

# Hors D'oeuvres Menu

## Butler-Passed

(The following menu prices are based on their being Butler-Passed for up to 45 minutes prior to dinner)

### **Grilled Rosemary Shrimp & Tear-Drop Tomato**

Marinated Jumbo Shrimp and Tear-Drop tomato grilled on a Fresh Rosemary Skewer  
\$3.50 per person

### **Mini Crab Cakes**

Chef Terrell's recipe loaded with Jumbo Lump Crab Meat, sweet peppers and other secret ingredients. Served with house-made Remoulade sauce and artfully garnished making them look as good as they taste. \$3.50 per person

### **Mini Shrimp Cocktails**

Jumbo Shrimp served in shooter with Cocktail Sauce and garnished with Lemon slice \$4.50 per person

### **Caribbean Jerk Lollipop**

Jerk Beef Lollipop served with Mango Pepper Relish \$3.50 per person

### **Lobster BLT's**

Bacon, Lettuce, Tomato, and Lobster on Sour Dough bread with Lemon Aioli \$4.00 per person

### **Double Tomato Bruschetta**

A combination of Fresh Tomatoes, Sun-Dried Tomatoes and Fresh Mozzarella make this the best Bruschetta ever! Served with toasted crostini \$2.50 per person

### **Curried Chicken Salad in Filo Cups**

A light Sprinkle of Curry gives our Chicken Salad a slight "nutty" flavor that goes great with the crunch of the Filo \$2.50 per person

### **Asparagus Wrapped in Prosciutto**

Asparagus wrapped in strips of Prosciutto, served Balsamic Syrup and Garnished with Parmesan cheese \$4.00 per person

### **Mini Beef Wellingtons**

Beef Tips, sautéed Mushrooms, and Pate Served with a Shallot Wine Sauce \$4.50 per person

### **Coconut Chicken Bites**

Boneless Chicken Bites, dusted with Coconut Japanese bread crumbs, and Pan-Fried until golden Brown. Served with Honey Mustard BBQ Sauce - \$3.00 per person

### **Caramelized Onion Tarts**

Sweet Onions and Swiss Cheese in a bite-size tart. Surprisingly Delicious! There won't be any left! \$3.00 per person

### **Franks in Puff Pastry**

Call them what you like!! Always a hit. Served with Brown Mustard \$2 per person.

### **Grilled Beef Bruschetta**

Our Double Tomato Bruschetta, accompanied by a rolled slice of our Bistro Filet, Topped with Fresh Shaved Parmesan Cheese \$3.50 per person

### **Blackened Chilled Sirloin**

Blackened Angus, Perfectly cooked and chilled, served with Red Onions and Creole Mustard on Melba Toast \$3.50 per person

### **Spinach-Artichoke Tarts**

We have made eating Spinach-Artichoke Dip, neat, easy and delicious. Great Hors D'oeuvre for passing in the garden. \$2.50 per person

**Pear and Gorgonzola Crostini**

The Perfect combination of sweet and savory, soft and crunchy. Topped w/ walnuts and Bacon! \$2.50 per person

**Chicken Quesadillas with Fresh Pico de Gallo**

A Cornucopia Quesadilla of Grilled Chicken, Pico De Gallo, and Jack and Cheddar. Served with Citrus Cilantro and Sour Cream. Freshly made and Fantastico! \$3.50 per person

**Asparagus en Puff Pastry**

Asparagus Tips Wrapped in Filo dough and baked until golden brown. Served with Sun-Dried Tomato Hollandaise. A great combination of veggie and pastry \$4.00 per person

**Bacon-Wrapped Jumbo Shrimp**

Jumbo Shrimp wrapped in Applewood Smoked Bacon, and sprinkled with Fresh Herbs \$4.50 per person

**Smoked Salmon and Cucumber**

Smoked Salmon with Boursin Cheese, served on English Cucumber Slices, garnished with a sprig of Fresh Dill- \$3.00 per person

**Antipasto Kabobs**

Snack-sized Kabobs with Genoa Salami, Marinated Mozzarella, and a Kalamata Olive \$3.50 per person

**Tomato Basil Kabobs**

A 4" kabob with Mozzarella, Grape Tomato, and fresh Basil. \$2.50 per person

## Stationary Hors D'oeuvres

Stationary Hors D'oeuvres may be available for either one hour, prior to a meal, or (2 hours) without a meal. A meal consists of a minimum of One Entrée and two side dishes. If choosing 2 hours without a meal, once Hors D'oeuvre Station is removed, a "Salty Snack Bar" will replace the station until 30 minutes prior to the end of the contract rental time.

