

## **Appetizer and Cocktail Menu**

Brie wrapped in puff pastry topped with apricot preserves

Bacon wrapped scallops

Bacon wrapped shrimp

Individual Shrimp n Grits

Turkey, Swiss, Spinach pinwheels

Citrus Marinated Chicken Satays with Chimichurri

Honey/Hot Chicken Satays with Tabasco Honey

Flat Iron Satays with chimichurri

Smoked salmon Tartlets with lime creme fraiche

Bell Pepper/Caper Bruschetta Crostinis with mozzarella and balsamic fig reduction

Hot chicken Sliders with house-pickled red onion

Smoked bbq with sweet potato johnny cakes, and mustard slaw

Caramelized Onion Flatbread with peppered mushrooms, herbs, and gorgonzola

Flat Iron Flatbread with candied onion, bleu cheese crumbles, and herbs

Chicken Flatbread with smoked gouda, diced tomato, red onion, white balsamic

Pig's End Pinwheel with bacon jam, black forest ham, avocado truffle mayo

Sliced Peppered Tenderloin on baguette with horseradish hollandaise

Sweet Potato Ham n' Biscuits with pepper jelly or blackberry jalapeno jam and country ham

Caprese Skewers with marinated mozzarella, tomato, fresh basil, and balsamic reduction

Smoked Chicken Crostinis with peach and pepper jelly, housemade boursin, and fine herb

Herbed Goat Cheese Stuffed Mushroom Caps with fine herb and honey balsamic reduction

BTR Burger Sliders with pimento cheese, dijonaise, pickled red onion

**\*\*any item may be changed for the client's needs, preferences, allergies**