

S ALTHOUSE

South Carolina Aquarium

Passed Hors d'oeuvres Reception

Server-Passed Canapés – One Bite Delights

Duck Reuben

Smoked Duck, Fermented Cabbage,
Aged Provolone, Russian Dressing

Beignet Fried Shrimp

Garlic Aioli

Clammer Dave's Ceviche

Local Little Neck Clam,
Orange, Lemongrass,
Rainbow Carrot, Fennel (GF)

Spicy Ahi Tuna Crisp

Edamame Puree,
Salthouse Sweet-n-Sour,
Fried Wonton

Local Cheese Crostini

Salthouse Apricot Jam,
Local Honey,
South Carolina Pecan (V)

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