**Cheese Board**

A variety of Domestic and Imported cheeses served with Crackers and garnished with Almonds, Grapes, and Strawberries \$4.50 per person (\$6 per person, if served for 2 hours))

golden brown. \$3.50 per person (\$5 per person)

**Fresh Beef and Sausage Meatballs**

Served in your choice of Hawaiian, Marinara, or BBQ Sauce \$3 per person (\$5 per person)

**Sausage-Stuffed Mushrooms**

Fresh Mushrooms Stuffed with Sausage and Cream Cheese. \$3 per person, (\$5 per person)

**Crab-Stuffed Mushrooms**

Fresh Mushrooms Stuffed with our Jumbo Lump Crab Cake Stuffing \$4.5 per person, (\$6 per person)

**Marinated Mozzarella Skewers**

Mozzarella, marinated in fresh herbs, Grape tomato, and olive \$2.50 per person, (\$3.50 per person)

**Twice Baked New Potatoes**

Baby Red New Potatoes, stuffed with Sour Cream, 4 Cheeses, and Real Bacon, baked until

**Fresh Fruit Tray**

*A Variety of Seasonal Fruits Served with Whipped Cream and Cinnamon-Honey Yogurt \$4.50 per person, (\$6 per person)*

**Fruit Kabobs**

*Pineapple, Strawberry, and Kiwi on a Skewer. \$2.50 per person, (\$4 per person)*

**Charleston Hot Crab Dip**

*A Charleston Favorite. Lots of Crab, Cream, Sherry and cheese. Served with Melba Toast \$4.50 per person (\$6 per person)*

## Salad and Starter Menu

**House Salad**

*Mixed baby Greens, and Romaine, Tomatoes, and Cucumber, with Crouton \$3 per person*

**Caesar Salad**

*Romaine, Cherry Tomatoes, Fresh Parmesan, Crouton, Sliver of Purple Onion and House-made Caesar Dressing \$3 per person*

**Oregon Salad**

*Romaine, Dried Cherries, and Walnuts with a Raspberry Vinaigrette \$3.50 per person*

**Mandarin Salad**

*Mixed Greens, Fresh Strawberries, Mandarin Oranges and sliced Almonds \$4 per person*

**Southwest Salad**

*Mixed Greens, Corn & Black Bean Salsa, Tomatoes, Cilantro, Mixed cheese, Tortilla chips, and Southwest Ranch \$4 per person*

**Vegetarian Salad**

*Bed of Romaine, with Baby Spinach, Carrots, Red Peppers, Asparagus Tips, and Marinated Artichokes \$4 per person*

**Greek Salad**

*Lettuce, Feta Cheese, Cucumber, Kalamata Olives, Red onion, and Tomatoes \$4 per person*

## Pasta Entrée Menu

**Meatball Marinara**

*Italian Sausage and Ground Beef Meatballs in a Garden Marinara Sauce over your choice of Pasta \$9 per person*

**Shrimp Scampi**

*Sauteed Shrimp in a Citrus Garlic Butter sauce, served over Angel Hair Pasta. \$12 per person*

**Italian Baked Manicotti**

*With Roasted Chicken and Spinach Mornay Sauce \$10 per person*

**Shrimp and Eggplant Parmesan**

*Layers of Shrimp and Eggplant, baked and Served with Roasted Garlic Alfredo Sauce \$10 per person*

**Roasted Portobello Ravioli**

*Portobello Mushrooms with Asiago Ravioli tossed in Herb- Shrimp Butter \$10 per person*

**Grilled Chicken and Pasta Carbonara**

Carbonara Sauce with Peas, Carrots, Garlic, and Fresh Herbs served over Pasta and topped with Grilled Chicken \$10 per person

## Entrée Menu

### Poultry

**Chicken Picatta**

Chicken Breast in a light Lemon Caper Butter Sauce \$8 per person

**Stuffed Chicken**

Chicken Breast Stuffed with Mushrooms, Fresh Herbs, and Mozzarella. Served in a Marsala Wine Sauce \$9.00 per person

**Eggplant Chicken**

Sautéed Eggplant, Peppers, Onion, Garlic and Fresh Herbs. And topped with Grilled Chicken, served with White Wine Spinach Cream \$9.00 per person

**Cajun Deep-Fried Turkey Breast**

Turkey Breast marinated in Italian Dressing and Dusted with Cajun Flour, Served with Spicy Remoulade Sauce \$10.00 per person

**Sherry Chicken**

Pan-Seared, lightly seasoned and topped with Smoked Gouda Cheese and white Wine Butter Sauce \$9 per person

**Grilled Southwest Chicken**

Marinated then grilled Breast of Chicken, topped with Black Bean and Cilantro Salsa \$8 per person

**Chicken Valdosta**

Chicken breast, sautéed and seasoned with Tarragon, then topped with Sherry and cream Mushroom sauce, and topped with Fontina Cheese. \$9 Per person

**Southern Roasted Chicken**

Bone-In, juicy white and dark meat chicken encrusted with fresh herbs and garlic. Topped with Madeira Wine Gravy \$8.50 per person

### Beef

**Chopped Sirloin Steak**

Served with Wild Mushroom Burgundy Sauce \$9.00 per person

Served with Creole Mustard Horseradish Sauce \$10 per person

**Stuffed Beef**

Beef Tenderloin Stuffed with Lobster and Spinach Pinwheel. Art on a Plate!! \$17 per person

**Cajun Roasted Ribeye**

Thin-Sliced Cajun Roasted Ribeye with a Fresh, Creamy Garlic Au Jus \$16 per person

