



(Prices Per Person)

DISPLAYS

- ❖ Imported Cheese & Fruit Display \$5.00
 - French pastry wrapped Brie with honey & toasted almonds, Maytag Bleu, Wisconsin Cheddar & Cranberry Chevre adorned with seasonal berries & grapes. Served with gourmet crackers.
- ❖ Memphis BBQ Cheese & Sausage Display \$5.50
 - Pepper jack, cheddar and Colby cheeses with an assortment of smoked and kielbasa sausages. Served with a tangy honey mustard dipping sauce, pickle spears, pepperoncini peppers and gourmet crackers.
- ❖ Smoked Crudités Display \$5.00
 - Smoked asparagus, apple wood bacon wrapped artichokes, marinated mushrooms, roasted peppers, zucchini and squash, Swiss baby carrots and celery sticks with your choice of 2 homemade dips: Hummus, Baba Ghanoush, Dill, Curry, Spinach or Ranch. Served with toasted pita chips.
- ❖ Smoked Salmon Display \$6.50
 - Whole Atlantic salmon smoked to perfection. Served with sun-dried tomato pesto & a dill-lemon aioli. Garnished with capers, tomatoes, red onions & cream cheese. Served with bagels or crostini.

APPETIZERS

- ❖ Skewers
 - Fried Chicken on a stick: Breaded Chicken, potatoes, onions, bell pepper, pickles with a ranch dipping sauce \$3.00
 - Sesame Chicken Satay or Beef served with a chimichurri sauce \$2.50
 - Caprese: fresh mozzarella, grapes tomatoes, Kalamata olives, fresh basil with a Balsamic reduction \$2.00
 - Fruit and Cheese \$2.50
 - BBQ smoked sausage, cheese, peppers and pickle with BBQ sauce \$2.50
 - Grilled Jerked Shrimp Lollipops with a Spicy Chili Aioli \$4.00
 - Chicken Cordon Bleu: Country Ham & Chicken with Swiss Cheese Fondue \$4.00
 - Bacon Wrapped Shrimp & grilled Pineapple with Sweet Chili & Ginger Sauce \$4.00
 - Veal & Italian Sausage Meatballs topped with fresh mozzarella & marinated grape tomato \$3.00
 - Prosciutto wrapped Melons, pecan encrusted goat cheese fritters with Fig Balsamic Reduction \$4.00
 - Gyro Skewer: Seasoned Lamb or beef, grape tomato, artichoke, red onion with tzatziki sauce \$3.00
 - Smoked Jerked Pork or Chicken with pineapple & mango coulis \$2.75



PASTRY PUFFS

- Beef Tenderloin Beggar's Purses with a Creamy Horseradish \$5.00
- Beggar's Purses filled with Portabella Mushroom and a Balsamic Reduction \$2.75
- Braised Lamb Confit & Vidalia Onion Puff with spicy chimichurri sauce & fig-balsamic reduction \$4.00
- House smoked Salmon Wellington with Cream Cheese, Capers & Dill and a Lemon Aioli \$3.50
- Buffalo Chicken & Blue-Cream Cheese Puff with Cilantro-dill sauce \$3.00
- Mini Wrapped Baked Brie & Raspberry Coulis \$2.75
- Franks en croute: an assortment of smoked and kielbasa sausages wrapped in a homemade French puff pastry, with a tangy honey mustard dipping sauce \$2.75
- Pepperoni & Fresh Mozzarella Pizza Purse with marinara \$2.50

CAKES

- Mini Crab Cakes with a homemade Remoulade \$5.50
- Smoked Salmon Cakes with dill-lemon & caper aioli \$4.00
- Green Chili & White Cheddar Cheese Grit Cake topped with crispy carnitas & cilantro & lime aioli \$3.00
- Potato & Onion Latkes with Smoked Salmon, Capers & Dill Cream \$3.50
- Sweet Potato, Caramelized Onion & Bacon Cakes with Marshmallow Brulee \$2.50

