



CASUAL COCKTAIL HOUR

CRUDITE BOARD WITH SMEARS

assorted raw & roasted
vegetables with a trio of smears,
crackers & baguette slices df

BLACKBERRY MOZZARELLA SKEWERS

blackberry, basil & mozzarella skewers gf

BLACKENED SHRIMP & GRITS CAKE

blackened shrimp, aged cheddar,
cajun aioli, pickled pepper relish gf

BBQ DUCK TOSTADA

crispy corn tostada, BBQ duck confit,
cranberry & sweet potato salsa,
pecan brittle gf

PICKLE BRINED FRIED CHICKEN BITES

with blue cheese sauce

SPICY HONEY PROSCIUTTO FLATBREAD

with prosciutto,
parmesan & arugula

MINI STRAWBERRY SHORTCAKE SHOOTERS

topped with whip cream



SAGE BLEU



HEAVY HORS D'OEUVRES

CHEESE & CHARCUTERIE GRAZING BOARD

with cured meats, artisan cheese's,
assorted vegetables & fruits,
two dips & crackers

ROASTED BEET & BERRIES SALAD

mixed greens with roasted
beets, berries,
feta & sun-flower seeds gf/ df

ELOTE CORN DIP

seared sweet corn with a trio of
cheese's & served
with sliced baguettes veg

WHIPPED FETA WITH BLISTERED TOMATO CROSTINI

creamy whipped feta &
blistered tomatoes veg

POKE POACHED SHRIMP

guacamole, atop hand
cut wonton crisps df

GRILLED PORK TENDERLOIN SKEWERS

with sour orange mojo sauce gf

ROAST BEEF PINWHEELS

tender roast beef baked in puff
pastry with au jus dipping sauce

ASSORTED MINI DESSERTS



SAGE BLEU