

Meadowbrook Inn Hors d'oeuvre Buffets

(Selections Priced per Person and Range from \$18.95++ to \$24.95++)

Menu Option 1

Fruit and Domestic Cheese Display with Cracker Assortment
Fresh Vegetable Display with Green Onion Dip
Deviled Egg Canapés on Toast Points

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Andouille, Asiago Cheese and Caramelized Onion Stuffed Red Bliss Potatoes
Broiled Bacon Wrapped Marinated Chicken Breast
Hot Blue Crab Dip with Crostini

Menu Option 2

Baby Mozzarella, Fresh Basil and Red Onion Stuffed Roma Tomatoes
Open Face Canapés Assortment
Finger Sandwich Assortment

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Sweet & Sour Cajun Sausage Balls
Grilled Chicken Satay with Wasabiyaki Sauce
Mini Potato-Parmesan Potato Cakes with Dill-Dijon Sauce

Menu Option 3

Marinated Fresh Vegetable Display with Fresh Herb Vinaigrette
Domestic and Tropical Fruit Display with Honey Yogurt Dip
Queso and Tomatillo Dip with Crostini and Assorted Chips
Open Face Canapés Assortment

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Pork Loin, Pineapple and Roasted Red Pepper Brochettes with Curried Peach Dip
Buffalo Chicken Tenders with Celery Sticks and Bleu Cheese and Ranch Dip
Grilled Black Eye Pea Cakes with Preserved Ginger Tomato Jam
Grilled Mini Crab Cakes with Cajun Remoulade

**Please Contact Group Sales for more Information @
800.456.5456**

Themed Hors d'oeuvre Buffets

(Selections Priced per Person and Range from \$24.95++ to \$32.95++)

Southern Hors d'oeuvre Buffet

Heirloom Tomato, Fresh Basil and Baby Mozzarella Brochettes w/ Fresh Vinaigrette
'Hoppin John' Shrimp & Rice Salad in Bibb Lettuce Cups
Fresh Fruit and Regional Cheese Board Display
Marinated Asparagus Spears with Béarnaise Mouseline

Pit Ham, Green Onion and Asiago Cheese Stuffed Bliss Potato Cups
Grilled Charleston Shrimp & Cheese Grits Cakes with Tasso Crème Gravy
Braised Pork Riblets w/ Southern Style BBQ Glaze
McClellanville Grilled Crab Cakes w/ Tartar Sauce

Caribbean Hors d'oeuvres Buffet

Black Bean Hummus with Banana Chips
Zesty Crab Salad in Wonton Cups
Tropical Fruit Volcano Display
Lemon and Passion Fruit Tarts
Island Vegetable Display

Jerk Chicken on Sugar Cane Skewers with a Blackberry Brandy Dipping Sauce
Cinnamon Sugar Crusted Fried Plantain with Coconut Crème Dip
Warm Aranitas (plantain) Pancakes with Fruit Toppings
Island Shrimp & Scallop Brochettes with Mango Salsa
Pork Picadillo in Tortilla Cups

Louisiana Cajun Hors d'oeuvre Buffet

Shrimp Louie & Avocado Salad Tortilla Cups
Cajun Poached Salmon with Dill Sauce Cucumber Cups
Creole Tomatoes, Mozzarella and Fresh Basil Napoleons
Grilled Spicy Pineapple and Bananas on Sugar Cane Skewers with Coconut-Chile Crème

Blackened Gulf Shrimp and Fried Okra Brochettes w/ Creole Sauce
Fried Chayote Squash Batons with Garlic-Cilantro Sour Cream
Blackened Strip Steak and Oysters Etouffee Brochettes
Louisiana Grilled Gulf Crab Cakes with Cajun Remoulade
Chicken Etouffee with Cheese Grits Cups

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