



# Southern Hors D'oeuvres

## Passed Items

Minted Lamb Sates with Cucumber Raita  
Seared Duck Breast Sates with Plum Dipping Sauce  
Local Fried Trout Cakes with Creamy Mountain Chow-Chow "Tarter Sauce"  
Assorted Southern Rangoons & Eggrolls

## Stations

### Farmer's Station

Chilled Sliced Local Beef Tenderloin, Brined and Roasted Local Pork Loin  
and Roasted Turkey Breast

### Soup Bar

Thai Coconut & Butternut Squash with Candied Ginger  
Cashew and Raisin Vegetarian Chili with Shredded Cheese, Sour Cream and Chives  
Spicy Sausage and Red Lentil with Caraway Croutons  
Classic French Onion with Gruyer Croutons  
*Served in client's choice of creative vessel*

### Carolina Charcuterie Board

Local Pepperoni & Sweet Sopressata, local Grilled Sausages, Local Hot Smoked Trout,  
House Chicken or Mushroom Pate, House Pickles, and Assorted Regional Cheeses  
served with NC Baked Flatbread Crackers

### Southern Comfort Station

Meatload Sliders on Local Cheddar Rolls  
Mini Vegetable Pot Pies  
Mac n Cheese Muffins  
Local BBQ Tempeh Sliders  
Chicken & Waffle Bites with Maple Syrup & House Berry Jam  
AND  
All Natural Beef Pigs in Puff Pastry Blankets with Local Mustard