

CAVIAR & BANANAS

GOURMET-TO-GO HORS D'OEUVRES & DINNER SELECTIONS

Minimum 72 hours notice. Items will be presented on high-quality disposable trays with disposable service utensils.

CHEF'S SELECTION ARTISANAL CHEESE BOARD:

- Domestic and Imported Cheeses/ Local Honeycomb/ Housemade Fruit Preserves/ Candied Nuts/ Housemade Crostini
Small (up to 5 guests) \$50/ Medium (up to 10 guests) \$80/ Large (up to 20 guests) \$150

CHEF'S SELECTION CHARCUTERIE BOARD:

- Fine Cured Hams/ Dried Sausages/ Housemade Pates/ Terrines/ Cornichons/ Mustards/ Olives/ Housemade Crostini
Small (up to 5 guests) \$55/ Medium (up to 10 guests) \$90/ Large (up to 20 guests) \$175

CHEF'S SELECTION ANTIPASTO BOARD:

- Cured Imported Meats/ Roasted Peppers/ Housemade Mozzarella/ Parmigiano Reggiano/ Assorted Seasonal Vegetables/ Assorted Olives & Almonds/ Housemade Crostini
Small (up to 5 guests) \$55/ Medium (up to 10 guests) \$90/ Large (up to 20 guests) \$175

CANAPE SELECTIONS: **priced per piece, 2 dozen minimum per selection*

- **RARE TUNA CROSTINI:** White Bean Truffle Puree/ Olive Tapenade \$3.00
- **"POTATO SKINS FOR GROWN-UPS":** Smoked Salmon/ Chives/ Crème Fraiche/ Caviar \$3.00
- **MARYLAND-STYLE MINI CRAB CAKES:** Poblano Tartar \$2.75
- **DUCK CONFIT CANAPES:** \$2.75
Duck Confit/ Aged Gouda/ Fig Preserves/ Black Pepper Mayo/ Pickled Red Onion
- **INDONESIAN SPICED CHICKEN SATAYS:** Peanut Dipping Sauce \$2.50
- **GREEK SKEWERS:** Feta/ Artichoke/ Marinated Olives/ Grape Tomato/ Oregano Vinaigrette \$2.50
- **TOMATO/ WATERMELON/ FETA SKEWERS (seasonal):** \$2.50
Feta/ Seedless Watermelon/ Grape Tomato/ Vanilla Vinaigrette
- **ENDIVE LEAVES:** Gorgonzola Dolce Mousse/ Toasted Pecans/ Dried Apricots \$2.00
- **MINI HOUSE MADE ASSORTED QUICHE:** \$2.50

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: \$145
 - White Sturgeon Platter: \$125
 - Paddlefish Platter: \$50 *** Other Selections Available Via Special Order*

GOURMET-TO-GO HORS D'OEUVRES CONTINUED

- **FRESH HANDROLLED SUSHI:**
Chef's Selection Fresh Assorted Sushi/ Soy Sauce/ Ginger/ Wasabi (6 pcs per person)
Small (up to 5 guests) \$40/ Medium (up to 10 guests) \$75/ Large (up to 20 guests) \$150
- **ASSORTED SPRING ROLLS:** \$3.00 ea.
Shrimp/ Basil/ Daikon/ Cilantro/ Plum Sauce (vegetarian available)
BBQ Duck
- **BBQ SPICED SHRIMP OR CLASSIC CHILLED SHRIMP COCKTAIL:**
Tomato Honeycomb/ Classic Cocktail Sauce/ Lemon Wedges (1/3 lb.- 5-6 pcs. pp)
Small (up to 5 guests) \$60/ Medium (up to 10 guests) \$120/ Large (up to 20 guests) \$240
- **LOWCOUNTRY CRAB DIP:** Assorted Crackers/ Crostini
Small (up to 5 guests) \$30/ Medium (up to 10 guests) \$60/ Large (up to 20 guests) \$120
- **HOUSE COLD CURED & THINLY SLICED SALMON:** Crème Fraiche/ Chopped Red Onion/
Capers/ Chopped Egg/ Toast Points \$90 (average 5 lb. side, serves 20 ppl. hors d'oeuvres)
- **HOUSE HOT SMOKED WHOLE SIDE OF SALMON:** Crème Fraiche/ Chopped Red Onion/
Capers/ Chopped Egg/ Toast Points \$90 (average 5 lb. side, serves 20 ppl. hors d'oeuvres)

