

## ***Hors D'oeuvres***

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### **Cold Selection (per 100 pieces)**

**Mini Croissants...filled with your choice of Chicken, Ham or Tuna Salad...\$225.00**

**Assorted Cold Canapés...Choose from Goat Cheese Stuffed Peppadews, Pepper Jelly and Cream Cheese Canapés, Smoked Salmon Canapés, Egg Canapés, Lobster, Crab or Salmon Salad Canapés...\$225.00**

**Miniature Biscuits with Honey-Baked Ham...\$150.00**

**Sweet Potato Biscuits with Country Ham and Apple Butter...\$175.00**

**Imported and Domestic Cheese Tray with Crackers...\$225 serves 100 guests**

**Raw Vegetables with Assorted Dips...\$225 serves 100 guests**

**Fresh Fruits and Berries with Chocolate Fondue...\$250 serves 100 guests**

**Iced Jumbo Shrimp with Cocktail Sauce...\$195.00**

**Smoked Salmon with Cream Cheese, Chopped Eggs, Capers & Red Onions...\$240.00**

**Chicken and Prosciutto Roulades...\$130.00**

**Roma Tomato & Mozzarella Boats with Fresh Basil, Red Onions, Olive Oil...\$195**

**Chilled Spinach Dip with Assortment of Gourmet Crackers...\$125.00**

**Mediterranean Hummus with Pita Chips and Corn Chips...\$125.00**

**Roasted Vegetable Cheesecake with Water Crackers...\$175.00**

**Chocolate Covered Strawberries...\$225.00**

**Miniature French Pastries...\$195.00 Mini Blinis...\$195.00**

**Mini Key Lime, Banana Pudding and Pineapple Upside Down Tarts...\$195.00**

**Assorted Miniature Cheesecakes...\$195.00**

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### **Hot Selection (per 100 pieces)**

- Mini Crab Cakes with Stoneground Mustard Remoulade...\$325.00**
- Baked Stuffed Oysters—Cajun, Rockefeller or Spinach and Garlic...\$195.00**
- Mini Parmesan Potato Cakes...\$150.00... Assorted Mini Quiches...\$150.00**
- Bruschetta Toasts with Savory or Sweet Toppings...\$175.00**
- Stuffed Mushroom Caps...Crabmeat, Sausage, Spinach or  
Goat Cheese & Roasted Peppers...\$125.00**
- Spanakopita...Spinach and Feta Phyllo Bundles...\$180.00**
- Chicken Fingers with Tangy Mustard Sauce...\$125.00**
- Buffalo Style or Moonshine Chicken Wings...\$145.00**
- Cocktail Meatballs...\$80.00      Sausage Balls in Sweet and Sour Sauce...\$150**
- Baked Brie en Croute with Bourbon Glaze and Pecans or  
Stuffed with Pesto and Sundried Tomatoes...\$265.00**
- Petite Beef Wellingtons...\$280.00    Asparagus and Asiago Phyllo Bundles...\$280**
- Scallops, Shrimp or Oysters Wrapped in Bacon...\$295.00**
- Fried Crab Balls or Crab Rangoons...\$250.00**
- BBQ Chicken Lettuce Wraps with Mint, Basil, Cilantro & Soy Ginger Sauce...\$225**
- Beef Empanadas...\$175.00...Black Bean Spring Rolls with Ranch Dip...\$225.00**
- Thai Chicken and Cashew Spring Roll Asian Dipping Sauce...\$225**
- Chicken Skewers in Rosemary, Lemon and Garlic Sauce or Moroccan Spiced Sauce...\$195**
- Smoked Chicken Quesadillas...\$140.00**

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**Stations...The following are intended to accompany a selection of hors d'oeuvres or other stations...they are neither intended nor priced to "stand alone".**

### **The Ultimate Carving Station**

Roast Pork Loin and Roast Tenderloin of Beef...carved to order and served with Sweet Potato Biscuits, Bleu Cheese Biscuits, Petite Croissants and Silver Dollar Rolls...Apricot Mustard, Basil Mayonnaise, Horseradish Sauce and Cranberry Chutney...\$15 per person

