

Pender + Fisher

10 . 22 . 2022

Reception Appetizers

Grazing Table(s)

Selection of charcuterie, artisanal cheese, crisps and bread, olives, fresh and dried fruit, olives, preserves,

“Ham” and Pimento Cheese Profiteroles

Red pepper syrup, Bacon jam

Sweet Potato Flautas

Chile verde creme

Small Plates From the Wood Grill

Grilled Florida Game Sliders Station with all the fixins

Patatas bravas + multiple dips

Wood Grilled Danish Ribs tossed in Alabama White BBQ

Broccoli, raisin, and peanut slaw

San Diego Fish Tacos

Shredded cabbage, cheddar, cholula-lime crema

Other Small Plates

Cast Iron Seared Blue Crab Cakes

Shaved crudite / smokey sherry aioli

Veggie Gumbo

Trinity, okra, mushrooms, carrots, butter beans, local rice

Zucchini and Quinoa Fritter

Goat cheese puree / Spanish salsa verde

Sweets Table

Highly recommend Christina Longo @ Stella Dolci Desserts!!!



