

4th & Swift

Reception Menu

Pick 6 from either column

\$25 per person

Hot

Georgia White Shrimp Skewers “a la plancha”
Mini Crab Cakes with Sambal Mayo
Fried Pickle Chips with Spicy Aioli
Sweet & Sour Berkshire Pork on Tiny Cheddar Biscuits
Charred Steak Skewers, Georgia Peanut Sauce
Mini “BLT”- Pork Belly, Lettuce, Tomato, Mayo
Crispy Lemon Sole “Fingers” Lemon Tartar
Fried Breast of Quail, English Mustard Sauce
Lamb and Ricotta Meatballs
Seared Scallops with Olive Tapanade
Parmesan and Truffle Popcorn
Seared Diver Scallop, Caper and Grape Relish

Cold

Smoked Georgia Trout with Apples & Horseradish
Deviled Farm Eggs, White Anchovy, Black Truffle Oil
Herbed Goat Cheese Stuffed Piquillo Peppers
House Smoked Salmon, Dill-Lime Crema, Cracker Bread
Endive, Vanilla Poached Pear, Feta, Pistachio
Yellow Fin Tuna Ceviche, Crushed Olive Chimi
Shrimp Remoulade, Brioche Toast
Grass Fed Beef Tartar with Hot Mustard Oil
Naan Bread with Fava Bean Hummus, Olives and Mint

Platters Serving 4 Guests Each

Selection of Assorted Artisanal Meats, Olives, House Made Pickles, Violette Mustard	15
Selection of Southern Farmstead Cheese, House Made Condiments, Crispy Flatbread	16

**all items are due to seasonal availability*