

CAVIAR & BANANAS

CATERING MENU: HORS D'OEUVRES

51 GEORGE STREET - P: 843.577.7757

Please Allow 48 Hours Notice.

A La Carte selections are designed for either passing or plattering.
Plattered selections are designed for plattering not passing.

A LA CARTE SELECTIONS: SEA

- **“CAVIAR & BANANAS”**: \$48/ dozen
Crispy Plantain/ Crème Fraiche/ Paddlefish Caviar*
**Ask about additional caviar selections*
- **KUMAMOTO OYSTERS**: \$48/ dozen
Fresh Kumamoto Oysters/ Champagne Mignonette or Cucumber-Jalapeno Granita
- **RARE TUNA CROSTINI**: \$35/ dozen
White Bean Truffle Puree/ Olive Tapenade
- **SPICY TUNA CRISPS**: \$30/ dozen
Spicy Tuna/ Wonton Crisp/ Edamame Puree
- **MINI LOBSTER “BLTs”**: \$35/ dozen
Lobster Claw/ Apple Wood Smoked Bacon/ Vine Ripe Tomato/ Frisee/ Aioli/ Brioche
- **LOBSTER COCONUT CURRY SPOONS**: \$30/ dozen
Lobster/ Coconut Curry/ Plantation Rice
- **LOBSTER “CORN DOGS”**: \$30/ dozen
“Ball Park” Mustard Sauce
- **PAELLA SPOONS**: \$30/ dozen
Lobster/ Shrimp/ Chorizo/ Saffron Rice/ Tomato
- **BOURBON-PECAN SMOKED TROUT BLINIS**: \$25/ dozen
Blue Corn Blini/ Horseradish Crème
- **“POTATO SKINS FOR GROWN-UPS”**: \$30/ dozen
Smoked Salmon/ Chives/ Crème Fraiche
- **SMOKED SALMON ‘TRUFFLES’**: \$25/ dozen
Smoked Salmon/ Dill/ Capers/ Cream Cheese/ Chopped Pistachios
- **SCALLOP CARPACCIO**: \$35/ dozen
Caviar Vinaigrette/ Cucumber/ Ginger
- **PICKLED SHRIMP CANAPES**: \$30/ dozen
Crispy Truffle Grit Cake/ Charred Corn Relish

- **COCONUT-MACADAMIA CRUSTED “DANCING SHRIMP”:** \$25/ dozen
Mango Marmalade
- **SHRIMP CEVICHE SPOONS:** \$25/ dozen
Shrimp/ Cilantro/ Citrus/ Mango
- **SHRIMP POTSTICKERS:** \$25/ dozen
Shrimp/ Ponzu Dipping Sauce
- **MARYLAND STYLE MINI CRAB ‘CUP CAKES’:** \$25/ dozen
Poblano Tartar

A LA CARTE SELECTIONS: LAND/SKY

- **SEARED KOBE BEEF PILLOWS:** \$35/ dozen
Mini Yorkshire Pudding/ Béarnaise Cream
- **GRILLED BEEF NEGAMAKI SKEWERS:** \$35/ dozen
Scallion-Soy Dipping Sauce
- **FOIE GRAS BON BONS:** \$40/ dozen
Cabernet Onions/ Spiced Syrup
- **MINI GREEN TEA SMOKED DUCK EGGROLLS:** \$25/ dozen
Voodoo Mustard/ Plum Sauce
- **DUCK CONFIT CANAPES:** \$25/ dozen
Duck Confit/ Aged Gouda/ Fig Preserves/ Black Pepper Mayo/ Pickled Red Onion
- **PROSCUITTO WRAPPED FIGS/ PEARS/ PEACHES:** \$30/ dozen (Seasonal)
Balsamic Syrup
- **MINI LAMB GYRO:** \$30/ dozen
Tomato-Mint Relish/ Tzatziki
- **ACHIOTE PULLED CHICKEN CRISPS:** \$25/ dozen
Pickled Onions/ Tomatillo Salsa
- **MINI PULLED CHICKEN TAMALES:** \$25/ dozen
Smokey Chipotle Salsa/ Crème
- **INDONESIAN SPICED CHICKEN SATAYS:** \$25/ dozen
Peanut Dipping Sauce

A LA CARTE SELECTIONS: EARTH

- **MINI WILD MUSHROOM SPRING ROLLS:** \$25/ dozen
White Truffle Oil
- **BAKED BRIE BITES:** \$25/ dozen
Apricot-Rosemary Chutney