EARTH SELECTIONS

- **TRUFFLED CHIPS & DIP:** Truffle-Cheese Mousse/ Aged Balsamic Drizzle/ Sea Salt Potato Chips
Small (up to 5 guests) \$25/ Medium (up to 10 guests) \$50/ Large (up to 20 guests) \$100
- **HOUSEMADE SALSA & GUACAMOLE:** Fresh Tortilla Chips
Small (up to 5 guests) \$25/ Medium (up to 10 guests) \$50/ Large (up to 20 guests) \$100
- **HOUSEMADE HUMMUS:** Choice of Classic or Edamame/ Lavash Chips/ Assorted Crudités
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80

BUILD-YOUR-OWN BRUSCHETTA:

House Made Crostini with Choice of Toppings: Beet, Goat Cheese & Orange Zest/
Gorgonzola & Walnut/ Classic Tomato Bruschetta
Small (up to 5 guests) \$25/ Medium (up to 10 guests) \$50/ Large (20 guests) \$100

BY THE QUART: \$15.00 each

- **Mixed Olives:** assorted mixed olives/ orange zest
- **Spiced or Herbed Nuts:** assorted mixed nuts/ rosemary/ chiles
- **Benne Seed Wafers**
- **Classic Cheese Straws**
- **Candied Pecans**

TEA SANDWICH SELECTIONS: \$2.00 each (*minimum 2 dozen per selection*)

- **Honey-Pecan Chicken Salad Croissant**
- **Serrano Ham and Cheese Square:** Manchego/ Dijon Butter
- **Double Decker Cucumber:** Pickled Radish/ Meyer Lemon Spread
- **Pimento Cheese "Linzer" Sandwich:** Roasted Red Pepper Jam/ Pumpnickel

GOURMET-TO-GO DINNER

GREEN SALAD SELECTIONS:

- **GREEK SALAD:** Baby Spinach/ Roasted Olives/ Cucumbers/ Cherry Tomatoes/ Feta Cheese/ Oregano Vinaigrette
- **COBB SALAD:** Romaine/ Avocado/ Tomato/ Artichokes/ Blue Cheese/ Bacon/ Diced Egg/ Red Onion/ Pimento-Ranch Dressing
- **C&B HOUSE SALAD:** Mixed Greens/ Tiny Green Beans/ Orange Segments/ Roasted Walnuts/ Truffled Champagne Vinaigrette
- **CAESAR SALAD:** Romaine/ Roasted Tomatoes/ Parmesan/ Herb Croutons/ Caesar Dressing
- **SPINACH SALAD:** Baby Spinach/ Strawberries/ Dried Cranberries/ Toasted Hazelnuts/ Goat Cheese/ Apple Cider-Bacon Vinaigrette

ALL SALADS:

Small (up to 5 guests) \$30/ Medium (up to 10 guests) \$60/ Large (up to 20 guests) \$120

- **ADD A PROTEIN:** Lemon Grilled Chicken or Rosemary Grilled Shrimp: \$2.00 per person/ Grilled Wild Salmon or Seared Scallops: \$3.50 per person or Lobster: \$4.50 per person

LAND SELECTIONS (6 oz. pp):

- **FIVE HERB RUBBED PRIME BEEF TENDERLOIN:** Wasabi Crema or Béarnaise Cream
Small (up to 5 guests) \$80/ Medium (up to 10 guests) \$160/ Large (up to 20 guests) \$300
- **SEARED BUTCHER STEAK:** Truffled Port Wine Reduction
Small (up to 5 guests) \$70/ Medium (up to 10 guests) \$140/ Large (up to 20 guests) \$260
- **BBQ SPICED GRILLED PORK LOIN:** Roasted Corn-Bacon Relish
Small (up to 5 guests) \$60/ Medium (up to 10 guests) \$120/ Large (up to 20 guests) \$220

SEA SELECTIONS:

- **PAN SEARED SALMON:** (4-6 oz. portion) \$10.00 each
Minted Melon Pesto
- **LOWCOUNTRY SHRIMP & GRITS:** Sautéed Shrimp/ Peppers & Onions/
Tasso Gravy/ Creamy Stone Ground Grits
Half Pan (10-12 servings) \$120/ Whole Pan (20-24 servings) \$240
- **SESAME SEARED TUNA:** Wasabi Crema (4 oz. pp)
Small (up to 5 guests) \$80/ Medium (up to 10 guests) \$160/ Large (up to 20 guests) \$320

