

PASSED HORS D'OEUVRES
Fall and Winter

Responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

petite classic crab cake + saffron cream, micro greens
woodsmoke provisions smoked salmon + lemon aioli, dill, brioche toast
(or crisp cucumber wedge)
house smoked north carolina trout + sour cream, house pickle, root veggie pancake
roasted gulf shrimp and fennel skewer + mustard chimichurri

balsamic grilled painted hills beef skewer laced w. red bell peppers
sage grilled painted hills beef, red onion jam, georgia grown micro greens, evoo toasted crostini
cumin coriander beef meatball, roasted tomato sauce, ceramic spoon
achiote beef, onion curtido (lime pickled onions), patacone cup

pistachio cranberry apple chicken salad, chive, wonton triangle
waffle batter fried chicken skewer, maple mustard
pulled chicken croquette + red pepper coulis
smoked chicken on corn cake, tomato jam, apple crisp

sweet italian sausage and ellijay apple stuffing bite
bacon wrapped almond stuffed date + balsamic redux, marcona almonds, organic baby arugula
papaw's bbq pulled pork, organic kale slaw, silver dollar biscuit
country ham, cilantro crema, jalapeno cheddar cornbread round

chèvre and grape 'truffles' in pistachio
butternut tartlet + cranberry preserve, fried sage
'that little devil'ed egg + farmer pepper jelly, micros
empanada de viento + aji criollo (cheese empanada + cilantro salsa)

Please see your Event Specialist for availability and pricing.

