

# HIGH COTTON HORS D'OEUVRES

PRICED PER PIECE

## HOT

NEW YORK STRIP BROCHETTE \$2.00  
HENRY BAIN GLAZE

GINGER MARINATED  
CHICKEN SATAY \$1.50  
PEANUT SAUCE

BACON WRAPPED SHRIMP \$2.00  
MUSTARD BARBEQUE SAUCE

JUMBO LUMP CRAB CAKES \$2.75  
PRESERVE LEMON REMOULADE

BUTTERMILK FRIED OYSTERS \$1.75  
GREEN GODDESS DIP

STUFFED MUSHROOMS \$1.25  
GOAT CHEESE & SPINACH

BRAISED PORK BISCUITS \$1.50  
CAROLINA MUSTARD SAUCE

PECAN FRIED LOCAL GOAT CHEESE \$1.25  
WITH LOCAL HONEY

## COLD

DEVEILED EGGS AND BACON \$1.00  
FARMER EGGS

TUNA TARTAR \$2.50  
WONTON CHIP, SESAME, HOISIN SAUCE

CLASSIC CAROLINA  
SHRIMP COCKTAIL \$2.00  
TRADITIONAL COCKTAIL SAUCE, LEMONS

JUMBO LUMP CRAB SALAD \$2.25  
PUFF PASTRY, CITRUS DRESSING

MUSHROOM CROSTINI \$1.25  
PARMESAN, BALSAMIC ONIONS

HOUSE CURED SALAMI \$1.25  
HERBED CREAM CHEESE

CAPRESE SALAD SKEWER \$1.25  
GRAPE TOMATOES, BASIL, MOZZARELLA, BALSAMIC

OYSTERS ON THE HALF SHELL \$MP  
MIGNONETTE

## PLATTERS

PRICED PER PERSON

HOUSE MADE PIMENTO CHEESE DIP \$2.00  
BENNE SEED CRACKERS

TRADITIONAL SMOKED SALMON \$6.00  
TOASTED LAVASH, CHOPPED EGG, SHALLOTS, CAPERS, CRÈME FRAÎCHE

DOMESTIC ARTISANAL CHEESE & FRUIT DISPLAY \$7.00  
WATER CRACKERS, GREEN APPLES, FIGS, GRAPES

HIGH COTTON ANTIPASTO PLATTER \$5.00  
HOUSE CURED SALAMIS, HAMS, RILLETTES, & PÂTÉS WITH PULLED  
MOZZARELLA, TOASTED PEPPERS, OLIVES, PICKLES, MUSTARD, TOAST

VEGETABLE PLATTER \$3.00  
ASSORTMENT OF STEAMED AND RAW

HIGH COTTON SEAFOOD TOWER \$MP  
JUMBO SHRIMP, LOBSTER, MUSSELS, CRABMEAT, OYSTERS,  
MIGNONETTE, COCKTAIL SAUCE (MINIMUM 20PPL)

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE AND 9.5% SALES TAX