

## *The Hors d'oeuvres Experience*

*Plates, flatware, cups and napkins are not included with this menu but can be added at an additional charge  
Food and beverage minimums will be applied*

**\$6 Per Person Per Item**

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### Green Apple and Walnut Bruschetta

Salted green apple, olive oil, grape tomatoes, crumbled feta, walnuts and fresh basil on top of a buttered

garlic French baguette finished with balsamic glaze

### Southern Caviar Salsa

Black eyed peas mixed with peppers, tomatoes, corn, cilantro, jalapeños and served with tortilla chips

### Stuffed Mushrooms

White mushroom caps stuffed with parmesan breading and topped with Kentucky bourbon BellaVitano grated cheese

### Gruyere, Chardonnay Mushroom, and Balsamic Caramelized Onion Bites

White mushroom caps stuffed with parmesan breading and topped with grated Kentucky bourbon BellaVitano cheese

### Creamy Dreamy Parmesan Spinach Dip

Creamy and cheesy. Made in house and served warm with French bread and pita chips

### Collard Green Dip

Just like the spinach dip but made with collard greens. Made in house and served warm with French bread and pita chips

### Pimento Cheese and Sausage Dip

Hot pimento cheese and sausage, served with tortilla chips

### Onion Bacon Marmalade Bites

Balsamic caramelized onions, mushrooms sautéed in chardonnay and butter, and applewood smoked gruyere cheese made in puff pastry

### Spanakopita Bites

Spinach, feta, and caramelized onions baked in a puff pastry cup

### Honey Goat Cheese Toast

Crunchy toast with a creamy goat cheese spread, drizzled with honey, and topped with walnuts and fresh thyme

### Fried Chicken Salad Crostini

Gourmet fried chicken salad on top of a toasted open face baguette

### Sweet Potato Chutney Crostini

Sweet potatoes, apples, golden raisins and red peppers cooked into a sweet chutney and on top of goat cheese and a butter toasted baguette

### Stuffed Mushrooms

White mushroom caps stuffed and topped with parmesan cheese

### Zucchini Fritters

Handmade zucchini cakes, parmesan cheese, pan fried, and served with a dipping sauce

### Fruit Board

Mixed seasonal fruit display

### **\$8 Per Person Per Item**

### BBQ Pulled Chicken Sliders

Pulled BBQ, house made cabbage slaw, and sandwich pickles on top of a mini roll

### Chicken Cordon Bleu Sliders

Fried chicken, ham, and cheese on a mini roll

### Mini Salmon Croquettes

Seasoned and chopped salmon formed into a mini cake, flash fried, and served with an aioli dipping sauce

### Fried Deviled Eggs

Deviled eggs flash fried and topped with smoky egg filling and Jalapeno crisps

### Pineapple Chicken Skewers

Pineapple and chicken on a skewer with a balsamic glaze drizzle

### Steak and Bleu Cheese Stuffed Mushrooms

White mushroom caps stuffed with house seasoned slow cooked beef, sautéed onions, and topped with bleu cheese crumbles

### Shrimp and Grit Shooters

Handmade zucchini cakes, parmesan cheese, pan fried, and served with a dipping sauce

### Shrimp Cocktail

Seasoned and cooked shrimp and cocktail sauce

## \$10 Per Person Per Item

### Shrimp Toast

Seasoned shrimp and chive cream cheese mixture on top of a buttery garlic and herb French baguette and

topped off with Kentucky bourbon BellaVitano cheese and chives. OMG this is sooo good!

### Open Face Smoked Salmon and Cream Cheese Canape

Smoked salmon, cream cheese, capers and dill on top of everything bagel seasoned baguette

### Crab Stuffed Mushrooms

White mushroom caps stuffed with crab meat and topped with grated parmesan cheese

### Crawfish Mac and Cheese Shooters

Keedra's famous creamy 5 cheese mac and cheese stuffed with crawfish, topped with Kentucky bourbon

bellavitano cheese, served in a party shooters

### Mini Crab Cakes

Succulent crab meat, seasoned, and served with an aioli dipping sauce

### Slow Cooked Beef and Brie Sliders

Beef sauced with onion jam and paired with brie cheese on a sweet roll

### Hot Seafood Dip

Shrimp and crab served as a hot dip with French bread

### Seafood Pasta

Shrimp and real crab meat pasta and a creamy housemade pasta sauce

### Smokehouse Maple Chicken and Mac and Cheese Egg Rolls

Smokehouse maple seasoned chicken with smoked gouda mac n cheese in a hand rolled fried egg roll

### Chimichurri Steak Skewers

Steak and peppers on a skewer with a chimichurri dipping sauce

### Hand Rolled Meatballs

Beef or turkey meat, onions, peppers, mozzarella cheese, topped with a homemade bbq sauce

### Charcuterie Board

A variety of gourmet meats, cheeses, crackers and jams paired with a variety of fruits and vegetable

## Vegan Options

per person price



### Green Apple and Walnut Bruschetta

Salted green apple, olive oil, grape tomatoes, crumbled feta, walnuts and fresh basil on top of a buttered

garlic French baguette finished with balsamic glaze

Fruit Board \$6

Mixed fruit display

### Southern Caviar Salsa \$6

Black eyed peas mixed with peppers, tomatoes, corn, cilantro, jalapeños and served with tortilla chips

Zucchini Fritters \$8

Handmade zucchini cakes, parmesan cheese, pan fried, and served with a dipping sauce

### Vegan Stuffed Mushrooms \$10

White mushroom caps stuffed and topped with vegan parmesan cheese

### Creamy Dreamy Vegan Spinach Dip \$10

Made with vegan dairy products. Made in house and served warm with French bread and pita chips

### Vegan BBQ Meatballs \$16

Beyond meat, onions, peppers, vegan mozzarella, in a housemade vegan bbq sauce

## Dessert Plates

\$5 - \$8\*\* per person

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### Strawberry Short Cake Biscuit

A sweet homemade biscuit topped with liquor infused strawberry sauce and house made whipped cream

and sprinkled in powdered sugar

### Southern Banana Puddin

Gingersnaps, fluffy banana puddin, and a housemade whipped cream.

### Southern Peach Cobbler

Marinated peaches in a scratchmade crust

### Drunken Banana Puddin\*\*

Gingersnaps, bourbon infused banana puddin, and a housemade whipped cream.

### Chocolate Espresso Cake Shooters\*\*

Moist chocolate cake espresso flavored mascarpone cheese covered in a rich milk chocolate ganache

### Vegan Chocolate Cake\*\*

Moist scratchmade chocolate cake and creamy butter cream icing

### Vegan Carrot Cake\*\*

Moist scratchmade carrot cake with a vegan cream cheese icing