five senses
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**CATERING HORS D'OEUVRES**
2026

**Seafood** (priced per piece)

- Sesame Crusted No. 1 Yellowfin Tuna Lollipops – wasabi crème fraiche $3.50
- No. 1 Yellowfin Tuna Carpaccio – rice cracker, sriracha aioli, pineapple salsa $3.00
- Stone ground Grit Cakes- shrimp, country ham, roasted red pepper aioli $3.50
- Mini Lump Crab Cakes - creole aioli $4.50
- Shrimp Cocktail Skewers – cocktail sauce $3.50
- Smoked Trout – pumpernickel crostini, microgreens $3.50
- Smoked Salmon – pumpernickel toast, lemon crème fraiche, American hackleback caviar $3.00

**Chicken** (priced per piece)

- Cumin & Lime Chicken Skewers – avocado cream $2.75
- Chicken Satay Skewers – peanut sauce $2.75
- Buffalo Chicken Meatballs - blue cheese cream $2.75
- Jerk Chicken & Rum Glazed Pineapple Skewers $2.75
- Honey Glazed Chicken Slider – granny smith & cabbage slaw or rosemary aioli $3.00
- Pulled Blackened Chicken- cajun rémoulade, slaw, sweet roll $3.00
- Hot Chicken Skewers – sweet pepper jelly $2.75
- Hot Chicken & Waffle Skewers – hot honey $2.75
- Buttermilk Fried Chicken Sliders – biscuit, whole grain honey mustard $3.00
- Sundried Tomato Chicken Sliders – basil pesto, yeast roll $3.00
- Pimento Cheese Biscuit - buttermilk fried chicken, garlic aioli $3.00
- Grilled Chicken Slider – bacon, ranch, cheddar, yeast roll $3.00
- Five's Chicken Salad – almond biscuit crostini, chopped pecans, chives $2.75

**Pork** (price per piece)

- Pork Loin Sliders – horseradish cream, red onion marmalade $3.00
- Pork Tenderloin Sliders – apple butter, yeast roll $3.00
- Bacon Wrapped Dates – goat cheese, bacon $3.50
- Local Sweet Potato Biscuit- tennshoetoe, rosemary aioli $3.00
- Hot Country Ham Dip – flatbread crackers $3.75
- Charcuterie Skewer- artisanal cheese, pickled pepper, marinated olive, salami $2.75
- Sriracha Sausage Balls $2.75
- Pulled Pork Sliders – sweet roll, southern slaw $3.00
- B.L.T. Skewer – bacon, lettuce, tomato, brioche crouton, garlic aioli $3.00
- Prosciutto Melon Skewers – cheese, cantaloupe, basil $2.75
- Sausage & Blue Cheese Stuffed Mushrooms $2.25
- Charcuterie Boards – artisanal cheeses, assorted nuts, select meats, dried fruit varies

**Beef** (priced per piece)

- Beef Tenderloin Slider – horseradish cream, grilled red onion, yeast roll $4.00
- Ancho Braised Beef (or Pork) -corn & avocado salsa, crema, corn chip $3.75
- Braised BBQ Beef – cornbread crostini, southern slaw $3.75

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- Grilled Beef Crostini – caramelized onion, roasted garlic aioli $3.75
- Steak & Potato Crostini – fillet of beef, potato coin "crostini", horseradish cream $4.00

**Other Proteins** (priced per piece)

- Harissa Lamb Meatballs - tzatziki, dill $3.00
- The Five Spiced Duck - wonton, asian slaw, tuxedo sesame $3.00
- Duck Confit- ginger goat cheese, apricot jalapeno gastrique, crostini $3.50
- Egg Salad Crostini – flaked country ham, fried leeks $2.25
- Southern Deviled Eggs – paprika, bacon, dill $2.25
- Pimento Cheese Deviled Eggs – bacon, chives $2.25

**Vegetarian** (priced per piece)

- Pimento Cheese – flatbread cracker, banana pepper relish $2.50
- Caprese Skewers – tomato, basil, mozzarella, balsamic $2.75
- Spinach Artichoke Dip – blue corn chips $3.50
- Cucumber Rounds – tomato jam, peppered goat cheese $2.50
- Cucumber Canapes - creamy artichoke spread, fried shallots $2.75
- Mezze Skewers- artisanal cheese, olive, crouton, roasted red pepper, balsamic $2.75
- White Bean Bruschetta- sundried tomato, sage, white truffle oil, crostini $2.75
- Butternut Crostini- sage, goat cheese, roasted garlic, crostini $2.50
- Truffled Lima Beans- roasted red pepper, grilled red onion, crostini $2.75
- Bibb Lettuce Rolls- poached pears, walnuts, blue cheese, red wine gastrique $2.75
- Whipped Feta – garnished with cucumber, tomato, dill, served with pita varies
- Crudité Board – assorted seasonal vegetables, chive ranch, hummus varies
- Fruit & Cheese Platter – assorted seasonal fruit, assorted artisanal cheeses varies

**Dessert** (priced per piece)

- Chocolate Torte Bites – kahlua whip $2.50
- Mini Sweet Potato Custard Cups – pecan brittle $3.50
- Chocolate Chip Peanut Butter Brownies $2.25
- Chocolate Chip Shortbread- cherry compote, whipped cream $2.25
- Bourbon Balls $2.25
- Coconut Macaroon (with or without chocolate) $2.25
- Mini Dark Chocolate Mousse Cups- espresso whip $2.50
- Chocolate Dipped Shortbreads with pistachio $2.25
- Dark Rum Cake Trifle- poached pears, ginger, whipped cream $3.50
- Mini Tiramisu Cups $3.50
- Bourbon Pecan Pie Tartlets – chocolate tart shell $3.50

* - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.