

Hors D'Oeuvres

DISPLAYS

ROASTED FRESH VEGETABLE DISPLAY

Roasted Baby Carrots, Asparagus, Baby Mushrooms,
Red Onions, Zucchini, and Artichokes
with Basil Pesto Oil and Crumbled Goat Cheese
\$225*/\$8.25

MARINATED GRILLED VEGETABLE DISPLAY

Fresh Herb and Balsamic-Marinated Squash, Zucchini, Peppers,
Asparagus, Portobello Mushrooms, Roasted Carrots, and
Eggplant with a Sun-Dried Tomato Vinaigrette
\$225*/\$8.25

DOMESTIC CHEESE AND FRUIT DISPLAY

Garnished with Mixed Berries and Distinctive Crackers
\$175*/\$8

BAKED BRIE

Warm Mango Chutney, with Baguette Chips and Crackers
\$175*/\$8

CHARCUTERIE DISPLAY

Artisan Cheeses, Vegetables and Local Hickory Nut Gap Farm
Meats with Assorted Crackers and Toasted Baguette Chips
\$375*/\$10

SMOKED SEAFOOD DISPLAY

Salmon, Pecan Trout, Ducktrap Scallops, and Shrimp Served
with Lemon Wedges, Caper Mayonnaise, Whole Grain Mustard,
Roasted Tomatoes, Boiled Eggs and Bagel Chips
\$450*/\$14

**Unreplenished. Serves up to 25 people*

PASSED HORS D'OEUVRES | SIGNATURE

\$8 per person, per hour

COCONUT SHRIMP

Coconut Battered Fried North Carolina Shrimp,
served with an Orange Horseradish Dipping Sauce

WILD MUSHROOM FLORENTINE

Stuffed with Spinach, Cheese and Sundried Tomatoes

ASSORTED OPEN-FACED CANAPÉS

Chef Selected Open-faced Canapés include:
Cucumber and Dill on White, Pimento Cheese on Pumpkinseed,
Tuna Salad on Wheat, Roast Beef and Cheddar on Rye

BACON WRAPPED MEDJOOOL DATE SKEWERS

Stuffed with Chorizo Sausage

CRANBERRY, BRIE CHEESE, AND SPINACH IN PHYLLO CUPS

Sautéed Cranberries and Baby Spinach Topped
with a Slice of Brie Cheese and Caramel Sauce

ROMA TOMATO BRUSCHETTA
Toasted Baguette Chip Topped with Freshly Sliced
Mozzarella Cheese, Diced Roma Tomatoes, and Basil
Pesto Enhanced with Cracked Black Pepper

PIMENTO CHEESE PHYLLO CUP WITH BACON

House-made Pimento Cheese with Bacon
topped with a Sliced Green Tomato

PIMENTO CHEESE AND
GREEN TOMATO CANAPÉ
House-made Pimento Cheese and Zesty Spiced Green
Tomato Canapé Served in a Phyllo Cup

MINI HAM CORN MUFFINS
Lightly Sautéed Country Ham, Greens, and Mustard

MINI CHEESE AND STEAK SPRING ROLLS
With Zesty Pepper Relish

TEMPURA CHICKEN STRIPS
Served with a Sweet-Chili Vinaigrette

PIMENTO CHEESE-STUFFED RED BLISS POTATO
Stuffed with Pimento Cheese and Baked to a Golden Brown

MINI CHICKEN FONTINA BITES
Stuffed with Fontina and Sundried Tomatoes then Fried

Hors D'Oeuvres

PISTACHIO CHICKEN PINWHEEL SKEWER
With Sweet-Chili Honey Mustard

MINI GRUYERE AND LEEK TART
Baked Gruyere and Sautéed Leeks in a Savory Tart Shell

PASSED HORS D'OEUVRES | SELECT

\$9 per person, per hour

MINI EDAMAME CORN QUESADILLA
Edamame, Corn, Cheese, and Cilantro Wrapped in a
Flour Tortilla with Pico De Gallo

BLEU BACON-STUFFED PHYLLO
Crispy Bacon and Bleu Cheese Baked in a Phyllo Cup

SOUTHERN FRIED CHICKEN SKEWERS
Served with a Green Tomato and Zesty Ranch Dip

FRIED GREEN TOMATO AND GRIT CAKE
Seared White Cheddar Cheese Grits, Served with
a Spicy Fried Green Tomato

JERK CHICKEN SWEET POTATO BISCUIT
With Mango Chutney

CARIBBEAN JERK CHICKEN IN PHYLLO CUPS
Topped with Crispy Bacon and Mango Chutney

PASSED HORS D'OEUVRES | PREMIER

\$11 per person, per hour

CHÈVRE-STUFFED STRAWBERRIES
Fresh Strawberries Stuffed with
Whipped North Carolina Goat Cheese

MINI CRAB CAKES
Served with a Roasted Red Pepper Cream Sauce

SOY-MARINATED TUNA
Glazed with Sesame Oil, Served with Wasabi
on a Fresh Cucumber Round

MINI SPRING ROLLS
Napa Cabbage Tossed with Diced Chicken, Cashews,
and Spices, Rolled in a Wonton, Wrapped and Gently Fried

CHICKEN WITH CILANTRO IN PHYLLO
Mixed with Peppers, Onions, Spices, Sour Cream,
and Cilantro Served in a Phyllo Cup

SHRIMP DIM SUM
Fried Shrimp Served with
Soy-Scallion Sauce and Sweet-Chili Dressing

SMOKED SALMON WONTON
Topped with Brie and Fresh Asparagus

ZESTY SHRIMP CUCUMBER CANAPÉS
Blackened Shrimp, Cucumber Cups,
Fresh Mango Pico De Gallo

ANCHO-RUBBED DUCK AND
PINEAPPLE SKEWER
Dried, Rubbed Duck Breast Chunks Grilled to
Perfection with Freshly Diced Pineapple

SMOKED SALMON CANAPÉ
Smoked Salmon and Honey Mustard on
Pumpnickel Topped with Fresh Dill

Passed Hors D'oeuvres will be replenished for up to one hour.

All food and beverage is subject to 6.75% NC sales tax and 22% service charge.

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DINING

GRAYLYN