### **Southern Carving Station**

Roast Pork Loin or Smoked Turkey Breast... served with Sweet Potato Biscuits, Bleu Cheese Biscuits, Petite Croissants and Silver Dollar Rolls...Apricot Mustard, Basil Mayonnaise and Cranberry Chutney...\$8 per person

### **Attended Pasta Station**

Penne and Bow Tie Pastas, Served at Station With Creamy Alfredo and Zesty Marinara Along With guests' choice of: Grilled Chicken, Baby Shrimp, Roasted Garlic, Blanched Broccoli, Sundried Tomatoes, Artichoke Hearts, Sautéed Fresh Mushrooms, Red Pepper Flakes, & Grated Parmesan...\$7 per person

### **Low Country Station**

Low Country Shrimp &Grits, Miniature Crab Cakes, Sautéed to Order...with Stone Ground Mustard Remoulade &Citrus Salsa...\$12 per person

### **Quesadilla Station**

Flour Tortillas with a Variety of Fillings, Served at Station  
Roasted Vegetables with Chevre, Black Beans with Cheddar and Monterey Jack, Grilled Chicken with Green Chiles and Jack Cheese...Served with Salsa, Sour Cream, Guacamole, Pico de Gallo...\$9 per person

### **Coffee Station**

Espresso maker offering made to order lattes, cappuccinos...drip coffee with various flavors...\$6.95 per person, plus attendant (\$125 for four hour event)  
*minimum order of 75 guests*

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## **Wedding Packages**

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### **Menu One**

Baked Brie stuffed with Pesto and Sundried Tomatoes, Served en Croute  
Fresh Fruits and Berries with Chocolate Raspberry Fondue  
Crudités with Curry Dip and Roquefort Dip  
Moroccan Spiced Chicken Skewers  
Petite Crab cakes with Stoneground Mustard Remoulade  
Spanakopita

Carving Station: Roast Pork Loin & Roast Tenderloin of Beef...carved to order...Sweet Potato Biscuits,  
Bleu Cheese Biscuits, Petite Croissants & Silver Dollar Rolls...Apricot Mustard, Basil Mayonnaise,  
Horseradish Sauce & Cranberry Chutney

The Ultimate Mashed Potato Bar: Mashed Yukon Gold Potatoes served in Martini Stems...whipped  
butter, Crème Fraiche, Scallions, bacon, Sautéed Mushrooms, Cheddar Cheese and Caramelized Onions

\$39.95 per person

### **Menu Two**

Fresh Fruits and Berries with Chocolate Fondue  
Grilled Vegetable Medley with Balsamic Splash  
Warm Artichoke and Hearts of Palm Spread with Pita Chips  
Iced Jumbo Shrimp with Cocktail Sauce  
Chicken Sate with Warm Plum Sauce

Carving Station: Roast Pork Loin or Smoked Turkey Breast... Sweet Potato Biscuits, Bleu Cheese  
Biscuits, Petite Croissants & Cocktail Rolls...Apricot Mustard, Basil Mayonnaise & Cranberry Chutney

Attended Pasta Station: Penne and Bow Tie Pastas, Served at Station  
With Creamy Alfredo and Zesty Marinara Along With guests' choice of:  
Grilled Chicken, Baby Shrimp, Roasted Garlic, Blanched Broccoli,  
Sautéed Mushrooms, Red Pepper Flakes, & Grated Parmesan  
\$39.95 per person

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**Menu Three**

Fresh Fruits & Berries...Chocolate Fondue...Imported & Domestic Cheeses...Crackers  
Asian Beef Skewers with Sesame Sauce  
Chicken and Prosciutto Roulades  
Iced Jumbo Shrimp with Cocktail Sauce (three pieces per person)  
Spanakopita (Spinach and Feta Cheese Phyllo bundles)

Carving Station

Bourbon Glazed Ham or Rosemary Roasted Turkey Breast (please choose one)  
Served with Petite Rolls and Condiments  
\$24.95 per person

