

Post 25 Group Appetizers

Tiger Wings

Wings with our signature Tiger sauce. A bit spicy, a bit sweet. Bring out the Tiger in you.
Served with carrots, celery, and ranch.

Carolina Crickets

Bacon wrapped jalapenos stuffed with house made Pimento cheese served with maple syrup.

Pimento Cheese

Sharp Cheddar, smoked gouda, roasted red pepper, and spice. Served with fried pita chips.

Chicken Fingers

Breaded & fried chicken breast served with honey mustard.

Fried Mushrooms

Whole button mushrooms, breaded and fried. Served with house ranch.

Spinach & Artichoke Dip

Creamy spinach and artichoke dip topped with parmesan, served with fried pita.

Bruschetta

Seasoned toast points topped with fresh tomatoes, garlic, basil, olive oil, and balsamic glaze.

Deviled Eggs

Traditionally prepared deviled eggs, topped with bacon and scallion.

Spanakopita Rolls

A Greek specialty – Spinach and feta cheese formed into delicate rolls.

Compressed Watermelon

Cubed watermelon injected with basil syrup, skewered with feta cheese and Kalamata olive.
(Seasonal availability)

Sausage & Cheese Stuffed Mushrooms

Local sausage and Wisconsin Cheddar stuffed Cremini mushrooms, dusted with parmesan.

Cheese & Fruit Board

A selection of cheeses from across the globe served with fresh fruit and accompaniments.

Meatballs

Bite-size Italian style meatballs, tossed in house marinara and dusted with Parmesan.

Chicken Satay

Chicken Skewers and baked in house Thai peanut sauce.

Shrimp Cocktail

Soft-poached Jumbo North Carolina shrimp, served with lemons and house cocktail sauce.
(Ice Sculptures available, ask for more details)

Bacon-Wrapped Shrimp

Jumbo North Carolina shrimp wrapped with local bacon and baked to perfection.

Baked Brie & Crackers

Oven baked brie topped with honey and blackberry jam. Served with crackers.

Flatbreads

Choose from a selection of Pepperoni, Cheese, or Margherita.