

WEDDING RECEPTION MENU:

TRADITIONAL BRUNCH

TIERS OF FRESH FRUITS & BERRIES

A WIDE SELECTION OF SEASONAL FRUITS THAT INCLUDES GRAPES, STRAWBERRIES, MELONS, PINEAPPLE, ORANGES, AND OTHER SEASONAL FRUITS TOPPED WITH CRANRAISINS.

ASSORTED MINIATURE FRUIT MUFFINS & ENGLISH SCONES

ASSORTED FRUIT MUFFINS, BUTTERSCOTCH ENGLISH SCONES WITH LEMON CURD

"TWISTED" SOUTHERN FRITTATAS

A "BLENDED" SOUTHERN TRADITIONAL BLEND OF EGGS AND SPINACH, EXTRA SHARP AGED CHEDDAR CHEESE, SWISS, MOZZARELLA, FRESH BAKED WITH A TOUCH OF ROSEMARY

VIRGINIA HAM BISCUITS

MINI BISCUITS (CHOICE OF: TRADITIONAL, SWEET POTATO, ROSEMARY & CHIVE) STUFFED WITH VIRGINIA HAM & OUR FAMOUS HONEY MUSTARD

BELGIAN WAFFLE STATION

BELGIAN WAFFLES PREPARED ON SITE WITH BUTTER AND FRESH VERMONT MAPLE SYRUP

TOPPINGS INCLUDE BLUEBERRY, PEACH, STRAWBERRY, CHOCOLATE CHIPS, BUTTERSCOTCH & NUTS

EUROPEAN COFFEE & ENGLISH TEA BAR WITH JUICES

FRESH SQUEEZED ORANGE JUICE AND CRANBERRY JUICE

EUROPEAN COFFEE & ENGLISH TEA BAR (REGULAR AND DECAF)