

CAVIAR & BANANAS

CATERING SELECTIONS: HORS D'OEUVRES DISPLAYS/ A LA CARTE

**please call for Full Service Catering Estimate*

- **CHEF'S SELECTION CHEESE DISPLAY:**
Domestic and Imported Cheeses/ Fresh Seasonal Fruit/ Local Honeycomb/
Housemade Fruit Preserves/ Candied Nuts/ House Made Crostini
- **CHEF'S SELECTION CHARCUTERIE DISPLAY:**
Fine Cured Hams/ Dried Sausages/ Housemade Pates/ Terrines/ Cornichons/ Mustards/
Olives/ Housemade Crostini
- **CHEF'S SELECTION ANTIPASTO DISPLAY:**
Cured Imported Meats/ Roasted Peppers/ Housemade Mozzarella/ Parmigiano Reggiano/
Assorted Seasonal Vegetables/ Assorted Olives/ Housemade Crostini
- **FARMERS MARKET DISPLAY:**
Local Seasonal Vegetables (Roasted, Blanched, Pickled)/ Chef's Selection Dipping Sauces/
Assorted Sliced Fruit & Berries/ Dried Fruits & Nuts
- **BEST OF THE MARKET DISPLAY:**
Local Seasonal Vegetables (Roasted, Blanched, Pickled)/ Domestic & Imported Cheese
Selection/ Assorted Sliced Fruit & Berries/ Mixed Olives/ Assorted Nuts/ Housemade Grilled
Sausages/ Fine Cured Hams/ Cornichons/ Mustards/ House-Smoked Side of Salmon/ Capers/
Crème Fraiche/ Chopped Onion & Egg/ Housemade Crostini
- **TRADITIONAL FAVORITES DISPLAY:**
Classic Chilled Jumbo Shrimp Cocktail/ Spicy Cocktail Sauce/ Lemon Wedges/ Assorted Finger
Sandwiches (Pecan Chicken Salad & Proper Cucumber)/ Assorted Deviled Eggs (Classic & Duck
Confit)/ Spiced Nuts/ Herbed Goat Cheese Spread/ Lavash Chips/ Assorted Crackers/ Mixed Nuts
- **MEDITERRANEAN DISPLAY:**
Housemade Red Pepper Hummus/ Lavash/ Assorted Crudités/ Mixed Olives/ Greek Pasta Salad
with Feta, Olives, Grape Tomatoes & Oregano Vinaigrette/ Mini Lamb Gyro Eggrolls with Tzatziki/
Assorted Dried Fruits & Nuts
- **CLASSIC TAPAS DISPLAY:**
Assorted Garlic Crostini with Self-Serve Toppings: Classic Tomato Basil/ Marinated Mozzarella/
Olive Tapenade/ Mini Serrano Ham & Cheese Sandwiches/ White Bean Salad with Basil Parsley
Pesto & Shaved Celery/ Prosciutto Wrapped Dried or Fresh Seasonal Fruits
- **ASIAN FAVORITES:**
Chef's Selection Hand Rolled Sushi with Ginger, Wasabi & Soy Sauce/ Wakame Salad/ Blanched
Edamame with Sea Salt/ Citrus Soy Marinated Grilled Beef Satay/ Sweet-Scallion Ponzu/ Soba
Noodle Salad with Julienne Vegetables and Peanut Dressing
- **CLASSIC SOUTHERN:**
Low Country Pickled Shrimp/ Mini House Made Biscuits with Benton's Farm Country Ham/ Classic
Deviled Eggs/ Relish Tray with Assorted House Made Pickles, Vegetables, Olives/ Spiced Nuts/
Classic Pimento Cheese/ Lavash Chips/ Assorted Crackers

HORS D'OEUVRES A LA CARTE

SEA SELECTIONS:

- **CAVIAR**

All of Caviar & Bananas caviar platters include one ounce of caviar and the classic accoutrements:
Crème Fraiche/ Chopped Egg White/ Chopped Egg Yolk/ Chopped Red Onion

Choice of: Buckwheat Blinis/ House-Made Potato Chips/ Plantain Crisps

- Black River Uruguay Ossetra Platter:
- White Sturgeon Platter:
- Paddlefish Platter: **Other Selections Available Via Special Order*

- **FRESH HANDROLLED SUSHI:**

Chef's Selection Fresh Assorted Sushi/ Soy Sauce/ Ginger/ Wasabi (3-4 pcs per person)

- **ASSORTED SPRING ROLLS:**

Shrimp/ Basil/ Daikon/ Cilantro/Plum Sauce (vegetarian available)

- **BBQ SPICED SHRIMP OR CLASSIC CHILLED SHRIMP COCKTAIL:**

Tomato Honeycomb/ Classic Cocktail Sauce/ Lemon Wedges (approx. ¼ lb. per person)

- **LOWCOUNTRY SHRIMP & GRITS:**

Tasso Gravy/ Creamy Stone Ground Grits

- **LOWCOUNTRY CRAB DIP:**

Assorted Crackers/ Crostinis

- **HOUSE SMOKED SIDE OF SALMON:**

Crème Fraiche/ Chopped Red Onion/ Capers/ Chopped Egg/ Toast Points

- **MARYLAND-STYLE LUMP CRAB CAKES:**

Poblano Tartar

LAND SELECTIONS:

- **SLICED BEEF TENDERLOIN BISCUITS:**

Ten-Year Cheddar & Chive Mini Biscuit/ Caramelized Shallots/ Horseradish-Mustard Aioli