**Blackened Sirloin**

# Pork

## **Cranberry Pork**

*Roasted Pork Loin With Cranberry Glaze \$9 per person*

## **Rosemary-Crusted Pork Loin**

*Served with Savory Gravy \$9 per person*

## **Braised Pork Chops**

*Served in a Caramelized Onion Gravy \$9 per person*

## **Pineapple-Glazed Ham**

*Smithfield Ham, baked to perfection, Glazed with Brown sugar, served with Pineapple Mango Chutney \$11 per person*

# Fish

## **Braided Salmon and Flounder**

*Salmon and Flounder, cut into wide strips and woven together, and Served with Citrus Beurre Blanc. Garnished with Fresh Dill \$13 per person*

## **Salmon Croquettes**

*Salmon With Onion, Garlic and Potatoes to form the perfect Croquette , then Oven-Baked. Served with Three Cheese Cream Sauce \$9 per person*

## **Blackened Tilapia**

*Blackened Pan-Seared Tilapia Served with Baby Shrimp Butter \$9 per person*

## **Fire-Grilled Catfish**

*With Roasted Three Pepper Relish \$9 per person*

## **Herb-Crusted Salmon**

*Salmon dredged in fresh Tarragon, Oregano, Rosemary and other Herbs, and Seared in Garlic and Olive Oil. Served with Fresh Dill Sauce \$11 per person*

# Specialties

## **California Shrimp Cakes**

*Sauteed baby Shrimp with our special spices, Bread Crumbs, and a touch of Cream, sautéed*

*and Served with Yellow Tomato Avocado Relish \$12 per person*

## **Chicken and Shrimp Wellington**

*Chicken and Shrimp with a White Wine  
Mushroom reduction, baked in Puff Pastry and  
served with Lobster Cream \$13.00 per person*

*Perfectly cooked to Medium Rare, served with  
Horseradish Sauce and Carved on site by our  
Chef. \$16.00 per person (Includes Carver)*

**Charleston Shrimp and Grits**

*A Charleston Favorite, with Andouille Sausage,  
peppers, and lots of Large Shrimp \$12.00 per  
person*

**Jambalaya over Penne Pasta**

*Chef Terrell, a native of New Orleans, brings  
this Specialty to the Bradford House.  
Delicious!! \$13.00 per person*

**Prime Rib Carving Station**

## Potato and Rice Menu

**Sweet Potato Souffle with Pecan Crust**

*A Southern Favorite \$3 per person*

**Garlic-Roasted New Potatoes**

*Made with New Red Potatoes \$3 per person*

**Potatoes Au Gratin**

*New version of an old Classic. Made with four  
cheeses. \$3 per person*

**Saffron Orzo**

*Orzo prepared with fresh herbs \$2.50 per  
person*

**Gorgonzola Mashed Potatoes**

*Fresh Home-made Potatoes with Gorgonzola  
Cheese \$2.50 per person*

**Orzo and Rice Pilaf**

*With onion, carrots, and mushrooms \$2.50  
per person*

**Seared Polenta Cakes**

*Made with Roasted Red Pepper, Asiago and  
Gorgonzola. Pan-Seared and garnished with  
Fresh Parmesan \$3 per person*

## Vegetable Sides Menu

**Green Beans with Toasted Almonds**

*Fresh Green Beans, caramelized in butter and  
finished with Toasted Almonds \$3 per person*

**Glorified Cabbage**

*Smothered cabbage with peppers, onions, and  
Cheddar Cheese \$3 per person*

**Peach-Glazed Carrots**

*Baby Carrots in a Brown Sugar and Peach  
glaze \$3 per person*

**Medley of Fresh Seasonal Vegetables**

*Seasoned with Butter and fresh Herbs \$3 per person*

*Olive oil, a little salt and cooked quickly on the grill. \$3.50*

**Steamed Broccoli**

*With mild cheddar sauce \$3 per person*

**Broccoli Polonaise**

*Steamed Broccoli with Garlic butter and topped with Italian Bread Crumbs, Parmesan and Chopped Boiled Eggs \$3 per person*

**Grilled Asparagus**

## Desserts

**New York Style Cheese Cake**

*Served with Fresh Lemon Sauce \$4 per person*

*White Chocolate Chips, no raisins, and the best hot Caramel Sauce you've ever had.  
\$3.00 per person*

**Chocolate Éclair Cupcake**

*Chocolate Cupcake with Chantilly Cream in the center, drizzled with Chocolate Fudge Sauce, Whipped Cream and a Cherry on Top! \$3.50 per person*

**Red Velvet Cake**

*Home-made with lots of rich Cocoa and Cream Cheese Icing \$3.50 per person*

**Derby Pie**

*Chocolate Chips, and Walnuts \$3.50 per person*

**Pumpkin-Pecan Cheese Cake**

*Topped with Praline Crunch \$4.00 per person*

**White Chocolate Bread Pudding**

**Sugar Cream Pie**

*An Indiana secret! Sugar, Cream, Butter with a little Cinnamon sprinkled on top \$3.00 per person*

**Pumpkin Roll**

*Pumpkin Cake with walnuts and cream cheese \$4.00 per person*

***All prices are subject to change without notice.***