



Appetizer Platter Selections

BLACK OLIVE TAPENADE

Roasted Red Pepper and
Black Olive Tapenade on Parmesan Toast

SCOTTISH SMOKED SALMON

With Dill Sauce
on Sourdough Croutons

FRIED GULF OYSTER SLIDERS

Fried Gulf Oyster on Brioche Roll with Pickled
Red Onion, Arugula, and Habanero Aioli

BLOODY MARY OYSTERS SHOOTERS

Fried Gulf Oysters Served
with Spicy Cocktail Sauce

CHICKEN SATAYS

Free Range Chicken
Brushed with Our Family's
Recipe Barbeque Sauce

HOT CHICKEN FRIED QUAIL

Nashville Hot Chicken Fried Quail, Spicy Georgia
Quail with Hot Chicken Rub Served on Grilled
Rustic Bread and Traditional Dill Chip

FRIED POTATO CAKES

Mini Potato Cakes Topped
with Cream Frasche and Caviar

FRIED CALAMARI

Served with
Spicy Marinara Sauce

BEEF TENDERLOIN SKEWERS

Aged Midwest Tenderloin Skewers
with Grilled Onion and Pepper

BEEF TENDERLOIN BISCUITS

Aged Midwest Tenderloin on Buttermilk
Biscuits with Horseradish Chive Cream Fresh

JUMBO LUMP CRAB MEAT

Jumbo Lump Crab Meat and
Fresh Herbs Baked in a Puff Pastry

BLACKENED MISSISSIPPI CATFISH

Coated with Red Pepper and Creole Spices
Cooked in a Cast Iron Skillet

JUMBO GULF SHRIMP

With Cajun Remoulade Sauce
Served in a Martini Glass

BAR-B-CUED PRAWNS

Stuffed with Basil and Wrapped
in Hickory Smoked Bacon