFT PRETZELS

ASSORTED POPCORN

Brown butter-parm, Old Bay butter, truffle-chive

MEATBALLS WITH WILD MUSHROOM GRAVY

BRATWURST SLIDER

MUSHY PEA TARTINE

TAVERN MEAT & CHEESE BOARD

INDIVIDUAL BANOFFEE CUPS

Butterscotch pudding, banana, chocolate ganache, Biscoff

APPETIZERS

25 PC PER ORDER

PASSED OR STATIONED

MUSHY PEA TOAST — \$80

REUBEN EGGROLL — \$85

DEVEILED EGGS — \$85

MINI SAUSAGE ROLLS — \$85

LAMB SAMOSA — \$90

GOAT CHEESE AND FIG CROSTINI — \$95

MINI SHEPHERD'S PIES — \$105

PETITE CRAB CAKES — \$200