- **VEGETARIAN PAD THAI BOXES:** \$30/ dozen
Rice Noodles/ Sprouts/ Shiitake Mushrooms/ Asparagus/ Green Onion/ In Mini Take-Out Boxes
- **GREEK SKEWERS:** \$20/ dozen
Feta/ Marinated Olives/ Grape Tomato/ Oregano-Garlic Dip
- **TOMATO/ WATERMELON/ FETA SKEWERS (seasonal):** \$20/ dozen
Feta/ Seedless Watermelon/ Grape Tomato/ Vanilla Vinaigrette
- **“ONE BITE” CAESAR SALADS:** \$20/ dozen
Crisp Parmesan/ Baby Lettuce/ Avocado Caesar Dressing
- **RATATOUILLE CUPS:** \$20/ dozen
Chopped Seasonal Vegetables/ Parmesan Cups
- **MINI SWEET ONION TARTS:** \$20/ dozen
Thyme/ Parmesan
- **ENDIVE LEAVES:** \$25/ dozen
Filled With Gorgonzola Dolce Mousse/ Toasted Pecans/ Dried Currants
- **CROSTINI:** \$20/ dozen
Choice of:
 - **Beet / Goat Cheese/ Orange Zest**
 - **Gorgonzola/ Walnut**
 - **Classic Bruschetta**
- **GRILLED PIZZETTA:** \$20/ dozen
Extra Virgin Olive Oil/ Gorgonzola/ Thyme/ Caramelized Shallots
- **WHITE TRUFFLE POPCORN:** \$30/ dozen
Parmesan/ Parsley/ White Truffle Oil Served In Retro Popcorn Boxes

PLATTERED 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: \$155
 - Georgia Sturgeon Platter: \$145
 - Paddlefish Platter: \$66
 - *Other Selections Available Via Special Order*
- **SUSHI PLATTER:**
Chef’s Selection Fresh Assorted Sushi/ Soy Sauce/ Ginger/ Wasabi
5-10 Guests \$65.00/ 10-15 Guests \$90.00
**Specialty rolls available for additional charge*
- **GRILLED ‘N’ CHILLED BBQ SHRIMP OR CLASSIC CHILLED SHRIMP COCKTAIL**
Horseradish-Tomato Sauce/ Lemon Wedges
Small: 5-10 Guests \$45/ Large: 10-15 \$65

- **TEMPURA ASPARAGUS:**
Pickled Ginger Aioli & Ponzu Dipping Sauces
5-10 Guests \$35.00/ 10-15 Guests \$50.00
- **SMOKED SALMON: VIDALIA ONION DIP:**
Served with Grilled Flatbread
5-10 Guests \$35.00/ 10-15 Guests \$55.00
- **LOWCOUNTRY CRAB DIP:**
Served with Grilled Flatbread
5-10 Guests \$35.00/ 10-15 Guests \$55.00
- **TRUFFLED CHIPS & DIP:**
Truffle Cheese Mousse/ House-Made Balsamic and Sea Salt Potato Chips
5-10 Guests \$35.00/ 10-15 Guests \$55.00
- **ROASTED TOMATO-GOAT CHEESE 'FONDUE':**
Garlic Bread Dipping Toasts
5-10 Guests \$35.00/ 10-15 Guests \$55.00
- **DEVILED EGGS THREE WAYS:**
Classic/ Pimento Cheese/ Duck Confit
5-10 Guests \$35.00/ 10-15 Guests \$55.00
- **HOUSE-MADE HUMMUS:**
Choice of Classic or Edamame/ Served with Crisp Pita/ Assorted Crudités
5-10 Guests \$24/ 10-15 Guests \$46
- **MIXED OLIVES:**
Assorted Mixed Olive/ Orange Zest
5-10 Guests \$25/ 10-15 Guests \$40
- **SPICED NUTS:**
Assorted Mixed Nuts/ Rosemary/ Chiles
5-10 Guests \$25/ 10-15 Guests \$40
- **HOUSE-MADE BARBEQUE CHIPS:**
House-Made Chips/Barbeque Spices
5-10 Guests \$25/ 10-15 Guests \$35

TEA SANDWICH SELECTIONS: \$2/ each (minimum 1 dozen per selection)

Choice of:

- **Tarragon Shrimp Salad**
- **Chicken Pecan Salad**
- **Curried Egg Salad**
- **Citrus-Crab Salad**
- **Serrano Ham and Chef's Selection Cheese**
- **Proper English Cucumber**
- **Pimento Cheese**