

## exclamations catering & event specialist

### Inspiration. Creativity. Passion.

exclamations catering & event specialist LOVES weddings! Every couple that we work with becomes a part of our special family. Your day is as important to us as it is to you! We specialize in full-service event catering. *exclamations catering loves to customize thoughts and ideas for our couples. This happens after detailed conversations discussing how you see your special day play out. Your vision is where we start to come up with ideas that will make you and your guests exclaim! Once we have a clear vision, we work our magic to make it come true on paper and in reality! We strongly believe in quality catering not quantity catering. We will only take on as many high-quality events as we can manage in order to maintain our exceptional standards.*

### Passed Hors d'oeuvre thoughts

*We love passed hors d'oeuvres! Why? We think they are a wonderful transition from the ceremony to the reception all while you and your wedding party are taking pictures.*

*This allows guests to "get their bearings" in the reception area and typically settle in for the party to come! These hors d'oeuvres are meant to be paired with either a station, buffet or plated dinner event.*

**Passed Hors d'oeuvres** - As guests arrive following the ceremony ~ passed on garnished trays  
Choice of 3-4 from the list below: (1 of each item chosen per guest)

**! Bacon Straws** – our signature item – thin breadsticks, wrapped with bacon & rolled in sugar

**! Open Faced Tomato Sandwiches** with Roma tomato, pesto aioli & chiffonade of fresh basil

**! Caprese Skewer** with fresh mozzarella, basil & grape tomato drizzled with balsamic glaze

#### **! Chilled Gazpacho Shooters**

**! Warm Tomato Soup Shooters** topped with grilled cheese sandwich strip

**! Cucumber Wheels** topped with boursin cheese & shrimp with fresh herbs

**! Dates** filled with mascarpone cheese

**! Southern Deviled Egg** with pickled okra garnish

#### **! Tomato Gazpacho Shooters**

**! Warm Tomato Soup** with grilled cheese sandwich finger

**! Mexican Street Corn** placed in cups topped with Cotija Cheese

**! Miniature Marsala Chicken Wellingtons**

**! Miniature Beef Wellingtons with mushroom duxelle**

**! Edible Spoons** filled with cranberry chicken salad

**! Edible Spoons** filled with pimento cheese topped with pickled okra slice

**! Shrimp & Grits Shooters** – creamy shrimp topped with flavorful shrimp, tasso ham, cream & peppers placed in an old bay rimmed shot cup with small fork

**! Exclamations Shrimp Cocktail shooters** – Jumbo shrimp with tangy cocktail sauce in an old bay rimmed shot cup

**! Chilled Garlic Lime Roasted Shrimp** placed on small forks

**! Artichoke & Cheese Bouchees** ~ puff pastry filled with artichoke & cheese, rolled pinwheel style, sliced & baked – served room temperature

**! Spinach & Cheese Bouchees** ~ puff pastry filled with spinach, cheese & sun-dried tomatoes, rolled pinwheel style, sliced & baked - Served room temperature

**! Avocado Toast** – crostini topped with avocado, grape tomato slice & everything seasoning

**! Crispy Wontons** topped with wasabi cream and smoked salmon

**! Fried Okra** with spicy aioli drizzle

**! Crostini** with Fig preserves & goat cheese spread