FRIED GOODIES

- Shrimp & Grit Puffs, shrimp encrusted with a bacon, cheese & grit batter, tempura dipped & panko encrusted with a Creole Remoulade sauce \$3.50
- Fried or Smoked Chicken wings \$4.00
- Hand breaded Chicken Tenders with buffalo, ranch, honey mustard, or BBQ sauce \$3.00
- Panko crusted Cheese Ravioli with tomato marinara sauce \$2.50
- Vegetable Egg or Spring rolls with Sweet chili sauce \$1.75
- Asian Pot Stickers with a ginger-soy sauce \$2.50
- Memphis Style BBQ Wontons with Asian Apple Slaw \$2.50
- Flash-fried chicken & waffles served with maple butter \$3.00
- Carnitas empanada with Roasted Tomatillo & green Chili Salsa \$3.25
- Mini Nashville spiced Chicken & Biscuits with Honey butter \$3.50
- Bacon, Bleu Cheese & Apple Spring Rolls with Truffle Balsamic \$2.75
- Fiery Buffalo Chicken & Gorgonzola Wontons with Ranch \$2.50
- Ruben Wellingtons with Spicy Russian Dressing \$3.00
- Crab & Crawfish Rangoon's with Ginger-lemon Aioli \$2.50
- Loaded Potato Puff with Sour Cream & Chives \$2.00



TARTLETS

- An assortment of homemade miniature quiche \$2.00
- Vidalia Onion Tartlets with a Sun-dried Tomato Pesto \$2.50
- Bacon, Tomato and Cheese Tartlet \$2.00
- Smoked Salmon Mousse tartlets with a dill-caper cream Fraiche \$2.00
- Caribbean Chicken Salad Tarts with grilled pineapple salsa \$2.25
- Cheesy Pepper Jelly Wonton Cups \$2.00

BACON WRAPPED

- Bacon Wrapped Artichoke Hearts with a Garlic Aioli \$1.75
- Bacon Wrapped Shrimp with a Spicy Cocktail Sauce \$4.50
- Bacon wrapped Dates stuffed with a Pistachio Cream \$2.50
- Bacon wrapped jalapeno poppers with salsa-ranch sauce \$2.75
- Bacon wrapped potatoes with French onion sauce \$1.75
- Bacon wrapped Chicken Livers with balsamic-fig reduction \$2.50
- Bacon wrapped Filet bites with Horseradish cream cheese \$5.50
- Bacon wrapped Scallops with Wasabi-soy sauce \$6.00
- Bacon wrapped Smoked Sausage stuffed with jalapeno & cheddar with Bourbon honey mustard \$3.00

SAVORY STUFFED MUSHROOMS (choose 2) \$2.50

- Spinach
- Mediterranean
- Cajun
- Brie and walnut
- Broccoli and bacon
- Sausage and Cream Cheese
- Three cheese

AUTHENTIC ITALIAN BRUSCHETTA (choose 2) \$3.00

- Sun dried tomato pesto topped with fresh basil
- Olive tapenade topped with feta cheese crumbles
- Mozzarella cheese topped with roma tomatoes
- Mushroom with gruyere and garlic
- Fresh ricotta, strawberries and balsamic glaze
- House smoked BBQ Pork crostini topped with grilled Pineapple & caramelized shallot slaw



SHOOTER STATIONS: \$2.00 per

- Shrimp and Sausage Gumbo
- Smoked Tomato Bisque with a Mini Grilled Cheese
- Watermelon Gazpacho
- Cantaloupe & Cucumber Gazpacho
- Roasted Tomato Gazpacho
- Firehouse Chili with Cheddar

DIP STATIONS

- Spinach artichoke dip with oven toasted pita chips \$2.25
- Beer & Cheese dip with Pretzel Rolls \$3.00
- Cheesy tamale pie with freshly fried tortilla chips \$2.25
- Vidalia Onion Soufflé with freshly fried tortilla chips \$2.25
- Buffalo Chicken dip with bleu cheese, crostini's, carrots & celery \$2.50
- Smoked Salmon Dip with garlic crostini \$4.00
- Fire-roasted corn with black beans, bell peppers, scallions, grilled pineapple, jalapeno with Cilantro-citrus vinaigrette. Served with freshly fried tortilla chips \$2.00
- Dixie Caviar: black eye peas, corn, bell peppers, onions, cilantro with Lime dressing. Served with freshly fried tortilla chips \$2.00
- White Queso with freshly fried tortilla chips \$2.50

SLIDER STATIONS (With Freshly Baked Slider Rolls)

