SALTHOUSE

HORS D'OEUVRES RECEPTION SAMPLE MENU

PASSED HORS D'OEUVRES

DUCK REUBEN
Smoked Duck | Fermented Cabbage | Aged Provolone | Russian Dressing

MINI SMOKED CHICKEN TACO
Blue Corn Taco Shell | Bacon Jam | Aged Cheddar | Cilantro (GF)

SEARED SCALLOP LOLLIPOP
Smoked Blueberry Gastrique | Benne Wafer Crumble | Edible Flower

HORS D'OEUVRES DISPLAYS/STATIONS

STATION #1 –
FARMER'S MARKET DISPLAY
Local Seasonal Vegetables | Green Goddess Dip | Traditional Hummus | Assorted Sliced Fruits & Berries | Mixed Nuts

MINI BEEF TENDERLOIN BISCUITS
Cheddar & Chive Biscuit | Shaved Tenderloin | Caramelized Shallot | Horseradish Dijonnaise

STATION #2 – BBQ RUBBED HERITAGE FARMS PORK LOIN
Charred Corn Relish | Pickled Jalepeño & Mini Cheddar Corn Muffins

SOUTHERN STYLE GREEN BEANS
Vidalia Onions | Benton's Ham Hock | Frank's Hot Sauce (GF)

CHEF ATTENDED TASTING PLATE STATION

STATION #3 – LOWCOUNTRY BOIL
Andouille Sausage | Local Shrimp | Baby Red Potato | Fresh Corn Cob
Old Bay | Lemon | Cocktail Sauce (GF)

Menu Price Per Guest $45.75
(plus service charge, labor, set up, tax and other event specific charges)