

# P A S S E D H O R S D ' O E U V R E S

*Designed to be chef assembled and server passed  
Pricing based on number of selections and duration of service*

## FROM THE OCEAN, CREEKS, & RIVERS

---

### BEET CURED SALMON

Cured Salmon | Boursin | Rustic Crisp Bread

### LOCAL CLAM CEVICHE

Little Neck Clam | Orange | Lemongrass | Rainbow Carrot | Fennel

### MINI SHRIMP & GRIT CAKE

Local Shrimp | Anson Mill Grit Cake | Piquillo Pepper Confit | Tasso Ham Jam

### AHI TUNA CROSTINI

Truffled Chickpea Purée | Candied Carrot Coulis | Toasted Benne Seed

### SPICY AHI TUNA CUP

Edamame Purée | Salthouse Sweet-n-Sour | Fried Wonton Cup

### MINI CRAB CAKE

Remoulade | Roasted Red Pepper Relish

### MINI LOBSTER BLT

Fresh Lobster Claw | Neuskies Bacon | Roasted Tomato Jam | Toasted Brioche

### SMOKED SALMON CANAPÉ

Salthouse Smoked Salmon | Fresh Dill | Crème Fraiche | Salmon Roe | Pumpernickel Crostini

### BLOODY MARY SHRIMP PIPETTES

Citrus Marinated Shrimp | Salthouse & Natural Blonde Bloody Mary Mix | Fresh Lime (GF)

### CAVIAR CHIP

House Made Potato Chip | Caviar | Smoky Crème Fraiche (GF)

### DEVILED FARM EGG

Pickle Jus | Caviar | Chive (GF)

### SALTHOUSE SHE CRAB SOUP EN DEMITASSE

Sherry | Crème Fraiche

### SHRIMP BEIGNET

Garlic Aioli

### SEARED SCALLOP LOLLIPOP

Smoked Blueberry Gastrique | Benne Wafer Crumble | Edible Flower

### POACHED LOCAL FISH SPOON

Coconut Oil | Compressed Cantaloupe | Yuzu | Seaweed Salad (GF)

## FROM THE FARM

---

### COUNTRY PÂTÉ

Lusty Monk Mustard | Pickled Green Strawberry | Arugula (GF)

### DUCK CONFIT CANAPÉ

Ashley Farms Duck | Fig Jam | Black Pepper Aioli | Aged Gouda | Pickled Red Onion | Toasted Brioche

### TENNESSEE COUNTRY HAM & BURRATA CROSTINI

Salthouse Apple Butter | Aged Balsamic | Bulls Bay Sea Salt

### DUCK REUBEN

Smoked Duck | Fermented Cabbage | Aged Provolone | Russian Dressing

### LAMB KEFTA

Marinated Cucumber | Mint | Feta Mornay

### LAMB GYRO

Salthouse Spiced Lamb | Braised Greens | Feta | Tzatziki | Phyllo Cup

### FOIE GRAS PB&J

Foie Gras Mousse | Cashew Butter | Apricot Jam | Mini Toast

### ASHLEY FARMS ROASTED CHICKEN SALAD

Aioli | Sorghum | Snap Pea | Pickled Grape | Candied Pecan | Toasted Wheat

### PÂTÉ MAISON

Chef's Selection Pâté | Mini Toast



# P A S S E D H O R S D ' O E U V R E S

*Designed to be chef assembled and server passed  
Pricing based on number of selections and duration of service*

## FROM THE FARM (CONT.)

---

### PORK RIND

Pimento Cheese Mousse | Pickled Green Tomato Chow-Chow |  
Marinated Chive (GF)

### CHORIZO STUFFED FRIED OLIVE

Herbes De Provence Olive | Local Chorizo | Chive Bread Crumb

### SHAVED BEEF CARPACCIO CROSTINI

Kale Caesar | Parmesan Reggiano | Cured Egg Yolk

### BRAISED BEEF SHORT RIB SPOON

Smoked Potato Purée | Parmesan Gremolata | Fried Shallots

### HERITAGE FARM SMOKED BBQ PORK

Creamed Corn | Sweet Potato Strings | Corn Tortilla (GF)

### MINI KENTUCKY HOT BROWN

Smoked Turkey | Neuskies Bacon | Cajun Cheddar Mornay |  
Tomato Jam | Toasted White Bread

### CHICKEN SATAY

Compressed Mango | Pomegranate Molasses |  
Toasted Cashew (GF)

### MINI MEATBALL LOLLIPOP

Marzano Tomato | Powdered Parmesan | Basil

### SOUTHERN MUFFALATA

Fried Bologna | Olive Salad | Provolone | Benne Wafer

### PORK BELLY CRISP

Rosemary Crisp Bread | Pimento Cheese Mousse | Fermented  
Cabbage | Chervil

## SALTHOUSE SOUP SHOTS

---

### SPRING/SUMMER (COOL)

Seasonal Gazpacho (Tomato, Peach, Watermelon)(GF, V, VE) |  
Carrot-Ginger (GF, V, VE) | English Pea & Yuzu (GF, V, VE) |  
Cucumber & Avocado (GF, V, VE) | Chilled Corn Chowder (GF, V)

### FALL/WINTER (WARM)

Heirloom Tomato Soup (GF, V) | Butternut Squash (GF, V) |  
Truffle Potato (GF, V) | Mepkin Abbey Mushroom Bisque (GF, V)

## FROM THE FIELDS

---

### MELON, FETA, TOMATO PIPETTE

Seasonal Melon | Feta Mousse | Fresh Tomato | Lemon  
Vinaigrette | Vanilla Sea Salt (GF, V)

### LOCAL CHEESE CROSTINI

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

### DROP-N-THE-BEET NAPOLEON

Red & Golden Beet | Local Goat Cheese | Pistachio (GF, V)

### BELGIAN ENDIVE CANAPÉ

Point Reyes Blue Cheese Mousse | Smoked Cranberry Jam |  
South Carolina Roasted Pecan | Fresh Lemon (GF, V)

### WATERMELON CANAPÉ (SEASONAL)

Compressed Watermelon | Local Goat Cheese |  
Pickled Rhubarb | Vanilla Sea Salt (GF, V)

### ZUCCHINI & FETA CANAPÉ

Olive and Basil Tapenade (GF, V)

### TEMPURA LOCAL OKRA

Goat Cheese Mousse | Pickled Rhubarb (V)

### TOMATO PIE TARTLET

Local Tomato | Parmesan (V)

### HEIRLOOM CAPRESE SPOON

Heirloom Tomato | Salthouse Mozzarella | Balsamic "Caviar" |  
Fresh Basil (GF, V)

### MINI FRIED EGGPLANT PARMESAN

Parmesan Mornay | Tomato Jam | Fresh Oregano (V)

### CURRIED BUTTERNUT SQUASH CAKE

Mint Pesto | Crème Fraiche (GF, V)

