

**Here are some other menu ideas to compliment your Celebration:**

**Chef Tended Action Stations**

**Carving Station:**

Choice Aged New York Strip, Smoked Turkey Breast, Roast Pork Loin or Virginia Ham seasoned in olive oil and fresh herbs roasted and grilled to perfection.

Presented tableside with creamy horseradish, curry mustard spreads along with fresh baked assorted rolls for petite cocktail sandwiches.

(May choose one or combine two)

**Sushi Station:**

A classic collection of rolls to include La-tea-da's Signature Roll, Crab Maki, California, Tomato Basil, Spicy Tuna, Bagel, Dynamite along with Salmon & Eel Nigri.

Served with ginger, wasabi & soy sauce

**Focaccia Pizza Station:**

A variety of fresh baked Focaccia pizzas made to order.

Flavors can include:

Pesto with garlic, olive oil, sun dried tomatoes, spinach, shaved red onion, feta & mozzarella cheeses. (Vegetarian)

BBQ Chicken with chicken, bacon, red onion, BBQ sauce, cheddar and Monterey jack cheeses.

Shrimp and Avocado with Pepper jack cheese.

Or create your own!

**Short Plate Stations - Tapas style/Mini Meal sampling trio of favorites including:**

**Southern**

Traditional Southern Shrimp & Grits (Stone Ground Grits, Cheddar, Chipotle Shrimp & Chives)

Petite Charleston Crab Cake with Remoulade

Whipped Sweet Potatoes

Creamy home made Mac & Cheese

Southern Fried Chicken Tenders with Honey Mustard

**Mexican**

Chicken or Ground Beef Soft Taco or Mini-Fajita

Home made guacamole

Chips and Salsa

Fiesta Rice

Jalapeno cheddar cornbread muffin

**Polynesian**

Tropical breeze rice (Steamed rice, sweet & sour, scallions, pineapple & macadamia nuts)

Polynesian crab cake with a ginger scallion aioli

Paypaya-Serrano Salsa with fried plantains

Asian crab cake with wasabi aioli

**Southern BBQ**

Slow Roasted Pulled Pork BBQ

Creamy home made Mac & Cheese

Cornbread muffin

Served with choice of Trio of Housemade BBQ Sauces to include mustard based, tomato based & vinegar sauces with a variety of hot sauces!!

**Cuban**

Mini Pressed Cuban Sandwich (Filet of Beef, Swiss Cheese, Pickles with Roasted Garlic Mayo & Dijon Mustard)

Fried Plantain Chips

Shot of Black Bean Soup

## **Grazing Platters**

### **Baked French Brie En Croute/\$45**

With Raspberry Glaze or Pecan Praline with Themed Motif, served with assorted table wafers & flatbreads, garnished with grapes and seasonal berries

### **Savory Stuffed Brie/\$45**

With Roasted Peppers, Sun dried Tomatoes & Basil Pesto served with assorted table wafers & flatbreads, garnished with grapes and seasonal berries

### **Mediterranean Platter/\$55 (20)**

With Hummus, Mixed Olives, Feta, Grapes, Sun Dried Tomatoes & Feta, served with Pita Chips

### **Tuscan Antipasti/\$75 (20)**

With Grilled Vegetables, Mixed Olives, Sun Dried Tomatoes, Assorted Hard Cheeses, Fresh Mozzarella Cheese and Prosciutto. Served with assorted flat breads & pita

### **Traditional Domestic Cheese Tray/\$45 (20)**

A selection of French Brie cheese, Swiss and Cheddar Cheeses, garnished with grapes and seasonal berries. Served with assorted Flat breads & Table wafers

### **Imported Cheese Platter/\$55 (20)**

Smoked Gouda, Bleu, Goat Cheese, English Cheddar, Derby Sage & Stravecchio Parmesan, garnished with grapes and seasonal berries. Served with assorted flat breads & table wafers

### **Fresh Fruit Tray/\$40 (20)**

A selection of melons, grapes, strawberries, kiwi fruit, and other seasonal fruits

### **Duet Dip Platter/\$45 (20)**

Our Famous home made Pimento Cheese and Hummus with toppings of peppers, carrots, sun dried tomatoes, cucumbers & assorted Pita and toast points

### **Crudit  of Fresh Garden Vegetables /\$39 (20)**

Garden Vegetables including Broccoli, Celery, Cauliflower, Carrots, Peppers, Zucchini and Squash. Served with a Ranch Caper dip.

### **Steamed or Grilled Vegetable Crudit /\$45 (20)**

With Carrots, Broccoli, Green Beans, Asparagus, Zucchini & squash with a curry dip

### **Warm Festive Dips/\$18 per Quart (4-6 servings)**

Artichoke, Crab or Spinach Dip served warm with light vegetable crudite and flat breads.

## **From the Land (Meats)**

### **Filet of Beef: 8-10 lbs per filet (Mkt. Price)**

Sliced Med – Med Rare

Cocktail Rolls and Creamy Horseradish or Curry Mustard

### **Miniature Virginia Ham Biscuits \$18/Dozen**

Two inch mini home made biscuits filled with Virginia Ham and a touch of honey mustard

### **Cranberry Orange Muffins \$21/Dozen**

Stuffed with Smoked Turkey & NC Apple Butter

### **Tuscan Meatballs \$15/dozen-med, \$24/Dozen-large**

Hand rolled meatballs in plum tomato marinara

### **Cocktail sandwiches: \$27/Dozen**

Roast Beef, Ham & Turkey Breast served with creamy horseradish & mustards

### **Southern Fried Chicken Tenders \$21/Dozen**

Served warm with honey mustard

### **Chicken Cordon Bleu Lollipops \$24/Dozen**

Chicken, ham and Swiss cheese "lollipops" served with honey mustard or mango dipping sauces

### **Chicken Skewers/Teriyaki or with Pineapple/ \$24/Dozen**

Tender marinated grilled chicken skewers with Teriyaki glaze or with juicy pineapple and ginger sesame dipping sauce

## **From the Sea (Seafood)**

### **Petite Charleston Crab Cakes /\$24/Dozen-mini, \$42/Dozen-dinner size**

Traditional Charleston style crab cakes served with house made remoulade

### **Traditional Shrimp Cocktail/\$14 per lb 16/20 count per lb**

Tender shrimp boiled in traditional spice mixture served over ice with lemon wedges and spicy house made cocktail sauce

### **Citrus Grilled Shrimp/\$18 per lb 16/20 count per lb**

Grilled and chilled citrus shrimp served over ice with lemon wedges and spicy house made cocktail sauce

### **Bacon Wrapped Shrimp/\$28/Dozen**

Fresh shrimp wrapped in apple wood smoked bacon

### **Bacon Wrapped Scallops/\$36/Dozen**

Large sea scallops wrapped in apple wood smoked bacon

### **Side of Norwegian Smoked Salmon/\$55 per side**

Norwegian smoked salmon with toppings of eggs, capers, red onions & potatoes with mini bagels and toast points and dill crème fraiche

### **Mini Lobster Pimento Cheese Bites \$18/Dozen**

Our Famous Pimento Cheese w/ Lobster in Phyllo Cups