



Party Waitin' to Happen

Marvelously Memorable Hors d'Oeuvres

For Beautiful, Delicious, Unique & Fun Receptions

Dips & Spreads

Black Eyed Pea Dip (Vegetarian)	\$2.50 per person
Classic Cheese Ring with "Dubby Love's" Tequila, Habanero & Strawberry Jam	\$4.00 per person or \$32 each
Black-Eyed Pea & Mango Salsa (Vegan, GF)	\$3.50
Blackened MS Catfish Dip	\$4.00 per person or \$45.00 per quart
Buffalo Chicken Dip	\$4.00 per person or \$45.00 per quart
Captain Rodney's Dip	\$3.75 per person or \$50.00 – 9×13
Creamy & Warm Crab & Shrimp Dip	\$5.00 per person
"Ever-Loved" Cold Spinach Dip (Vegetarian)	\$3.00 per person / \$22.00 per qt
Mississippi Six Dip	\$3.50 per person / \$28.00 per qt
Pimento Cheese Dip	\$3.50 per person or \$25.00 per quart
Smoked Gouda Dip	\$3.75 per person
Warm Spinach & Artichoke Dip (Vegetarian)	\$3.50 or \$40.00 – 9×13
Bacon & Tomato Canapés	\$2.20
Pimiento Cheese Fritters with "Sweet Heat"	\$3.50 each

Beef & Pork

Grilled Beef Filet Crostinis with St Agur Cheese & Caramelized Onions	\$5.50 each
Ham & Swiss Sliders	\$4.00 each
Herb Crusted Beef Tenderloin on Southern Yeast Rolls & Sauces	\$5.50 each
Herb Crusted Pork Tenderloin on Southern Yeast Rolls with Honey Mustard & Jezebel Sauce	\$4.50 each
Miniature Hamburgers	\$4.00 each
Pulled Pork Sliders	\$4.00 each
Roast Beef & Pickled Okra Pinwheels	\$3.50

Chicken & Turkey

Blackened Chicken Sliders	\$4.00 each
Blackened Chicken Mini PoBoys	\$5.00 each
Buffalo Chicken Sliders	\$4.00 each
Asian Chicken Burgers with Marinated Carrot & Sriracha Mayo	\$4.00 each
Chicken Salad Mini Croissants	\$4.00 each
Chicken Satay with Thai Peanut Sauce	\$3.30
Chicken Tenders with Ranch or "Come-back" Sauce	\$2.33 each
Miniature Grilled Chicken Rolls with Caramelized Onions	\$3.50 each
Skewered Grilled Chicken with Sweet Tomato Jam	\$3.30 each

Fish & Seafood

Cajun Boiled Shrimp with Cocktail or "Come-Back" Sauce (GF)	\$11.00 per person
Chef Wiley's Wonderful Smoked Salmon with Accoutrements	Market Price per person
Dill Crème Fraiche or Lemon Cream Cheese with Dill, Capers, Red Onions & Crackers (Can be GF)	
Mexican Cheesecake	\$5.00 per person
Shrimp & Andouille Cheesecake	\$8.00 per person
Miniature Blackened Catfish PoBoys with Cilantro Sauce	\$6.00
Shrimp Salad Bites	\$4.40 per person

Vegan or Vegetarian

Butter Bean Hummus (GF)	\$2.50
Caesar Salad Bites	\$3.30
Caprese Salad Tartlets	\$3.30
Caprese Salad Skewers with Balsamic Reduction	\$3.85
Edamame with Chile Salt (Vegan, GF)	\$3.00 per person
Fantastic Display of Cheese with Seasonal Fruit (GF)	\$5.00 per person
Hummus Tartlets (Vegan)	\$3.00 each
Spiced Olives (Vegan, GF)	\$4.00
Vegetarian Burger Sliders	\$4.00 each
Vegetable Crudités with Herb Sauce (Can be Vegan / GF)	\$3.00 per person
Wild Mushroom Tartlets	\$3.85

Magical Mississippi

Goat Cheese Grit Cakes with Blackened Mississippi Catfish & Cilantro Sauce	\$4.95 per person
Mississippi Muscadine & Brandy Brie Bites	\$3.00

Specialty Items

Charcuterie Board with Assorted Cured Meats, Imported Cheese, Olives, Crackers & Specialty Jams	\$15.00 per person
Miniature Twice Baked Smoked Gouda Potatoes	\$3.30
Moderate but Marvelous Grazing Table	\$13.00 per person
Domestic Cheese, Veggies, Veggie Dip, Fruit, Fruit Dip; Specialty Item – Choose 2: Chèvre, Brie or Blue Cheese topped with "Dubby Love's" Strawberry, Tequila & Habanero Jam, Blueberry Bourbon Jelly, or Peach Ginger Jam; Grilled Smoked Turkey Sausage & Assorted Crackers	
Side of Chef Wiley's Smoked Salmon with Accoutrements	\$80.00 per side
Dill Crème Fraiche or Lemon Cream Cheese, Red Onions, Capers, Boiled Eggs & Crackers	

Culinarian Stations

Shrimp & Grits Station	\$15.00 per person
Quesadilla Station (Cheese, Peppers, Sour Cream & Salsa)	\$6.00 per person
For Pulled Pork Quesadillas	\$8.00 per person
Taco Station (Beef & Shredded Chicken; Lettuce, Tomatoes, Cheese, Sour Cream, Salsa, Flour Tortillas)	\$11.00 per person
Specialty Grilled Cheese Station (Brie, Granny Smith Apples & Hotty Toddy Fig Jam)	\$8.00 per person

Assorted Miniature "Sweet Nothings"

Tartlets

Café au Lait Tartlets	\$3.00 each
Chocolate Raspberry Tartlets	\$3.00 each
Fresh Fruit Tartlets	\$3.00 each
Miniature Caribbean Lime Tartlets	\$2.20 each
Miniature Lemon Pies (can be made sugar free)	\$3.00 each

Shot Glass Desserts — \$3.50

*Decadent Chocolate Mousse • Light & Luscious Lemon Mousse • Banana Pudding • Chocolate Trifle • Strawberry Shortcake • Chocolate Tiramisu •
Awesome Oreo Shots*

More Delights

Miniature Crème Brûlée	\$5.00
Chocolate Covered Strawberries	\$2.20 each
Fresh Baked Cookies	\$24.00 per dozen
Fudgy Brownies (9×13, ~25 squares)	\$36.00
Almond Squares (9×13, ~25 squares)	\$39.00
Panna Cotta with Berries	\$3.30

Beverages

Coffee Station	\$5.00 per person
Citrus Tea	\$3.00
Crisp Grape Juice & Ginger Ale Punch	\$2.50 per person
Lemonade	\$2.50
Bottled Water	\$1.00
Sodas	\$2.00