

Hors d'oeuvres & Tailgating Menu

Assorted Hors d'oeuvres

Scallops wrapped in bacon
Beef Tips with Blue Cheese
Meatballs: Swedish, BBQ, Sweet & Sour, Tomato Basil
Chicken tenders with honey mustard
Roasted vegetable pinwheels
Home-made mini chicken salad croissants
Cuban Rub Pork Loin Sliders
Finger Sandwiches, Deviled Eggs
Petite quiche, choice of filling
Fresh Roma tomato tartlets
Spring rolls with Thai dipping sauce
Mini crab cakes with remoulade
Cocktail smokies
Shrimp & Pea Pod Skewers
Large Shrimp Cocktail & cocktail sauce
Sweet Potato Biscuits with Ham and Dijon
Imported or Domestic cheese
Seasonal fruit with Grand Marnier dip
Seasonal vegetable platter
Grilled, marinated vegetable Antipasto platter
Crab or Spinach stuffed mushrooms
Chicken OR Beef skewers with oriental BBQ sauce
Chicken OR Beef Teriyaki skewers
Smoked salmon side with proper condiments
Roasted pepper, mint, goat cheese wraps
Greek Chicken Bites

Spreads and Dips

Hot seafood spread with pita chips
Cold shrimp dip with assorted crackers
Layered Mexican dip with nacho chips
Pecan cheese spread with strawberry preserves
and Ritz crackers
Roasted vegetable cheese torte with assorted crackers
Hot Spinach & Artichoke spread with Pita chips
Pimento Cheese spread

Dessert Hors d'oeuvre

Golden amaretto cream cheese torte with ginger snaps
NY Cheese Cake dip with mini cookies
Chocolate ganache fruit dip
Mini cream puffs dipped in chocolate
Key Lime Bars, Brownies, Lemon bars
Chocolate dipped strawberries *Seasonal*
An assortment of mini bars, cookies and sweets

*Culinary Kitchens by
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