



WEDDINGS/PARTIES

The following menus are suggested for all of the special events in your life, bridal showers, weddings, graduations, christenings, anniversaries and other formal events. Prices based on 30 or more people.

Menu 1: A Shower or Tea

Brie with Brandied Apples in Puff Pastry
Finger Sandwiches
Fresh Fruit with Tropical Dip
Tarragon Walnut Chicken Salad in Phyllo Cups
Fresh Asparagus with Citrus Mayonnaise
Key Lime Tarts

\$17.50 per person plus service, 10% catering fee and 7% tax

Menu 2: Dessert Party

Fresh Fruit Trifle – Cream Cheese Pound cake layered with Strawberries, Banana, Kiwi, Vanilla Custard and Whipped Cream
Chocoholic Cake with White Chocolate Sauce
Dark Chocolate Fondue with Strawberries and Pineapple for dipping
Assorted Pick-up Desserts – Layer Tea Cake, Black Bottom Amaretto Cheesecake, Chocolate Decadence, White Chocolate Coconut Cheesecake in Phyllo
Margaret Ann's Gourmet Cookies

\$11.00 per person plus service, 10% catering fee and 7% tax

Menu 3: Afternoon Wedding or Reception

Smoked Salmon with Capers, Cream Cheese and Dark Bread
Fresh Fruit with Tropical Dip
Heart-Shaped Biscuits with Ham and Mustard Sauce
Pecan Crusted Chicken with Apricot Dipping Sauce
Sharp Cheddar Cheese Ring with Strawberries - served with Crackers
Assorted Pick-up Desserts

\$17.50 per person plus service, 10% catering fee and 7% tax



Menu 4: Late Morning Brunch

Smoked Salmon with Cream Cheese, Capers and Bagel Crisps
Seasonal Fruits – Melons, Pineapple and Berries
Spiral Cut Ham with Heart Shaped Biscuits
Cheese Grits Soufflé
Egg Casserole or Omelets Made-to-Order
Sliced Tomatoes and Fresh Asparagus with Balsamic Vinaigrette
Assorted Coffee Cakes and Pastries
Coffee
\$21.00 per person plus service, 10% catering fee and 7% tax

Menu 5: Rustic Late Afternoon Wedding or Reception

Cream Cheese and Crab Finger Sandwiches
Herb and Orange Roasted Pork Loin served with Orange Mayonnaise and Rolls
Garlic Roasted Fresh Vegetables - Red and Yellow Peppers, Zucchini and Eggplant
Bowls of Marinated Olives
Orzo with Sautéed Spinach and Basil
Basket of Breads, Breadsticks and Crackers with Assorted Herb and Fruit Butters and Cheese Spreads
Bowls of Fresh Berries and Pineapple Wedges
Minted Iced Tea
\$21.00 per person plus service, 10% catering fee and 7% tax

Menu 6: Summer Wedding or Outdoor Party

Orange Blossom Shrimp Salad served with Miniature Croissants
Tropical Chicken with Peanut Dipping Sauce
Summer Tenderloin of Beef garnished with Fresh Tomatoes and Basil Leaves served with Herb Toasts
Herbed Lemon Green Beans and Asparagus
Watermelon Salad – wonderful combination of Melon and Feta with Fresh Mint and Cracked Pepper
Assorted Pick-up Desserts
\$22.75 per person service, 10% catering fee and 7% tax



Menu 7: Southern Buffet for an Evening Wedding or Party

Sharp Cheddar Cheese Wafers

Sweet Bacon Snacks

Crab Cakes served with Mango-Cilantro Mayonnaise – Cooked on Site

Carolina Shrimp served with Cheese Grit Cakes

Garlic/Orange Pork Loin served with Sweet Potato Biscuits

Pecan Crusted Chicken with Apricot Dipping Sauce

Savannah Red Rice garnished with Red and Yellow Tomatoes

Fresh Asparagus garnished with Chive Mayonnaise

Crunchy Pea Salad

Southern Shortcakes – Individual Whipping Cream Cakes with Strawberries, Blueberries and Blackberries

\$36.50 per person plus service, 10% catering fee and 7% tax

Menu 8: Buffet for an Evening Wedding

Tenderloin Tips in Red Wine Sauce

Boneless Turkey stuffed with Spinach and Ricotta – served with Rolls and Orange Mayonnaise

Large Shrimp with Cocktail Sauce

Whole Smoked Grouper served with Fresh Fruit Salsa

Tropical Fruits

Fresh Green Beans, Asparagus, Zucchini and Roasted New Potatoes served with Garlic Cilantro

Crab Stuffed Mushrooms

Brie with Brandied Apples in Puff Pastry

\$31.50 per person plus service, 10% catering fee and 7% tax

Menu 9: Buffet for Late Morning or Early Afternoon Wedding

Crudités

Imported and Domestic Cheeses – served with a variety of crackers – included Brie in Puff Pastry, Manchego, Goat Cheese, Cheddar and Swiss

Spiral Baked Ham with Cornmeal Biscuits

Sliced Smoked Turkey Breast with Cranberry Butter and Orange Muffins

Spiral Chicken Breasts – boneless breasts stuffed with spinach and ricotta

Bow Tie Pasta with Shrimp, Peppers, Asparagus and Fresh Herbs

Fresh Green Beans with Walnut Vinaigrette

Tea Breads - Zucchini, Banana and Carrot

Bowls of Strawberries

\$30.00 per person plus service, 10% catering fee and 7% tax