



## **DIYC Cocktail Reception**

**\$\$+Tax+Gratuity**

Display

*please choose one*

Charcuterie and Artisanal Cheese Display

*preserves, dijon, crostini*

Poached Side of Salmon

*traditional accoutrements, bagel chips*

Grilled Vegetable Crudites

*butterbean hummus, buttermilk-chive dressing*

Assorted Dips & Crostini

*pimento cheese, butterbean hummus, red pepper romesco*

Southern

*Buttermilk biscuits, harvest pimento cheese, fresh pork rinds, and deviled eggs, seasonal preserves*



Passed Appetizers

*please choose five*

Braised beef short rib tostada

Applewood bacon-wrapped scallops

Potato latke, spiced pear compote

Feta-stuffed lamb meatball, tzatziki

Mozzarella-stuffed arancini

Truffled artichoke beggar's purse

Tuna tartare on curried wonton

Pickled shrimp skewer

Chip-coated fish bite with malted vinegar aioli

Crispy halloumi bite with hot honey

Fried green tomato & pimento cheese

Pulled pork & collard green wonton

Lowcountry shrimp roll

Citrus crab salad in endive