

WEDDING RECEPTION MENU: CLASSIC

BUTLER PASSED HORS D'OEUVRES

GRILLED PIMENTO CHEESE, PULLED BEEF RIB & CARAMELIZED ONION SANDWICHES

VIDALIA ONION PUFFS

PETITE CHARLESTON CRAB CAKES WITH REMOULADE

TRADITIONAL BACON WRAPPED SHRIMP OR SCALLOPS

TIERS OF TRADITIONAL CHEESES & FRUITS

A SELECTION OF SWISS AND EXTRA SHARP CHEDDARS, MONTEREY JACK AND SMOKED GOUDA CHEESES ACCENTED WITH GRAPES, STRAWBERRIES, MELONS, PINEAPPLE, ORANGES, AND OTHER SEASONAL FRUITS.

SERVED WITH FLAT BREADS & TABLE WAFERS

BAKED FRENCH BRIE EN CROUTE

IMPORTED FRENCH BRIE CHEESE WRAPPED IN A DELICATE PUFF PASTRY AND BAKED TO A GOLDEN BROWN WITH A RASPBERRY GLAZE WITH WALNUTS.

SERVED WITH FLAT BREADS & TABLE WAFERS

GULF COAST "CLASSIC" SHRIMP COCKTAIL

GULF COAST SHRIMP BOILED IN "CLASSIC" OLD BAY SEASONING & FRESH HERBS. PRESENTED OVER ICE CHIPS & OUR COCKTAIL SAUCE

FARMER'S MARKET GARDEN CRUDITÉ DISPLAY

PICTURE A GARDEN! DISPLAY OF MARINATED ASPARAGUS, MINIATURE TOMATOES, CARROTS, CELERY, OLIVES, SQUASH, BROCCOLI, GREEN BEANS & SUGAR SNAPS!

SERVED ON A BED OF MIXED GREENS WITH CAPER RANCH DIP

PICK ONE WARM DIP: WARM ARTICHOKE, CHARLESTON CRAB, SPINACH/FLORENTINE, ARTICHOKE/FETA OR ROASTED CORN/CHEDDAR.

CONTINUED...

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CARVING STATION OF NY STRIP & TURKEY

CHOICE AGED NY STRIP SEASONED IN OLIVE OIL AND SEASONED WITH SAVORY FRESH HERBS ROASTED TO PERFECTION AND SMOKED TURKEY BREAST. PRESENTED TABLESIDE WITH CREAMY HORSERADISH AND CHIPOTLE SPREADS SERVED WITH FRESH BAKED ASSORTED ROLLS

GRILLED GARDEN VEGETABLE PLATTER

PORTOBELLO MUSHROOMS, RED SKIN POTATOES, PEPPERS, RED ONIONS, ZUCCHINI AND YELLOW SQUASH; BRUSHED LIGHTLY WITH HERB VINAIGRETTE & GRILLED TO PERFECTION.

TUSCAN ITALIAN PASTA STATION

TRI COLORED CHEESE FILLED TORTELLINI TOPPED WITH A HOMEMADE MARINARA SAUCE AND PARMESAN CHEESE AND BLACKENED GRILLED CHICKEN

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PENNE PASTA WITH ARTICHOKE, SWEET ROASTED RED PEPPERS AND SPINACH TOSSED IN A LIGHT CREAMY PESTO SAUCE TOPPED WITH FRESH GOAT CHEESE

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SERVED WITH WEDGES OF FRESH BAKED FOCCACIA & ASSORTED FRENCH BREADS & BRUSCHETTA

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

REGULAR AND DECAF COFFEE, ICED TEAS (SOUTHERN SWEET, UN-SWEET & HERBAL) AND CITRUS LEMONADE