

WEDDING RECEPTION MENU: CLASSIC

BUTLER PASSED HORS D'OEUVRES

GRILLED PIMENTO CHEESE, PULLED BEEF & CARAMELIZED ONION SANDWICHES

SHIITAKE & GOAT CHEESE TART

CHIVE PARMESAN CANÂPE

PETITE CHARLESTON CRAB CAKES WITH CAJUN REMOULADE

TRADITIONAL BACON WRAPPED SCALLOPS

TIERS OF TRADITIONAL CHEESES & FRUITS

A SELECTION OF SWISS, EXTRA SHARP CHEDDAR, MONTEREY JACK, SMOKED GOUDA

CHEESES ACCENTED WITH GRAPES, BERRIES, PINEAPPLE, ORANGES, & OTHER

SEASONAL FRUITS.

SERVED WITH FLAT BREADS & TABLE WAFERS

BAKED FRENCH BRIE EN CROUTE

IMPORTED FRENCH BRIE CHEESE WRAPPED IN A DELICATE PUFF PASTRY & BAKED TO A

GOLDEN BROWN WITH A RASPBERRY GLAZE

SERVED WITH FLAT BREADS & TABLE WAFERS

CAROLINA COAST "CLASSIC" SHRIMP COCKTAIL

CAROLINA COAST SHRIMP PEELED & STEAMED WITH LEMON, OLD BAY SEASONING &

FRESH HERBS PRESENTED OVER ICE CHIPS & OUR CLASSIC COCKTAIL SAUCE

FARMER'S MARKET GARDEN CRUDITÉ DISPLAY

PICTURE A GARDEN! DISPLAY OF MARINATED ASPARAGUS, GRAPE TOMATOES,

CARROTS, CELERY, OLIVES, SQUASH, ZUCCINI BROCCOLI, GREEN BEANS

& MINI SWEET PEPPERS!

SERVED ON A BED OF KALE WITH ZESTY RANCH DIP

PICK ONE WARM DIP: CHARLESTON CRAB, SPINACH & ARTICHOKE, ROASTED CORN

& CHEDDAR, OR CREAMY BLACK BEAN WITH PEPPER JACK

CONTINUED...

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CARVING STATION OF NY STRIP & TURKEY

AGED NY STRIP BEEF SEASONED WITH GARLIC, OLIVE OIL, FRESH HERBS SERVED & ROASTED TO MEDIUM RARE & GLAZED TURKEY BREAST SERVED WITH HORSERADISH CREAM SAUCE & CRANBERRY AIOLI
FRESH BAKED ASSORTED ROLLS

GRILLED GARDEN VEGETABLE PLATTER

BABY PORTOBELLO MUSHROOMS, RED SKIN POTATOES, COLORFUL PEPPERS, CARROTS, ASPARGUS, ZUCCHINI & YELLOW SQUASH; BRUSHED LIGHTLY WITH HERB VINAIGRETTE & GRILLED TO PERFECTION.

TUSCAN ITALIAN PASTA STATION

BOWTIE PASTA WITH MUSHROOMS & GRILLED CHICKEN TOSSED WITH RUSTIC MARINARA SAUCE TOPPED WITH PARMESAN CHEESE & FRESH HERBS

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PENNE PASTA WITH ARTICHOKE, ROASTED RED PEPPERS  
& SPINACH TOSSED IN A CREAMY ALFREDO SAUCE  
TOPPED WITH PARMESAN & FRESH HERBS

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SERVED WITH WEDGES OF FRESH BAKED FOCACCIA
BALSAMIC VINEGAR & INFUSED OLIVE OIL

EUROPEAN COFFEE & LA-TEA-DA'S TEA BAR

REGULAR & DECAF COFFEE, ICED TEAS (SOUTHERN SWEET & UNSWEETENED)
& CITRUS LEMONADE