

# APPETIZERS

## DISPLAY PLATTERS & GRAZING BOARDS

### BLUEGRASS SMORGASBORD

*\$15 per person*

- Holly Hill Inn's famous country ham biscuits with apple butter
- Cheese wafers with pecan
- pimento cheese
- Kentucky benedictine
- old-fashioned refrigerator pickles- made with local veggies
- dressed eggs - sour cream, lemon and chive
- crackers, crostini and crudité

### GARDEN CRUDITE

*\$5 per person*

an array of vegetables including carrots, celery, radishes, cucumbers, grape tomatoes, green beans, bell peppers, broccoli, rainbow cauliflower, and local asparagus (when available). We use locally raised vegetables whenever possible.

Choose two dips:

- herbed feta walnut dip
- house-made hummus
- smoked tomato ranch

### ARTISAN CHEESE BOARD

*\$20 per person*

- Four Artisanal cheeses: We can source many delicious cheeses, imported and American regional-please ask about your favorite. *Add an extra cheese for \$2 per person.*
- scratch made Boursin cheese spread
- Kentucky beer cheese or pimento cheese
- cheese wafers
- house-made candied pecans
- red and green grapes
- croustades and assorted crackers

### FRIED CHICKEN FINGER PLATTER

*\$85 for a 50-piece tray*

Hand cut, brined in buttermilk and pickle juice, rolled in Weisenberger Mill seasoned flour and fried crisp. Served with honey-dijonnaise, bourbon-barbecue sauce and smoked tomatoto ranch.

## CHARCUTERIE BOARD

*\$20 per person*

- Choose 3 meats: thin sliced Kentucky country ham, artisan salami, capocollo, soppressata Molinari, Mortadella, Spanish Iberico chorizo
- Choose 3 artisan cheeses: We can source many delicious cheeses, imported and American regional-please ask about your favorite.  
*Add an extra cheese for \$2 per person.*
- marinated olives
- garden refrigerator pickles
- Wallace Station Spicy Bourbon Mustard
- toasted baguette and sliced focaccia

## MEDITERRANEAN GOAT CHEESE TERRINE

*\$75 serves 30 or more*

Whipped goat cheese and cream cheese, layered with pesto, sun dried tomatoes and roasted peppers. Served with crackers and croustades

## SHRIMP COCKTAIL

*\$35 per pound, size 16-20/lb | 2 lb. minimum | larger sizes are available*

Poached and served on ice with classic cocktail sauce, lemon wedges and crackers

## SHRIMP DIP

*\$50 serves 25-30*

poached shrimp with cream cheese, chives & dill formed in a decorative mold and served with crackers and croustades

## KENDALL BROOK SMOKED SALMON PLATTER

*\$175 per side- approximately 3 pounds, serves 40*

from Ducktrap River in Maine, served with red onion, capers, dressed eggs, buttered toasts, baby Weisenberger Mill hoecakes and benedictine

## OYSTERS ON THE HALF SHELL

*quote based on market pricing. - 60 oysters minimum please*

Freshly-shucked oyster served with crackers, cocktail sauce, lemon wedges, grated horseradish, and mignonette. Available seasonally from Chesapeake Bay to Puget Sound.

## LUXURY CHILLED SEAFOOD DISPLAY

*Market price averages \$750 per display. We will confirm prices before your event.*

- 10 pounds jumbo (16-20s) shrimp cocktail with classic cocktail sauce, lemon wedges and crackers. larger sizes are available.
- 1 side of Kendall Brook smoked salmon - served with red onion, capers, dressed eggs, buttered toasts, baby Weisenberger Mill hoecakes, and our benedictine
- 10 pounds of marinated mussels - steamed, dressed and served in the shell
- 3 pounds seared rare bluefin tuna with wasabi, pickled ginger and citrus-soy dipping sauce

# COLD HORS D'OEUVRES

*select appetizers can be made wheat free or vegan*



## FANCY DRESSED EGGS

*\$18 per dozen - served on our special collection of vintage egg plates garnished in three delicious ways*

- simple dressed egg with sour cream, lemon and chive
- with smoked Kendall Brook salmon with chives and capers
- with Stone Cross Farm bacon and tomato

## SMOKED TROUT AND BENEDICTINE

*\$24 per dozen - on a baby Weisenberger Mill hoecake, a slice of cucumber, or in an endive leaf*

