

WEDDING RECEPTION MENU:
SOUTHERN LUNCHEON

BUTLER PASSED HORS D'OEUVRES

PETITE VIRGINIA HAM SWEET POTATO BISCUITS

CHUNKY CHICKEN SALAD TARTS

VIDALIA ONION PUFFS

QUICHE BITES (SUN DRIED TOMATO/GOAT AND BROCCOLI/CHEDDAR)

TIERS OF TRADITIONAL CHEESES AND 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 FLATBREADS & TABLE WAFERS

COMPLIMENTED WITH POTS OF OUR FAMOUS PIMENTO CHEESE AND SOUTHERN CHEESE WAFERS!

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 A CAPER RANCH DIP

CONTINUED...

WEDDING RECEPTION MENU:
SOUTHERN LUNCHEON

**CARVING STATION OF PORK LOIN & ROASTED TURKEY
BREAST**

CHOICE AGED PORK LOIN 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.

SOUTHERN FRIED TENDERS

HOMEMADE STRIPS OF CHICKEN BREAST BREADED AND LIGHTLY FRIED SERVED
ALONG WITH OUR HOMEMADE HONEY MUSTARD

DUET OF SOUTHERN ENTREES

CREAMY MACARONI AND CHEESE
TRADITIONAL SHRIMP AND GRITS

FRANCES MARION RECEPTION PUNCH

FRESH SQUEEZED ORANGE JUICE, GINGER ALE, & PINEAPPLE JUICE

SPECIAL WEDDING CHILDREN'S FOOD TABLE!

MAC AND CHEESE & CHICKEN FINGERS WITH KETCHUP
ASSORTED SPRING WEDDING CAKE SUGAR COOKIES
TEAPOTS OF PINK LEMONADE
CUPCAKES....AT CAKE TIME!