- Rosemary and Garlic Roast beef with Au Jus and Horseradish Sauce \$7.00
- Rosemary and Garlic Prime Rib \$Market Price
- Herb Roasted Beef Tenderloin with Blue-cheese horseradish sauce \$Market Price
- House-brined Corned Beef on Pretzel Roll with sautéed shallot, kraut & Russian Dressing \$5.50
- Hamburgers and/or Cheeseburgers with lettuce, tomato, onion and condiments \$3.00
- ½ & ½ Bacon & Beef burgers with sautéed onions, smoked gouda & herb aioli \$4.00
- Beef or Chicken Philly's with sautéed onions, peppers & provolone \$4.00
- Succulent Smoked Pork Loin Basted with Fragrant Garlic and Rosemary with a Lemon Garlic Cream Sauce \$5.00
- Slow smoked Pulled Pork Shoulder with sauce & crispy Slaw \$5.00
- Caribbean Jerk Pork Loin with a Pineapple Salsa \$5.00
- Ginger Snap encrusted Spiral Ham with bourbon honey mustard sauce \$6.00
- Pepper Corn Brisket with a Mushroom Gravy \$7.00
- Roasted Turkey, brie, bacon & Arugula with Pesto Aioli on a brioche slider roll \$4.50
- Savory Smoked Turkey Breast with a Tangy Honey Mustard Dipping Sauce \$4.00



MISCELLANEOUS

- Hand rolled meatballs in a classic tomato gravy or BBQ sauce \$2.50
- Fresh Basil, Mozzarella and Meatball Bites \$2.75
- New Orleans Style BBQ Shrimp with fresh French bread \$7.00
- Mini Muffulettas with Olive tapenade \$2.50
- Grilled Garlic & Rosemary crusted Lamb lollipops served with a blueberry & mint glaze \$12.00
- Baked Oysters topped with spinach, gruyere & bacon \$Market Price
- Southern Fried Oysters with Horseradish & Mustard aioli or Sesame-soy sauce \$Market Price
- Tuna ceviche, citrus-soy marinated Ahi tuna with ginger, shallots & cilantro w/ a Sweet Chili puree served on edible spoon \$3.25
- Blackened Salmon or Tilapia Tacos with Avocado Crema \$Market Price

SIDES \$2.50 each

- Italian spinach soufflé
- Bourbon Maple glazed sugar snap peas & carrots
- Grilled Asparagus with Citrus Hollandaise
- Eggplant Parmesan
- Sautéed onions, squash, zucchini, eggplant & garlic with fresh basil & oregano
- Lyonnaise Potatoes- pan seared with caramelized onions & parsley
- Caramelized Brussel sprouts & shallots
- Sweet corn Soufflé
- Braised cabbage with walnuts & bleu cheese
- Wild Mushroom Risotto
- Parmesan & sundried tomato Risotto
- Wild rice pilaf with cran raisins, pecans & apricots
- Caribbean rice with saffron, pine nuts, pineapple & cilantro
- Mashed Sweet potato & chipotle pepper
- Roasted garlic & sage smashed potatoes
- Rosemary & garlic roasted fingerlings
- Potato Au Gratin
- Asian Vegetable stir fry

DESSERTS \$2.50 each

- Assorted Pick up Desserts - Freshly Baked Cookies and Double Fudge Brownies
- Shooter Trio - Chocolate Mousse, Bananas Foster & Strawberry Shortcake
- Mini Chocolate and/or Pecan Tartlets



- Banana Pudding encrusted in vanilla wafers
 - Bread Pudding with a Bourbon Anglaise
 - White chocolate bread pudding with a gran mariner sauce
 - Strawberry Shortcake with whipped crème
 - Assortment of Miniature Cheesecakes
 - Key Lime Tarts with whipped crème
 - Flourless chocolate decadence torte with raspberry coulis
 - Hot Peach or Banana fosters over freshly baked pound cake topped with whipped cream
 - Elvis Lives: Funnel cake battered banana with a white chocolate & peanut butter sauce
- \$2.50

NOTES

- ❖ Heart & Soul will elegantly setup buffet using chaffers and table fluff.
- ❖ Client to provide all tables, chairs & linens including those for the buffet.
- ❖ Heart & Soul can provide plastic plate ware, cups, cutlery & white paper napkins @ \$2 per/person or can arrange glass/china rentals.
- ❖ Bartender's Fee: \$200.00 @ 6hrs/ \$25 each additional hour.
- ❖ Buffet Attendant: \$150.00 @ 6hrs/ \$20 each additional hour.
- ❖ Service Fee 18% on Food items ONLY... for use of equipment, operational and administration expenses.
- ❖ Facility Fee's will apply if applicable.