

P A S S E D H O R S D ' O E U V R E S

*Designed to be chef assembled and server passed.
Pricing based on number of selections and duration of service.*

FROM THE OCEAN, CREEK, & RIVER

BEET CURED SALMON

Cured Salmon | Boursin | Rustic Crisp Bread

MINI SHRIMP & GRIT CAKE

Local Shrimp | Marsh Hen Mill Grit Cake |
Piquillo Pepper Confit | Tasso Ham Jam

AHI TUNA CROSTINI

Truffled Chickpea Purée | Candied Carrot Coulis |
Toasted Benne Seed

SPICY AHI TUNA

Edamame Purée | Salthouse Sweet-n-Sour | Wonton Cup

MINI CRAB CAKE **market price*

Remoulade | Roasted Red Pepper Relish

MINI LOBSTER BLT **market price*

Fresh Lobster Claw | Neuskies Bacon | Roasted Tomato Jam |
Toasted Brioche

SMOKED SALMON CANAPÉ

Salthouse Smoked Salmon | Fresh Dill | Crème Fraiche |
Salmon Roe | Pumpnickel

BLOODY MARY SHRIMP PIPETTES

Citrus Marinated Shrimp | Salthouse & Natural Blonde
Bloody Mary Mix | Fresh Lime (GF)

SALTHOUSE SHE CRAB SOUP SHOT

Sherry | Crème Fraiche

SHRIMP BEIGNET

Garlic Aioli

SEARED SCALLOP LOLLIPOP

Smoked Blueberry Gastrique | Benne Wafer Crumble |
Edible Flower

BLUE CORNMEAL FRIED OYSTER SPOON

Cajun Remoulade | Green Tomato Chow-Chow |
Smoked Paprika (GF)

FROM THE FARM

DUCK CONFIT CANAPÉ

Fig Jam | Black Pepper Aioli | Aged Gouda | Pickled Red Onion |
Toasted Brioche

TENNESSEE COUNTRY HAM & BURRATA CROSTINI

Salthouse Apple Butter | Aged Balsamic | Bulls Bay Sea Salt

DUCK REUBEN

Smoked Duck | Fermented Cabbage | Aged Provolone |
Russian Dressing | Pumpnickel Crostini

LAMB KEFTA

Marinated Cucumber | Mint | Feta Mornay

LAMB GYRO

Salthouse Spiced Lamb | Braised Greens | Feta | Tzatziki |
Phyllo Cup

FOIE GRAS PB&J

Foie Gras Mousse | Cashew Butter | Apricot Jam | Mini Toast

PÂTÉ MAISON

Chef Selection Pâté | Mini Toast

SHAVED BEEF CARPACCIO CROSTINI

Kale Caesar | Parmesan Reggiano | Cured Egg Yolk

BRAISED BEEF SHORT RIB SPOON

Smoked Potato Purée | Parmesan Gremolata | Fried Shallot

BBQ PORK NACHO

Creamed Corn | Sweet Potato Strings | Corn Tortilla (GF)

MINI KENTUCKY HOT BROWN

Smoked Turkey | Neuskies Bacon | Cajun Cheddar Mornay |
Tomato Jam | Toasted White Bread

GRILLED CHICKEN SKEWER

Alabama White Sauce | Pickled Okra | Fried Peanut (GF)



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FROM THE FARM (CONT.)

MINI MEATBALL LOLLIPOP

San Marzano Tomato Sauce | Powdered Parmesan | Basil

PORK BELLY CRISP

Pimento Cheese Mousse | Fermented Cabbage | Crisp Bread

MINI SMOKED CHICKEN TACO

Blue Corn Taco Shell | Bacon Jam | Aged Cheddar | Cilantro (GF)

FROM THE FIELD

MELON, FETA, TOMATO PIPETTE

Seasonal Melon | Feta Mousse | Fresh Tomato |
Lemon Vinaigrette | Vanilla Sea Salt (GF, V)

LOCAL CHEESE CROSTINI

Salthouse Apricot Jam | Local Honey | South Carolina Pecan (V)

DROP-N-THE-BEET NAPOLEON

Red & Golden Beet | Local Goat Cheese | Pistachio (GF, V)

BELGIAN ENDIVE CANAPÉ

Blue Cheese Mousse | Smoked Cranberry Jam |
South Carolina Roasted Pecan | Fresh Lemon (GF, V)

WATERMELON CANAPÉ (SEASONAL)

Compressed Watermelon | Local Goat Cheese |
Pickled Rhubarb Relish | Vanilla Sea Salt (GF, V)

MINI BOILED PEANUT FALAFEL

Roasted Red Pepper Hummus (VE)

TEMPURA LOCAL OKRA

Goat Cheese Mousse | Pickled Rhubarb (V)

TOMATO PIE TARTLET

Local Tomato | Parmesan (V)

HEIRLOOM CAPRESE SPOON

Heirloom Tomato | Fresh Mozzarella | Balsamic Pearls |
Fresh Basil | Basil Oil (GF, V)

MINI FRIED EGGPLANT PARMESAN

Parmesan Mornay | Tomato Jam | Fresh Oregano (V)

PICKLED PEACH BRUSCHETTA

Whipped Mascarpone | Honey | Fried Mint (V)

AVOCADO TOAST

Marinated Tomato | Shaved Radish | Everything Spice | Brioche (V)

SALTHOUSE SOUP SHOTS

SPRING/SUMMER SOUPS (COOL)

Seasonal Gazpacho (GF, VE) | Carrot-Ginger (GF, VE) |
Chilled Corn Chowder (GF, V)

FALL/WINTER SOUPS (WARM)

Heirloom Tomato (GF, V) | Butternut Squash (GF, V) |
Truffle Potato (GF, V)