## WEST SIXTH BEER CHEESE HOE CAKE

*\$24 per dozen - celery salsa and crispy country ham*

## BABY PIMENTO CHEESE TARTS

*\$24 per dozen - candied Stone Cross Farm bacon and cherry tomato*

## HOLLY HILL INN'S FAMOUS COUNTRY HAM BISCUITS

*\$30 per dozen - silver dollar buttermilk biscuits, shaved country ham and our apple butter*

## HOLLY HILL INN'S SIGNATURE SHARP CHEDDAR WAFERS

*\$18 per dozen - cheddar shortbreads topped with pecans*

## SHRIMP SALAD PUFF

*\$24 per dozen - creamy shrimp salad, julienned radish and micro greens in puff pastry*

## CHICKEN SALAD GOUGERES

*\$20 per dozen - chicken breast, dried cranberries, toasted almonds, creamy dressing in puff pastry*

## PEPITA CRISPS

*\$18 per dozen - wheat-free multi-seed cracker topped with scratch Boursin and micro greens*

## BEEF CARPACCIO

*\$24 per dozen - tenderloin of beef, seared and shaved thin on a croustade with herbed-mayo, roasted peppers and sauce verde*

## CAPRESE CROUSTADES

*\$24 per dozen - marinated fresh mozzarella, pesto, and tomato on toasted focaccia*

## BRIE AND FIG TARTLET

*\$18 per dozen - double cream brie, with fig jam and toasted marcona almonds in a filo cup*

## KENTUCKY PARTY ROLLS

*\$42 per dozen - made on a soft sweet roll. We can custom create your favorites, too!*

- Shaved Ham And Swiss Cheese - toasted together with poppy seed mustard butter
- Stone Cross Pulled Pork Barbecue - beer cheese, pickled red onion, Pop's pickle
- Fried Chicken - Pop's pickle, special sauce, shredded lettuce
- Caprese - marinated mozzarella, pesto, sliced tomato, extra virgin olive oil
- Honeywood Slider - smash burger, house-made cheese salad, Pop's pickle

# HOT HORS D'OEUVRES



## CHICKEN AND SCALLION SKEWERS

\$18 *per dozen* - Kentuckyki marinated chicken, grilled with scallion and sesame seed

## BITE SIZED CRAB CAKES

\$24 *per dozen* - lump blue crab with Old Bay spices and toasted breadcrumbs served with remoulade sauce

## GRUYERE CHEESE TOASTS

\$15 *per dozen* - gruyere with cream cheese, caramelized onion, herbs-de-Provence, on bite sized buttered toast

## KENTUCKY PROUD MEATBALLS

\$24 *per dozen* - classic meatballs served with bourbon-barbecue sauce

## ARTICHOKE FRITTERS

\$24 *per dozen* - crushed artichoke hearts and parmesan served with remoulade sauce

## HOT BROWN GOUGERES

\$24 *per dozen* - pastry puffs filled with minced turkey in white cheddar mornay, baked with parmesan and crumbled bacon, garnished with tomato concasse and parsley

## PAM'S FAVORITE STUFFED MUSHROOMS

\$24 *per dozen* - gruyere and tarragon stuffing with parmesan and truffle butter

## SPANAKOPITA TARTLETS

\$18 *per dozen* - spinach, feta cheese and dill baked in filo cup

## OLD FASHIONED LOADED RED POTATOES

\$24 *per dozen* - white cheddar, bacon, sour cream and scallion

## PULLED PORK HOE CAKE CANAPE

\$24 *per dozen* - beer cheese and pickled red onion

## STROGANOFF GOUGERES

\$24 *per dozen* - slow cooked beef, caramelized onion and gruyere baked in puff pastry

## CRISPY ZUCCHINI CAKES

\$18 *per dozen* - with blistered cherry tomatoes and parmesan

## "MEXINGTON" STREET TACOS

\$36 *per dozen* - in locally made corn tortillas

- Barbacoa - slow cooked Stone Cross Farm chuck roast with chipotle cream cheese, house made salsa fresca
- Smithtown Fish Taco - crispy cod, red cabbage slaw, chili-lime yogurt
- Sweet Potato Black Bean - roasted sweet potatoes and black beans, chipotle cream cheese, house made salsa fresca