

S ALTHOUSE

South Carolina Aquarium

Passed Hors d'oeuvres Reception

All Menu Items are Sourced From Local Waters

Server-Passed Canapés – One Bite Delights

Duck “Rueben”

Duck Pastrami, Grilled Pumpernickel,
Three-Mustard Butter,
Ten-Year Aged Cheddar
(origin) North Carolina – Winston Salem

“Fish & Chip”

Smoked Local Mahi,
Purple Potato Gaufrette,
Holy City Brewing Fancy Stout Aioli,
Micro Arugula
(origin) South Carolina – Charleston

Clammer Dave’s Ceviche

Local Little Neck Clam,
Orange, Lemongrass,
Rainbow Carrot, Fennel
(origin) South Carolina - Charleston

Little River Crudo

Fresh Wahoo Crudo,
Snap Pea Puree,
Pistachio Dust, Daikon
(origin) South Carolina – Little River

Local Farmer’s Skewer

Golden Beet, Carrot, Radish, Green Goddess,
Lone Palmetto Farm’s Salt & Pepper Chevre
(origin) South Carolina – Ambrose Farms

*Menu Price Per Guest
\$18 plus service and tax*