

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

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

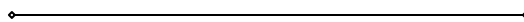
Zucchini Fritters

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

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