

## *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*

*A 25% presentation and display fee and tax are both applied to all catering invoices*

### \$5 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

### Housemade Queso

Onions, peppers, and cheese served with fried tortilla chips

### 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

## \$7 Per Person Per Item

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### 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 Grits

Sautéed shrimp and chicken sausage over applewood smoked gouda grits and Keedra's shrimp n grit sauce

### Shrimp Cocktail

Seasoned and cooked shrimp and cocktail sauce

### Mac and Cheese

Keedra's famous creamy mac and cheese with hints of smokiness

## \$9 Per Person Per Item

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### 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

### Roasted Chicken Wings

Your choice of BBQ, Roasted Herb, Lemon Pepper, Garlic Parmesan, Sweet Chili

### Crawfish Mac and Cheese

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

bellavitano cheese

### Pulled Honey Hot Chicken Dip

Pulled chicken in a honey hot sauce and served warmed

### Crab Balls

Succulent crab meat, seasoned, and served with a seafood 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

### Herb Crusted Lamb Chops

Lamb chops crusted in herbs and cooked to perfection

### Salmon Fillet

Whole salmon fillet, seasoned and topped with capers

## Vegan Options

per person price

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### Green Apple and Walnut Bruschetta. \$5

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 \$5

Mixed fruit display

### Southern Caviar Salsa \$5

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 \$12

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



## Unlimited Beverages

\$1.50 per person

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Scratchmade Basil Lemonade

Scratchmade lemonade flavored with basil leaves

Scratchmade Lemonade

Made with real lemons

Hinted Mint Iced Tea

Made from scratch flavored with mint leaves

