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Appetizers

Baked Clemson Bleu Cheese En Croute

A wedge of Clemson Bleu Cheese (One of the finest Bleu Cheeses available and produced just down the road from Western North Carolina), wrapped in a Puff Pastry and served with roasted shallot marmalade Crostini.

Fried Chevre Cheese and Fruit Plate

Local Goat's cheese blended with fresh herbs and cracked black pepper formed into cakes and fried. Served with fresh Seasonal fruit, garlic crostini and cinnamon yogurt sauce.

Fried Shoal-Water Oysters in Squash Blossoms with Corn Relish

Crispy cornmeal fried Willapa Bay Oysters nestled inside a fresh squash blossom with sweet and spicy corn relish, Served in a Anasazi squash fry nest and garnished with sweet chili sauce.

Onslow County Shrimp and Corn Fritters

Corn Fritters (5 per order) with shrimp and green chilies Served with roasted red pepper tartar sauce and Lee County Corn Relish.

Oysters Savannah

Tender Select Oysters wrapped in Sliced Sugar Cured Ham, Dusted with seasoned breadcrumbs and fried to golden perfection. Served with peanut coleslaw and two sauces. (Honey-Mustard and Cajun Remoulade.)

Pate de Cognac

An enticing country style Pate made from pork and pork liver flavored with Cognac and spiced with crushed black pepper and served with Crusty French bread, Grainy mustard and a Sweet gherkin pickle.



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Portabella Mushroom Napoleon

*Grilled balsamic marinated portabella mushroom stacked
Fire roasted sweet red peppers and fresh mozzarella cheese
and served with sweet chili sauce with aged Balsamic garni.*

Sesame Tahine Soba Noodle Salad

*Chilled buckwheat Soba noodles tossed with Sesame
Tahine Dressing and served over Crisp greens and
marinated cucumber with grilled vegetables.*

Shrimp Cocktail Appetizer

*5 Jumbo spiced shrimp with classic cocktail sauce, lemon
and fresh grated Daikon.*