**Menu Four**

Fresh Fruits and Berries with Chocolate Fondue  
Imported and Domestic Cheeses with Crackers  
Warm Spinach and Artichoke Dip

Low Country Station...Low Country Shrimp & Grits, with Baguette Rounds...Crab Cakes served with Stoneground  
Mustard Remoulade and Roasted Red Pepper Chutney

Carving Station...Bourbon Glazed Ham, Carved to Order...served with Petite Rolls and Condiments

Moroccan Spiced Chicken Skewers...Asparagus & Asiago Phyllo Bundles  
\$30.95 per person

**Menu Five**

Imported and Domestic Cheese Tray with Crackers  
Fresh Fruits and Berries with Chocolate Fondue  
Warm Spinach and Artichoke Dip with Tortilla Chips  
Cocktail Meatballs in Sweet and Sour Sauce  
Rosemary, Lemon and Garlic Scented Chicken Skewers  
Sweet Potato Biscuits filled with Country Ham and Apple Butter  
Iced Jumbo Shrimp with Cocktail Sauce  
\$24.95 per person

**Petite Desserts:** Hand Rolled Truffles, Chocolate Dipped Strawberries, Petite Lemon Chess Tarts & Pecan Tarts,  
Mini Cheesecakes & Fruit Tarts...\$5.95 per person

**Mini Éclairs** and Cream Puffs, Cheesecakes and Fruit Tarts: \$3.95 per person

**Assorted Petite Dessert Bars** and Gourmet Cookies: \$2.95 per person

**Fondue Station:** Warm Caramel & Chocolate Fondues with Fresh Fruits and Berries, Graham Sticks, Marshmallows,  
Pretzel Sticks, Maraschino Cherries, Crispy Peanut Butter Balls, Pound Cake Squares...\$3.95 per person

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## ***Dinner Packages***

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**All pricing is based on a minimum guarantee of 30 guests...Plated Dinners include choice of House or Caesar salad, dinner rolls and butter, iced tea & coffee, chef's dessert selection...Salad upgrade available on request**

**Chicken Breast stuffed with Chevre, Dried Cranberries and Fresh Basil...\$22.95**  
Topped with a Molasses Brown Butter... Wild Rice Pilaf and Sautéed Vegetable Medley

**Chicken Florentine...\$21.95**  
Stuffed with spinach and cream cheese, topped with a tomato Concasse...  
Penne Pasta a la Pesto and Sautéed Vegetable Medley

**Pan Seared Chicken...\$20.95**  
In Lemon Caper or Marsala Mushroom Sauce served with Wild Rice Blend and Sauteed Broccoli

**Grilled Boneless Chicken Breast...\$20.95**  
Served with Fettuccine Alfredo and Sautéed Vegetable Medley

**Roast Chicken with Lemon, Rosemary and Garlic...\$21.95**  
Orzo Pasta with Sundried Tomatoes, Artichokes, Asparagus & Parmesan  
Sautéed Vegetable Medley

**Roast Pork Loin with Gorgonzola Mushroom Sauce...\$22.95**  
Mashed Sweet Potatoes with Brown Sugar and Pecans, Roasted Asparagus

**Roast Pork Loin...\$26.95**  
**Stuffed with Bleu Cheese, Walnuts and Dried Apricots...Lemon Brown Butter Sauce**  
Yukon Gold Smashed Potatoes, Nutmeg Ginger Butter Grilled Asparagus

**Apple and Walnut Stuffed Roast Pork Loin...\$23.95**  
Sweet Potato Puree with Pecans, Cinnamon & Sugar, Sautéed Vegetables

**Bourbon, Soy and Ginger Grilled Salmon...\$23.95**  
With Parmesan Smashed Potatoes & Sautéed Haricot Verts with Roasted Peppers

**Curried Grouper Filet...\$27.95**  
Red Pepper BBQ, Caramelized Apples and Onions...Haricot Verts with Roasted Peppers

**Blackened Grouper with Spicy Shrimp and Country Ham Gravy...\$24.95**  
Portobello Mushroom stuffed with Spinach, & Parmesan, Roasted New Potatoes