EARTH SELECTIONS:

- **ROASTED VEGETABLE LASAGNA:**
Individual Servings \$8 each/ Half Pan (10-12 servings) \$60/ Whole Pan (20-24 servings) \$120
- **EGGPLANT PARMESAN:**
Individual Servings \$8 each/ Half Pan (10-12 servings) \$60/ Whole Pan (20-24 servings) \$120
- **VEGETARIAN PAD THAI:** Rice Noodles/ Sprouts/ Shiitakes/ Asparagus/ Green Onion
Small (up to 5 guests) \$40/ Medium (up to 10 guests) \$80/ Large (up to 20 guests) \$160

PREPARED SALAD SELECTIONS:

- **CHEF'S SELECTION SEASONAL CHICKEN SALAD**
Small (up to 5 guests) \$30/ Medium (up to 10 guests) \$60/ Large (up to 20 guests) \$120
- **FRESH TUNA SALAD:** Dill-Shallot Aioli
Small (up to 5 guests) \$30/ Medium (up to 10 guests) \$60/ Large (up to 20 guests) \$120
- **WAKAME SALAD:** Seaweed/ Cucumber/ Sesame
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **ROASTED BEET-GOAT CHEESE SALAD**
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **WATERMELON/ HEIRLOOM TOMATO SALAD:** Local Feta/ Vanilla Vinaigrette (Seasonal)
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **WHITE BEAN SALAD:** Fresh Basil-Parsley Pesto/ Shaved Celery
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **ISRAELI COUSCOUS SALAD:** Dried Figs/ Preserved Lemon/ Mint/ Toasted Almonds
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **QUINOA SALAD:** Dried Cranberries/ Local Feta/ Cucumbers
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **WILD MUSHROOM FARRO:** Wild Mushrooms/ Cashews/ Truffled Champagne Vinaigrette
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **GREEK STYLE PASTA SALAD:** Feta/ Roasted Olives/ Grape Tomato/ Oregano Dressing
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **ORZO-LENTIL SALAD:** English Peas/ Edamame/ Asparagus/ Southeastern Orzo/
Beluga Lentils/ Sherry-Thyme Vinaigrette
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **WILD RICE SALAD:** Oven Roasted Tomatoes/ Asparagus/ Cremini Mushrooms/ Citrus Vinaigrette
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **CRUNCHY PEA SALAD:** Bacon/ Macadamia Nuts/ Creamy Dressing
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80

ACCOMPANIMENT SELECTIONS:

- **COLLARD GREENS:** Smoked Ham Hock/ Cippolini Onions/ Apple Cider Vinegar
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **ROASTED ASPARAGUS**
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **BRUSSEL SPROUTS:** Brown Sugar/ Pancetta/ Balsamic
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **STEAMED BROCCOLI:** Lemon/ Roasted Garlic
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80

GOURMET-TO-GO ACCOMPANIMENTS CONTINUED

- **TINY GREEN BEAN PECANDINE**
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **CHARRED CORN AND PEA SUCCOTASH**
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **ZUCCHINI RIBBONS: Local Goat Cheese/ Dried Cranberries/ Pecans**
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **STREET VENDOR STYLE CORN ON THE COB: Cotija Cheese/ Spicy Mayo/ Lime (*seasonal*)**
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **OLIVE OIL ROSEMARY ROASTED POTATOES**
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **SWEET POTATO GRATIN: Housemade Marshmallow Cream/ Candied Hazelnuts**
Small (up to 5 guests) \$20/ Medium (up to 10 guests) \$40/ Large (up to 20 guests) \$80
- **TWICE BAKED TRUFFLE POTATOES \$6.50 each**
- **BLACK TRUFFLE MAC 'N' CHEESE**
Individual Serving \$8 each/ Half Pan (10-12 servings) \$80/ Whole Pan (20-24 servings) \$160
- **BACON & FIVE CHEESE MAC 'N' CHEESE**
Individual Servings \$8 each/ Half Pan (10-12 servings) \$80/ Whole Pan (20-24 servings) \$160

Delivery Charges Apply Based on Location.

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