

CAVIAR & BANANAS

MARITIME GOURMET-TO-GO CATERING SELECTIONS

Please Allow 72 Hours Notice – Six person minimum – All orders are prepared on high quality disposable platters and come with service utensils, plates, flatware and napkins.

CHEF'S SELECTION CHEESE & CHARCUTERIE BOARD:

Assorted Domestic & Imported Cheeses/ Fine Cured Hams/ Dried Sausages/ Housemade Pates/
Cornichons/ Assorted 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/ Mixed Nuts/ Housemade Crostini
Small (up to 5 guests) \$55/ Medium (up to 10 guests) \$90/ Large (up to 20 guests) \$175

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

- **RARE TUNA CROSTINI:** \$3.00
Truffled White Bean Puree/ Olive Tapenade
- **HOUSE SMOKED SALMON STUFFED MINI RED POTATOES:** \$3.00
Smoked Salmon/ Crème Fraiche/ Chives/ Caviar
- **DUCK CONFIT CANAPES:** \$2.75
Duck Confit/ Aged Gouda/ Fig Preserves/ Black Pepper Mayo/ Pickled Red Onion
- **INDONESIAN SPICED CHICKEN SATAYS:** \$2.50
Peanut Dipping Sauce
- **GREEK SKEWERS:** \$2.50
Feta/ Artichoke/ Marinated Olives/ Grape Tomato/ Oregano Vinaigrette
- **TOMATO/ WATERMELON/ FETA SKEWERS (seasonal):** \$2.50
Feta/ Seedless Watermelon/ Grape Tomato/ Vanilla Vinaigrette

FRESH HAND ROLLED 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

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) \$70/ Medium (up to 10 guests) \$140/ Large (up to 20 guests) \$280

C&B HOUSE MADE BISCUITS: *minimum 2 dozen per selection*

- **Mini Sweet Potato Biscuits:** Sliced Ham/ Gruyere/ Dijon \$2.00 each
- **Benton's Farm Country Ham Cocktail Biscuits** \$1.50 each
- **Mini Cheddar & Chive Biscuit:** Sliced Beef Tenderloin/ Caramelized Shallots/
Horseradish Aioli \$2.50 each

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

- **Chicken Pecan Salad:** Honey/ Roasted Nuts/ Wheat Bread
- **Serrano Ham and Cheese Square:** Manchego/ Dijon Butter
- **Double Decker Cucumber:** Pickled Radish/ Meyer Lemon Spread
- **Pimento Cheese “Linzer” Sandwich:**Roasted Red Pepper Jam/ Pumpernickel

C&B SLIDERS: \$3.00 each (*minimum 1 dozen per selection*)

- **Slow Braised BBQ Pork/ House Made Pickle/Brussel Sprout Cole Slaw**
- **BBQ Duck Confit/ Pickled Red Onion/ Black Pepper Mayo**
- **House Hot Smoked Salmon/ Cucumber/ Caramelized Shallots/ Horseradish Aioli**

BY THE QUART: \$15.00 each

- **Mixed Olives with Orange Zest**
- **C&B Charleston Party Mix**
- **Benne Seed Wafers**
- **Cheese Straws**
- **Candied Pecans**
- **Herbed or Spiced Mixed Nuts**

COLD DIP SELECTIONS:

- **Arugula-Pesto Goat Cheese Spread/ Roasted Red Pepper Hazelnut Spread/ Caramelized Onion & Garlic Dip/ Truffle Goat Cheese Mousse with Balsamic/ Classic Pimento Cheese/ House Made Traditional or Edamame Hummus/ Local Brew Beer Cheese Mustard**
Crispy Lavash Chips *add \$2 per person for *Fresh Vegetable Crudités*
- **Housemade Salsa/ Fresh Guacamole/ Black Bean Dip/ Tomatillo Salsa Verde**
Tri-Color Tortilla Chips
- **Beet, Goat Cheese & Orange Zest/ Herbed Balsamic Chopped Tomatoes/ Gorgonzola & Walnut/ Classic Olive Tapenade/ House Made Mozzarella/ Tuscan White Bean with Fennel**
House Made Herbed Garlic Crostini
Small (1/2 pint -5 ppl) \$25/ Medium (pint- 10 ppl.) \$50/ Large (quart- 20 ppl) \$100

PLATTERED SELECTIONS : (4 oz. per person, sliced, served room temperature)

- **FIVE HERB RUBBED PRIME BEEF TENDERLOIN:** Horseradish Crema or Béarnaise Cream
Small (up to 5 guests) \$60/ Medium (up to 10 guests) \$120/ Large (up to 20 guests) \$240
- **COCOA DUSTED SEARED BUTCHER STEAK:** Chimichurri
Small (up to 5 guests) \$50/ Medium (up to 10 guests) \$100/ Large (up to 20 guests) \$200
- **BBQ SPICED GRILLED PORK LOIN:** Roasted Corn-Bacon Relish
Small (up to 5 guests) \$40/ Medium (up to 10 guests) \$80/ Large (up to 20 guests) \$160
- **SESAME SEARED TUNA:** Wasabi Crema *add *Wakame Salad* for \$3.00 per person
Small (up to 5 guests) \$80/ Medium (up to 10 guests) \$160/ Large (up to 20 guests) \$320
- **MIXED BREAD BASKET:** Small (8-10 guests) \$10/ Large (15-20 guests) \$15

Beer, Wine, and Other Beverages Available. Ask About Our Breakfast and Lunch Options.

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