

- THE -  
**180**  
ROOM

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**APPETIZERS**

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*Perfect for a cocktail party reception when paired with a bar package, or a social hour before dinner, these chef-prepared selections each serve up to 20 guests, unless otherwise noted. Inquire about additional passed appetizer options.*

**CHILLED GULF SHRIMP \$200.00**

Jumbo shrimp with cocktail sauce

**SEAFOOD CAMPECHANA \$175.00**

Shrimp and blue crab chilled in a spiced tomato broth with avocado and cilantro

**SMOKED SALMON (serves up to 40) \$165.00**

Whole side of hot-smoked salmon with capers, red onions, diced eggs and lavosh crackers

**GRILLED VEGETABLES \$90.00**

Artichokes, red onion, portobello mushrooms, red peppers and seasonal vegetables with balsamic glaze

**CHEESE PLATTER \$95.00**

Chef's selection of smoked and domestic cheeses served with crackers

**SEASONAL DRESSED MELON \$75.00**

Melon salad tossed in citrus vinaigrette with feta cheese

**BBQ BRUSCHETTA \$70.00**

Z-Man, Burnt Ends, Portobello, or Carolina Pork on a French baguette crostini

**PORK STICKS \$80.00**

Pulled pork breaded and fried, with Joe's sauce

**SMOKED MEATBALLS \$65.00**

Beef and pork with provolone cheese

**SALMON CROSTINI \$95.00**

Cold-Smoked Salmon on French baguette crostini with dill cream cheese and capers

