

Holiday Menu

Hors D'oeuvres:

Price per piece, 12 person minimum

Harvest Crostini: roasted vegetable goat cheese spread -v \$1.50

Bacon Wrapped Water Chestnuts with Apple Soy Glaze \$1.50

Watercress Horseradish Deviled Eggs -(2 halves) -v -gf \$2.75

Black Bean Cakes with Salsa -v \$4.50

Wassail Poached Pear Skewers with Honey Gorgonzola Dip -v -gf \$2.00

Petite Cheddar Biscuits with Ham and Sweet Potato Butter \$2.00

Roasted Chicken and Vegetable Skewers with Balsamic Dijon -gf \$4.72

Grit Cake with Holy Trinity Shrimp and Sausage \$2.50

Petite Sweet Potato Biscuits with Pulled Pork and Slaw \$2.75

Spicy Cheddar Cheese Straws -v \$1.25

Pecan Cheddar Buttons -v \$.50

Smoked Salmon with Dill Cream on Cucumber -v -gf \$2.60

Quinoa Spinach Cakes with Orange Chili Dipping Sauce -vegan \$1.75

Moroccan Spiced Roasted Apples and Hummus on Toasted Pita -vegan \$3.00

Potato Pancake Cups with Apple Sauce and Sour Cream -v -gf \$3.50

Chicken and Waffles with Sriracha Honey Sauce \$2.00

Grilled Cheese and Tomato Soup -v \$2.00



Farm to Feast

FRESH LOCAL FOOD. EXQUISITELY PREPARED

-v = vegetarian

-gf = gluten free

Vegan upon request