~~HORS d'OEUVRES SELECTION~~

- Fresh Fruit \& Cheese with Assorted Crackers
- Meatballs in Marinara, BBQ, or Demi Glace
- Grilled \& Chilled Vegetables with Spicy Buttermilk Ranch
- Chilled Tri-Colored Cheese Tortellini with Green Goddess Vinaigrette
- Charcuterie Graze w/ Cured Meats, Cheeses, Pickled Vege, Grapes, Berries \& Nuts

Crackers \& GF Crackers

- Tomato Basil Bruschetta with Crostinis
- Asiago Pimento Cheese with Assorted Crackers
- Hot Spinach \& Artichoke Dip with Crostinis
- Roasted Red Pepper Hummus with Tortilla Chips or GF Crackers
- Shrimp Cocktail with Housemade Cocktail Sauce \& Lemon Wedges
- Bacon Wrapped Scallops
- Chef's Bruschetta w/ Hand Sliced Beef, Goat Cheese, Pickled Onion \& Arugula
~INTERACTIVE GUEST STATIONS~~
Charcuterie Graze on Colossal Custom Walnut Board
Sopressata, Genoa Salami,Hot Cappy, Rosemary \& Sundried Tomato Ham
International Cheeses
Grapes, Berries, Nuts, \& Olives
Crackers \& GF Crackers
Local Honey \& Jam


## Bruschetta Bar

Tomato Basil Bruschetta with Crostinis
Asiago Pimento Cheese with Assorted Crackers
Hot Spinach \& Artichoke Dip with Crostinis
Olive Tapenade with Assorted Crackers
Roasted Red Pepper Hummus with GF Crackers

## Biscuit Bar

Buttermilk Biscuits Local Jams \& Jelly
Country Ham Sausage Gravy
Asiago Pimento Cheese Sweet \& Savory Mustards

## ~ INSPIRATIONAL SAMPLE MENUS ~~

## Southern Dinner Menu \#1

Dinner Buffet:
Traditional ColeSlaw
Nana's Potato Salad
Pulled Pork BBQ
House Made C.R. BBQ Sauces
Baked Beans with Honey \& Bacon
Sandwich Buns
Water \& Lemonade

## Southern Dinner Menu \#2

Stationed Appetizer:
Asiago Pimento Cheese with Assorted Crackers
Main Buffet:
Pulled Pork BBQ w House Made C.R. BBQ Sauces
Citrus \& Herb Grilled Chicken Breast
Creamy White Macaroni \& Cheese
Deep South Collard Greens
Sandwich Buns
Water \& Lemonade

## Southern Dinner Menu \#3

Stationed Appetizer:
Fresh Fruit \& Cheese with Assorted Crackers
Dinner Buffet:
Fresh Garden Salad with 2 Dressings
Dinner Rolls with Butter
Citrus \& Herb Marinated Chicken Breast
Spiral Honey Ham
Deep South Collard Greens
Sweet Potato Mash
Water \& Lemonade
Italian Dinner Menu \#1
Fresh Garden Salad with 2 Dressings
Dinner Rolls with Butter
Penne Bake with Rose \& Grilled Chicken or Ground Beef
Penne Bake with Creamy Pesto \& Vegetables
GF Penne with Primavera Vegetables \& Garlic \& Oil
Water \& Lemonade
Italian Dinner Menu \#2
Stationed Appetizer for Cocktail Hour:
Traditional Bruschetta with Crostinis
Dinner Buffet:
Fresh Garden Salad with 2 Dressings
Dinner Rolls with Butter
Chicken Parmesan over Spaghetti
Hand Rolled Lasagna Marinara
Sauteed Summer Squash \& Zucchini
Water \& Lemonade
Italian Dinner Menu \#3
Stationed Appetizer:
Meatballs in Marinara
Dinner Buffet:
Caesar Salad with Romano \& Croutons
Dinner Rolls with Butter
Chicken Piccata over Linguini
Spinach Lasagna with Marinara
Garlic Roasted Broccoli
Water \& Lemonade
Traditional Dinner Menu \#1
Dinner Buffet:
Fresh Garden Salad with 2 dressings
Dinner Rolls with Butter
Citrus \& Herb Grilled Chicken Breast
Garlic Roasted Red Jacket Potatoes

## Sauteed Summer Squash \& Zucchini

Water \& Lemonade

## Traditional Dinner Menu \#2

Stationed Appetizer:
Grilled \& Chilled Vegetables with Spicy Buttermilk Ranch
Main Buffet:
Fresh Garden Salad with 2 Dressings
Dinner Rolls with Butter
Bacon Wrapped Bourbon Glazed Pork Loin
Blackened Salmon topped with Sliced Lemon Rounds
Garlic Roasted Red Jacket Potatoes
French Green Beans with Slivered Almonds
Water \& Lemonade

## Traditional Dinner Menu \#3

Stationed Appetizers:
Shrimp Cocktail with Housemade Cocktail Sauce \& Lemon Wedges
Main Buffet:
Bleu Cheese \& Candied Pecan Spinach Salad with Raspberry Dressing
Dinner Rolls with Butter
Prime Rib Carving Station with Horseradish Cream Sauce \& Au Jus
Salmon with Lemon Buerre Blanc
Garlic Mashed Potatoes
French Green Beans with Slivered Almonds
Water \& Iced Teas

