

WEDDING RECEPTION MENU: SOUTHERN

BUTLER PASSED HORS D'OEUVRES

CHICKEN CORDON BLEU LOLLIPOPS WITH HONEY MUSTARD

BACON, SPINACH & PARMESAN STUFFED MUSHROOMS

GRILLED & CHILLED SHRIMP COCKTAIL SHOOTERS

GRILLED CHEESE SANDWICH & FIRE ROASTED TOMATO SOUP

CHIVE PARMESAN CANÁPES

TIERS OF IMPORTED CHEESES & FRUITS

A SELECTION OF HAVARTI, BRIE, BLEU CHEESE, SWISS, SHARP CHEDDAR, DERBY SAGE, SMOKED GOUDA CHEESES ACCENTED WITH GRAPES, BERRIES, PINEAPPLE, ORANGES, & SEASONAL FRUIT

SERVED WITH ASSORTED TABLE WAFERS

BAKED FRENCH BRIE EN CROUTE

FRENCH BRIE CHEESE WRAPPED IN A DELICATE PUFF PASTRY BAKED TO A GOLDEN

BROWN WITH PECANS PRALINE GLAZE,

SERVED WITH CRACKERS & FLAT BREADS

CAN INCORPORATE MONOGRAM!

DUET OF DIPS WITH A GARDEN VEGETABLE CRUDITÉ

ROASTED CORN DIP & PIMENTO CHEESE DIP

SERVED WITH ASSORTED TOAST POINTS & A BASKET OF BROCCOLI, CHERRY TOMATOES, CARROTS, CELERY, ZUCCHINI, YELLOW SQUASH, & CUCUMBERS

CONTINUED...

WEDDING RECEPTION MENU: SOUTHERN

SAVORY MARTINI BARS

CREAMY MASHED POTATOES SERVED IN LARGE MARTINI GLASSES
TOPPINGS INCLUDE CHEDDAR, BACON, SCALLIONS, & SOUR CREAM

WHIPPED SWEET POTATOES SERVED IN LARGE MARTINI GLASSES
TOPPINGS INCLUDE SPICED PECANS, MARSHMALLOWS, BROWN SUGAR, &
CANDIED ORANGE MARMALADE

SHRIMP & GRITS SERVED WITH CHEDDAR CHEESE & TOMATOES

CARVING STATION WITH A DUET OF MEATS

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

SOUTHERN WARM STATION (PICK 3 ITEMS)

SOUTHERN FRIED CHICKEN TENDERS WITH HONEY MUSTARD

MINI NC PULLED PORK BBQ SLIDERS WITH COLE SLAW

PETITE CHARLESTON CRAB CAKES WITH CAJUN REMOULADE

FRIED GREEN TOMATOES

HUSH PUPPIES

MACARONI & CHEESE

EUROPEAN COFFEE & WEDDING PUNCH

COFFEE STATION

SOFT DRINKS

FRANCIS MARION WEDDING PUNCH