- **ASIAN CHICKEN LETTUCE WRAPS:**

Asian Spiced Chicken/ Vegetables/ Bibb Lettuces/ Sweet Soy

- **CLASSIC CHICKEN TENDERS:**

Mango-Papaya Marmalade

- **C&B SLIDERS:**

Slow Braised BBQ Pork/ Blue Cheese Cole Slaw

BBQ Duck Confit/ Pickled Red Onion

Marinated Local Chicken/ Jack Cheese/ Black Pepper Aioli

Black Bean Cake/ Creamy Pimento Ranch

Venison Burger/ Sour Cherry-Rosemary Gastrique

- **DEVILED EGGS THREE WAYS:**

Classic/ Pimento Cheese/ Duck Confit

- **MINI GRILLED BROCHETTES:**

Marinated Pork / Beef/ Chicken/ Assorted Seasonal Vegetables

HORS D'OEUVRES A LA CARTE CONTINUED

- **BOLOGNAISE STUFFED ARANCINI/ MINI-RISOTTO BALLS:**
Parmesan Mornay Sauce
- **CEDAR PLANK FRESH FIGS:** (seasonal)
Crispy Pancetta/ Candied Pecans/ Goat Cheese/ Balsamic

EARTH SELECTIONS:

- **FRIED GREEN TOMATOES:**
Pimento Cheese Mousse/ Tri-Color Pepper Gelee
- **C&B FRENCH FRIES:**
Sweet Potato/ Yucca/ Twice Fried Idaho Potato/ Assorted Housemade Aioli
- **FIVE CHEESE MAC 'N' CHEESE:**
Chives/ Bacon/ Frizzled Onions/ Sundried Tomatoes/ Chopped Asparagus/ Hot Sauce
- **VEGETARIAN PAD THAI:**
Noodles/ Sprouts/ Shiitake Mushrooms/ Asparagus/ Green Onion
- **WAKAME SALAD:**
Seaweed/ Cucumber/ Sesame
- **COLD DIP TRIO:**
Truffle White Bean Puree/ Classic Olive Tapenade/ Arugula-Pesto Goat Cheese Spread/
Roasted Red Pepper Hazelnut Spread/ Caramelized Onion & Garlic Spread/
Smoked Trout Horseradish Brandade/ Collard Green & Artichoke Dip/ Blue Cheese Bacon Dip/
Truffle Goat Cheese and Balsamic/ Black Bean Dip/ Tomatillo-Avocado Dip/
Served with choice of House Made Crostini, Potato Chips or Tri-Color Tortilla Chips
- **HOUSE MADE HUMMUS:**
Choice of Classic or Edamame Hummus/ Lavash Chips/ Assorted Crudités
- **HOUSE MADE PIMENTO CHEESE:**
Crispy Lavosh
- **CHILLED SOUP STATION:**
Classic Tomato Gazpacho/ Seasonal Fruit Gazpacho/ Minted Pea Soup/
Avocado-Cucumber-Yuzu/ Carrot-Ginger

TEA SANDWICH SELECTIONS:

Tarragon Shrimp Salad/ Marble Rye
Honey-Pecan Chicken Salad Croissant
Serrano Ham & Cheese Square
Double Decker Cucumber/ Pickled Radish/ Meyer Lemon Spread/ Wheat
Pimento Cheese "Linzer" Sandwich/ Roasted Red Pepper Jam/ Pumpnickel
House Smoked Turkey/ Arugula Pesto/ Oven Roasted Tomatoes/Micro Arugula/ White Bread
Paprika Egg Salad/ Cornichon/ Roasted Piquillo Pepper

CHEF CARVED OR PLATTERED SELECTIONS

- **FIVE HERB RUBBED PRIME BEEF TENDERLOIN:**
Horseradish Crema or Béarnaise Cream/ Sliced Baguette
- **COCOA DUSTED SEARED BUTCHER STEAK:**
Chimichurri/ Split Rolls
- **BBQ SPICED GRILLED PORK LOIN:**
Roasted Corn-Bacon Relish/ Jalapeno Corn Muffins
- **SESAME SEARED TUNA**
Wasabi Crema/ Wonton Crisps
- **HAZELNUT BUTTER RUBBED DEEP FRIED TURKEY:**
Caramelized Shallot-Three Mustard Gravy/ Soft Rolls
- **GRILLED FISH TACOS:**
Jicama-Pear Slaw/ Yuzu-Avocado Puree/ Green Papaya Slaw

CHEF ATTENDED TAPAS PLATE SELECTIONS *(chef prepared & presented plates)*

- **PAN-SEARED LOCAL/SEASONAL FISH:**
Carolina Gold Risotto/ Fresh Herbs/ Chestnuts/ Vanilla-Meyer Lemon Consommé
- **HERB CRUSTED COLORADO LAMB CHOP:**
Butternut Squash Farro/ Blood Orange Gremolata/ Beurre Rouge
-or- Spring Onion & Pea Cous Cous/ Charred Peach Puree
- **HIMALAYAN SEA SALT SEARED SCALLOP:**
Anson Mill Polenta/ House Smoked Mozzarella/ Mustard Green Salsa Verde/ Carrot Coulis
- **CAROLINA CRAB CAKE:**
Carrot Salad/ Pickled Jalapeno & Roasted Red Pepper Relish
- **COCOA DUSTED LOCAL FLANK STEAK:**
Potato-Parsnip Puree/ Anson Mills Cornbread/ Beet Jelly
- **TAQUITO CONE:**
Duck Confit/ Achiote Chicken/ Pulled Pork/ Lime Crema/ Fruit Salsa