



Appetizers

The categories below each list a sampling of available options.

Vegetarian, Vegan, Allergan Free, Gluten Free, Reduced Fat, Sodium or Sugar Free options are available.

For Questions or to place an order: E-Mail: Jennifer@meanauntjenny.com or Phone: 704-607-5901



Seafood \$1.25-\$2.00 per person

1. Bagel Chips with Smoked Salmon, Capers, and Lemon
2. Baked Crab Dip with Toast Points
3. BBQ Shrimp over Creamy Cole Slaw
4. Chile-Rubbed Shrimp with Avocado Corn Cocktail
5. **Coconut Shrimp with Sweet Chili-Lime Sauce**
6. Cranberry Crab & Shrimp Rangoons with Cranberry Orange Teriyaki sauce
7. **Deviled Salmon Cakes with Lemon Yogurt Sauce**
8. Eggplant, Oyster, and Tasso Gratin (Mini Cups)*
9. Grilled East Coast Oysters with Corn Jalapeño Salsa*
10. Lobster & Shrimp Macaroni & Cheese Cups
11. Lobster Crisps in Champagne-Dill Sauce
12. Mini Lobster Rolls*
13. New England Clam and Corn Chowder with Herbs (served in shot glasses)
14. Pepperoncini Stuffed with Smoked Salmon and Dill Cream
15. Peppered Tuna Skewers with Wasabi Mayonnaise
16. Popcorn Shrimp with Cocktail Sauce
17. Roasted Red Bell Pepper Bisque with Shrimp and Romano Cheese (served in shot glasses)
18. Sautéed Langoustine with Chardonnay Reduction*
19. Scallops Wrapped in Kataifi
20. Shrimp and Grits Cakes
21. Shrimp and Sweet Potato Cakes with Chipotle Sauce
22. Shrimp Sates with Spiced Pistachio Chutney
23. Shrimp Stuffed Mushrooms
24. Tandoori Shrimp and Mango Salad in Pastry Cups
25. Wasabi Lime Crab Salad in Cucumber Cups
26. **Wood-Grilled Oysters in Chipotle Vinaigrette***



Meat \$.95-\$2.00 per person

1. Asian Braised Short Ribs with Cranberry-Teriyaki Glaze
2. Asian Pork and Mushroom Burger Wraps
3. Beef Carpaccio with Orange-Olive Salsa and Shaved Cheese
4. Black Pepper Spice-Rubbed Beef Tenderloin with Horseradish Sauce
5. Chili-Beef Skewers
6. Country Ham or Smoked Turkey Cheesecake with Cornbread Crust
7. Country Ham Tea Biscuits with Mango Chutney
8. Crostini with Mushrooms, Prosciutto, and Blue Cheese
9. Devilled Ham Stuffed Cherry Tomatoes
10. Escarole and Peppered Bacon Crostini with Mostarda
11. Grilled Peaches with Pecorino & Prosciutto
12. Pepper Crusted Steak with Horseradish Cream on Grilled Garlic Crostini
13. Pork BBQ and Cheeseburger Sliders
14. Pork Cornets with Sour-Cherry Sauce (or Blackberry Sauce)
15. **Pork Egg Rolls with Orange Teriyaki sauce**
16. Roast Beef and Arugula Crostini with Olive-Red Pepper Relish
17. Sausage Stuffed Peppers
18. Smoked Ham and Peach Chutney on Cornbread
19. Steak & Chimichurri Toasts
20. Sweet & Sour Meatballs
21. Tenderloin Steak Crostini with Cranberry-Port Sauce and Gorgonzola Cheese
22. **Tex Mex Sausage Cups (or Pork BBQ)**



Poultry \$.40-\$1.85 per person

1. Cheese or Crab Stuffed Mushrooms
2. Chicken Liver Crostini (Crostini di Fegatini)
3. Chicken Skewers with Tarragon-Pistachio Pesto
4. Chicken Tenders/Nuggets with Green Goddess & Fiesta Ranch Dip (or other dipping sauce)
5. Chicken, Shrimp and Beef Sates with Peanut Sauce
6. Chipotle Deviled Eggs
7. Crostini with sundried tomato and herbed goat's milk cheese
8. Duck Pizza with Hoisin & Scallions
9. Egg, Turkey or Chicken Salad in tomato and spinach pinwheel wraps
10. Finger Sandwiches with Chicken Salad, Pimento Cheese or Egg Salad
11. Marinated Chicken Kebabs with Lemon Pepper Yogurt Sauce
12. **Moroccan-Style Chicken Phyllo Rolls**
13. Peach Lacquered Chicken Wings
14. Red Bliss Potatoes with scallions & sour cream
15. Sesame, Lemon and Curry Chicken Strips
16. Skewers with Roasted Red Pepper Stuffed Black Olives, Pimento stuffed Green Olives & Herbed Mozzarella Cheese
17. Smoked Chicken Salad on Toasted Green Chili Corn Bread Triangles
18. **Stuffed red & green jalapeno poppers (Vegetarian, seafood, ground turkey or ground beef)**
19. Sundried Tomato & Pesto Tapenade with Baguette slices
20. Thai-Style Broiled Chicken Wings with Hot-and-Sour Sauce
21. White Cheddar Pastry with Green Onions & Sundried Tomatoes



Sweet, Cheese & Vegetarian \$.95-\$2.15 per person

1. Assortment of Chevre spreads with Sublime Wine Crackers
2. Blue Cheese & Date Ball with Walnuts with Sublime Wine Crackers
3. Brie, Apple & Walnut Bites
4. Cheese spread with scallions & roasted red peppers served with homemade crackers
5. Chocolate Peanut Butter Candy
6. Cranberry (or Cherry) & Pistachio Biscotti dipped in White Chocolate
7. Cranberry Thumbprint Cookies (or other wine jelly)
8. Crostini with Feta-Chile Spread
9. Elegant Endives with Blue Cheese & Spiced Nuts
10. Fig & Goat Cheese Crostini
11. Fresh Artichoke & White Bean Crostini
12. **Fried Fingerling Potatoes with Tarragon Sauce**
13. Glazed Pecans & Cranberries
14. Grapes Leaves with Bulgur and Mint
15. Mini Cheesecakes with Cranberry (or other Fruit) Topping
16. Oatmeal cookies with Cranberries & Pistachio
17. Parmesan Peppercorn or Gorgonzola Rosemary Biscotti
18. Pastry or Phyllo Wrapped Brie or Camembert with Chutney
19. Pastry or Phyllo Wrapped Brie or Camembert with Wild Mushrooms
20. Pastry Wrapped Brie stuffed with Fruit Compote
21. Peach & Tomato Gazpacho
22. Plantain Chips with Chimichurri
23. Pumpkin & Goat Cheese Crostini
24. Pumpkin Walnut Cookies
25. Roasted Red Pepper and Eggplant Dip with Pita Wedges
26. Smoky Chipotle Hummus or Tabouleh Stuffed Tomatoes
27. **Spanaekopita**
28. Sundried Tomato & Pesto Torta
29. Tabouleh Stuffed Cherry Tomatoes
30. Tomato & Tapenade Tartlets
31. Tomato and Olivada Crostini
32. White Bean Hummus with Sublime Wine Crackers
33. White or Dark Chocolate Dipped Pretzels
34. **Wild Mushroom Crostini**
35. Zucchini Croquettes with Feta and Yogurt

Pictured

*Subject to Seasonality and Availability