

# HORS D'OEUVRES



Small yet exquisite bites, Hors D'oeuvres can be butler passed, displayed or can be combined with choices our Stations menu. In order to satisfy the appetite of your guests, we recommend the following:

Pre-dinner drink reception: Three Hor D'oeuvre selections per person  
Stand-alone cocktail party: Three Hor D'oeuvre selections and three Stations per person (separate menu)



## TIER 1 ~ \$2.95 per hor d'oeuvre selection

### CANNELINI

White bean bruschetta with pancetta on a crostini

### FRIED GREEN TOMATOES

Fried green tomatoes with pimento cheese

### MUSHROOMS

Spinach artichoke stuffed mushrooms with a herb panko

### HASH

Low country hash with a roasted shallot aioli and micro greens

### SATAY

Marinated chicken skewer with a Thai peanut sauce

### POT STICKERS

Fried pork pot stickers with a sweet chili dipping sauce

### CAPRESE

Caprese skewer of tomato, mozzarella, artichokes with a basil balsamic reduction

### RISOTTO

Parmesan risotto fritter with a pesto dipping sauce

## TIER 2 ~ \$3.95 per hor d'oeuvre selection

### CANAPÉ

Smoked salmon canape with a tapenade and lemon crème fraiche

### SPRING ROLL

Chicken and vegetable spring roll with a chipotle aioli

### RAVIOLI

Fried cheese ravioli with marinara sauce

### CHILI STEAK

Chili rubbed steak skewer with a chimichurri sauce

### SLIDER

Pork tenderloin slider with lettuce, tomato, dijonaise sauce and whipped boursin

### TENDERS

Panko chicken tenders with a Korean BBQ sauce

### MAC N' CHEESE

Macaroni and cheese with garlic herb breadcrumbs

## TIER 3 ~ \$5.95 per hor d'oeuvre selection

### CRAB MARTINI

Southern crab martini with roasted corn and bell peppers

### SCALLOPS

Pan seared scallops wrapped in Applewood smoked bacon

### CARPACCIO

Sirloin with pineapple kiwi salsa and shaved parmesan on a crostini

 Vegetarian  Vegan  Gluten Free

Due to the nature of our industry, prices are subject to change.  
Prices exclude a 20% service charge and a 10% sales tax.

**RIVERBANKS**  
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