



Melanie Rowe

CATERING

Buffets tables have floor length linens and appropriate heating and serving devices. Each buffet is fully setup and staffed appropriately. Guest table linens are available as well as floral arrangements. Our food is handmade, fresh and beautifully presented. Menus can be customized at the discretion of the client. We specialize in preparing food that meets allergy and food sensitivity requirements.

Heavy Hors d'oeuvres menu 1

Caribbean Chicken Skewer or Teriyaki Chicken Skewers

Crisp, hand cut vegetables with Homemade Ranch Dip

Vegetable Nut Finger Sandwiches or Pimento Cheese finger Sandwiches

Fresh Seasonal Fruit Display

Dip Duo

....please select two dips

Served with homemade Taco Chips and Crostini:

Spicy Cheddar and Artichoke Dip Our delicious homemade Guacamole

Tomato Basil Red Pepper Hummus White Bean Dip

Hot Spinach and Artichoke

Choose two for your guests

Banana Pudding Shots Caramel Cheesecake Bites

Limoncello Shots with Blueberries Chocolate Decadence Bites

Chocolate Truffle Tartlets Chocolate Mousse Shots with Strawberries

Southern Iced Tea

Pricing includes disposable plates, cups, cutlery, napkins

\$20.00pp + tax

(35 person minimum at this price)

Service fees apply.