

GROW HOLIDAY HORS D'OEUVRES 2014

Cheese Selections:

Grow Market Board: our much loved pimento cheese, glazed Georgia Pecans, homemade pickles, preserves, and homemade breads, surrounded by local produce and seasonal fruit

Imported Cheese Board: three imported cheeses with our homemade breads, pickles, and preserves, surrounded by local produce and seasonal fruit

Dips:

All dips served with chips and vegetable dippers.

Collard Green, Tomato, and Bacon: our signature dip, served hot (also available without bacon)

Spinach Artichoke: classic recipe updated with fresh herbs from our garden, served hot

Seafood Dip: decadent dip made with real crab and shrimp, served hot (also available spicy)

7 Layer Dip: our version of a classic with black beans, guacamole, sour cream, cheese, pico de gallo, olives and jalapenos, garnished with fresh cilantro

Black-eyed Pea and Corn Salsa: fresh mix of flavors with a southwestern influence

One Bites:

Meatballs: our meatballs are hand made using local pasture raised beef, and served with your choice of sauces: hoisin apricot, marinara, or Swedish style

Stuffed Mushrooms: pastured raised sausage and our cornbread stuffing, topped with a cheese and fresh herbs (also available vegetarian)

Loaded New Potatoes: a mini baked potato in a bite, topped with farm bacon and sour cream, garnished with fresh herbs, (also available vegetarian)

Chicken or Shrimp Salad Filos: our much loved chicken or shrimp salad in a portable crisp shell+

Jambalaya Shots with Boiled Jumbo Shrimp

Shrimp Cocktail Shots

Chicken Satay: chicken breast in our special marinade served on skewers with choice of 2 sauces: bbq, honey mustard, Jamaican jerk, teriyaki, Thai peanut

Butler Style One Bites:

Filet of Beef, Jumbo Shrimp, or Scallops wrapped in farm bacon

Miniature Crab Cakes

Carving Stations:

Applewood Smoked Pork Tenderloin, Fried Turkey Breast, Mesquite Smoked Brisket, Smithfield Ham

Carving stations are served with choice of meat, condiments, and homemade breads.

Chef's Stations:

Chicken and Waffles: crispy fried chicken wings served with freshly made waffles with an assortment of toppings

Sautéed Shrimp over jambalaya rice or grits

Crab Cakes with homemade sauces

Desserts: Assortment of homemade one bite sweets prepared by our pastry chef.

Quotes available in one business day by emailing: catering@goodtogomac.com.

We need the following information to best assist you:

Date, Time, Venue, and estimated Guest Count?

Prefer china or disposables?

Full service or set-up only?

Any additional details you'd like us to know.

Thank you for your consideration of Grow. Our appetizers are made with 90 percent local produce and farm raised meats.

