

4th & Swift

Canapé/ Reception Menu

Pick 6

\$20 per person

Hot

Georgia White Shrimp “a la plancha”

Mini Crab Cakes with Sambal Mayo

Fried Pickle Chips with Spicy Aioli

Mini Lamb Gyro with Red Chilis and Lime

Confit Duck Spring Rolls, Plum-Peppercorn Sauce

Sweet and Sour Berkshire Pork on Cheddar Biscuits

Charred Steak Skewers, Black Radish Kimchi

Mini “BLT”- Pork Belly, Lettuce, Tomato, Mayo

Cold

Smoked Georgia Trout with Apples & Horseradish

Deviled Eggs, Black Truffle Oil

Herbed Goat Cheese Stuffed Piquillo Peppers

Wild Salmon Tartar, Mustard Oil, Cracker Bread

Endive, Vanilla Poached Pear, Blue Cheese,
Candied Walnut

Charred Beef Carpaccio, Arbequina Olive Chimi

Pick 3

(includes baskets of house baked bread)

\$25 per person

Assorted Artisanal Meats, Olives, House Made Pickles, Violette Mustard

A Selection of Southern Farmstead Cheese, House Made Condiments, Crispy Flatbread

Balsamic Braised Local Farm Beets, Whipped Goat Cheese, Preserved Lemon, Himalayan Pink Salt

Shaved Fennel and Parsley Salad, Caper Berries, Red Onions

Crispy Brussels Sprout and Apple Salad, Toasted Pistachios, Aged Sherry Dressing, Crema