

~~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