

SOUTHERN CELEBRATION MENU

BUTLER PASSED HORS D'OEUVRES

QUICHE BITES (BROCCOLI/CHEDDAR, SUN DRIED TOMATO/GOAT CHEESE)

CHICKEN CORDON BLUE LOLLIPOPS WITH HONEY MUSTARD

BACON, GARLIC & PARMESAN STUFFED MUSHROOMS

GRILLED & CHILLED SHRIMP COCKTAIL SHOOTERS

TIERS OF IMPORTED CHEESES AND FRUITS

A WIDE SELECTION OF ENGLISH CHEDDARS, SWISS AND EXTRA SHARP CHEDDAR, MONTEREY JACK & SMOKED GOUDA CHEESES ACCENTED WITH GRAPES, BERRIES, MELONS, PINEAPPLE, ORANGES, AND SEASONAL FRUIT
SERVED WITH ASSORTED TABLEWAFERS

BAKED FRENCH BRIE EN CROUTE

IMPORTED FRENCH BRIE CHEESE WRAPPED IN A DELICATE PUFF PASTRY AND BAKED TO A GOLDEN BROWN WITH PECANS & PRALINE GLAZE AND TOASTED ALMONDS, SERVED WITH CRACKERS AND FLAT BREADS

CAN INCORPORATE MONOGRAM!

DUET OF DIPS WITH A GARDEN VEGETABLE CRUDITÉ

CREAMY ARTICHOKE DIP & PIMENTO CHEESE

SERVED WITH ASSORTED TOAST POINTS AND A BASKET OF MARINATED ASPARAGUS, CHERRY TOMATOES, CARROTS, CELERY, OLIVES, ZUCCHINI & YELLOW SQUASH SERVED IN A BED OF GREENS WITH A CAPER RANCH DIP

CONTINUED...

SOUTHERN CELEBRATION MENU

MASHED POTATO MARTINI BAR

CREAMY MASHED POTATOES SERVED WITH LARGE MARTINI GLASSES OF TOPPINGS (CHEDDAR, BACON, SCALLIONS, SOUR CREAM & SALSA).

~ OR ~

WHIPPED SWEET POTATOES SERVED WITH LARGE MARTINI GLASSES OF TOPPINGS (MARSHMALLOWS, BROWN SUGAR & CANDIED PECANS)

CARVING STATION WITH A DUET OF MEATS

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

SOUTHERN WARM STATION (PICK 3 ITEMS)

TRADITIONAL SHRIMP AND GRITS

SOUTHERN FRIED CHICKEN TENDERS WITH HONEY MUSTARD

MINI NC BBQ SANDWICHES

PETITE CHARLESTON CRAB CAKES WITH REMOULADE

FRIED GREEN TOMATOES

EUROPEAN COFFEE & WEDDING PUNCH

COFFEE STATION

SOFT DRINKS

FRANCIS MARION WEDDING PUNCH