

WEDDING RECEPTION MENU:

SOUTHERN LUNCHEON

BUTLER PASSED HOR D'OEUVRES

PETITE VIRGINIA HAM & CHEDDAR BISCUITS

PIMENTO CHEESE CONES & CHICKEN SALAD CONES

CHIVE PARMESAN CANÁPES

QUICHE BITES (HAM & CHEDDAR, SPINACH PARMESAN)

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 FLATBREADS & TABLE WAFERS

COMPLIMENTED WITH POTS OF OUR FAMOUS PIMENTO CHEESE &

FLAKY CHEESE CRIPS!

FARMER'S MARKET GARDEN CRUDITÉ DISPLAY

PICTURE A GARDEN! DISPLAY OF MARINATED ASPARAGUS, GRAPE TOMATOES, CUCUMBERS, CARROTS, CELERY, SQUASH, ZUCCHINI, BROCCOLI, GREEN BEANS & MINITURE PEPPERS SERVED WITH ZESTY RANCH DIP

CONTINUED...

WEDDING RECEPTION MENU:

SOUTHERN LUNCHEON

CARVING STATION

COFFEE SPICE RUBBED PORK LOIN GRILLED & ROASTED TO MEDIUM RARE, GLAZED TURKEY BREAST WITH CHIPOTLE MUSTARD & CRANBERRY AIOLI SERVED WITH FRESH BAKED ASSORTED ROLLS.

SOUTHERN FRIED TENDERS

STRIPS OF JUICY CHICKEN BREAST HAND BREADED & LIGHTLY FRIED

SERVED ALONG WITH OUR HOUSE RECIPE HONEY MUSTARD

DUET OF SOUTHERN ENTREES

CREAMY MACARONI & CHEESE WITH CRISPY BREAD CRUMB TOPPING

TRADITIONAL SHRIMP GRAVY & STONE GROUND GRITS

FRANCES MARION RECEPTION PUNCH

FRESH SQUEEZED ORANGE JUICE, GINGER ALE, & PINEAPPLE JUICE