



SpiritLine Cruises

New Year's Eve Sail-ebration

Stationary hors d'oeuvres

CHEESE BOARD

Display of domestic cheeses, house-made pimento cheese, mustards, and crackers

FRESH FRUIT PLATTER

Fresh fruit served with orange whipped cream and rum caramel

VEGETABLE CRUDITE DISPLAY

Fresh vegetable selection with basil aioli and black-eyed pea hummus

Small Plate Station

CRISPY FRIED CHICKEN STRIPS

With blue cheese coleslaw, and watermelon pickle spears

PORK BELLY PASTRAMI SLIDERS

With green tomato bread-and-butter pickles on a mini-pretzel bun

ROAST FILET MIGNON AND BRIE MINI-SUBS

With sweet smoked onion relish and a roasted garlic aioli

WOOD FIRE GRILLED PORTABELLO MUSHROOM SLIDER

With zucchini and squash Summer slaw and roasted red pepper pesto

Stations

LOWCOUNTRY SHRIMP & GRITS STATION

Fresh, local sautéed shrimp, tasso ham and andouille sausage w/ aged-cheddar and stone ground grits topped with bacon jam

FARFALLE SAUTEED WITH SEASONAL VEGETABLES STATION:

Seasonally appropriate vegetables and farfalle pasta tossed with a sundried tomato pesto and shaved Reggiano parmesan

Dessert Display

SOUTHERN MINIATURE PIE ASSORTMENT

SPICED BITTERSWEET CHOCOLATE TRUFFLES

COFFEE AND ICED TEA