**Roast Prime Rib of Beef with Natural au Jus and Horseradish Sauce...\$24.95**  
Served with Roasted Root Vegetables and Sautéed Haricot Verts

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**Country Appalachian Beef Tenderloin Filet...\$44.95**

**Wrapped in Salt cured Ham, Fresh Blue Crab, Sweet Potato Hollandaise**

Yukon Gold Smashed Potatoes and Sautéed Haricot Verts with Roasted Peppers

**Roast Filet of Beef topped with Bleu Cheese and Sage Butter...\$39.95**

Served with Twice Baked Potato and Sautéed Vegetable Medley

**Grilled Mixed Grill...\$49.95**

Medallions of Beef Tenderloin in Peppercorn Sauce...Grilled Boneless chicken Breast and Grilled Shrimp stuffed with Horseradish and Wrapped in Bacon...Served with Twice Baked New Potatoes stuffed with Smoked Gouda and Roasted Asparagus with Sea Salt

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**Dinner Buffets...include chef's selection of starch and two vegetables, dinner rolls and butter, freshly brewed iced tea with lemon and gourmet roast coffee with sugar, artificial sweetener, half and half**

Menu One

Spinach Salad topped with Fresh Strawberries and Mango...  
Served with a Raspberry Vinaigrette  
Bourbon Glazed Ham, Carved to Order  
Low Country Shrimp and Grits  
Marinated Grilled Boneless Chicken Breast

One Entrée: \$19.95 per person...Two Entrees: \$23.95...Three Entrees: \$27.95

Menu Two

Menu Three

Spinach Salad with Crumbled Gorgonzola, Toasted Pecans,  
Sliced Roma Tomatoes and Balsamic Vinaigrette  
Roast Tenderloin of Beef with Bordelaise Sauce  
Pan Seared Grouper with Spicy Shrimp & Country Ham Gravy  
Lemon Scented Roast Chicken with Wilted Spinach

All Entrees: \$ 43.95 per person

Beef and Chicken: \$35.95...Chicken and Fish: \$ 37.95

Beef Only: \$30.95...Chicken Only: \$23.95...Salmon Only: \$25.95

Menu Four

Wild Field Greens topped with Crumbled Goat Cheese, Dried Cranberries, Toasted Pecans and served  
with a Raspberry Vinaigrette

Roast Tenderloin of Beef stuffed with Porcini Mushrooms...  
Jumbo Lump Crab cakes with Stoneground Mustard Remoulade  
Chicken Breast stuffed with Apples, Raisins and Almonds

All Entrees: \$47.95 per person

Beef Only: \$39.95...Crab Cakes Only: \$37.95

Beef and Chicken: \$41.95...Crab and Chicken: \$ 40.95 Beef and Crab: \$ 49.95

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Menu Five

Traditional Caesar Salad with Sourdough Croutons,  
Freshly Grated Parmesan and Dressing  
Lasagna with Meat Sauce...Vegetable Lasagna with "White Sauce"  
Chicken Parmesan with Angel Hair Pasta  
All Entrees: \$23.95 per person...Lasagnas only...\$20.95 per person  
Chicken Only: \$20.95 per person

Menu Six

Mixed Green Salad with Fresh Garden Vegetables and Assorted Dressings  
Roast Top Round of Beef with Natural au Jus and Horseradish Cream  
Lemon, Rosemary and Garlic Roasted Chicken Breast  
\$22.95 per person  
Beef only: \$20.95 per person...Chicken only: \$19.95 per person

**Menu Seven...Southern Supper...Chef has already chosen the veggies!**

Mixed Green Salad with Assorted Dressings  
Southern Fried Chicken...Country Ham Biscuits  
Mashed Potatoes with Gravy...Seasoned Green Beans...Southern Squash Casserole  
Corn Muffins, Dinner Rolls and Butter  
\$21.95 per person

Note...Customized Menus are our specialty! Meet in person or via phone with one of our Wedding Specialists and they will help you design a menu to suit your personal tastes and budget! Buffets and plated meals include china and stainless flatware, guest table linens, buffet, beverage, cake and gift table linens...

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