

SAMPLE MENUS

Reception Menu Suggestions:

Option 1

Fresh Fruit Display
Smoke Salmon Canape
Assorted Gourmet Tea
Sandwiches
Cornbread Round
Topped with Virginia
Ham and Melon Apple
Chutney
Mushrooms Stuffed with
Spinach and Cheese

Option 2

Tomato, Basil and
Mozzarella Crostini
Warm Spinach Dip,
Served with Pita Points
Minature Crawfish Pies
Mushrooms Stuffed with
Crabmeat
Scallops Wrapped in
Bacon

Option 3

Antipasto Platter
Stuffed Baked Brie En
Croute
Scalloped Oysters,
Served with Baguettes
Beef Brochettes
Asparagus Wrapped in
Prosciutto
Carved Cajun Pork
Loin, Served with
Assorted Rolls and
Condiments

Buffet Menu Suggestions

Plantation Buffet

Roulade de Poulet
Chicken with Ham, Spinach and Goat
Cheese
Shrimp and Grits
Corn Pudding
Broccoli Cheddar Casserole
Free Green Tossed Salad
Rolls with Butter
Triple Chocolate Cake

Paddlewheel Buffet

Prime Rib Carving Station
Boneless Breast of Chicken with Lemon
Pepper Artichoke Sauce
Low Country Crab Cake
Savannah Red Rice
Seasonal Vegetable
Free Green Tossed Salad
Garlic Cheese Biscuits
Pecan Pie and Trifle

Southern Buffet

Fried Chicken
BBQ Ribs
Cole Slaw
Tossed Salad
Macaroni & Cheese
Collard Greens
Black Eyed Peas and White Rice
Buttered Corn
Sweet Potato Souffle
Corn Muffins
Cobbler

The Great American Cookout

Grilled on Site:
Hamburgers, Hot Dogs, BBQ Chicken
Potato Salad
Baked Beans
Corn on the Cob
Macaroni Salad
Cole Slaw
Assorted Condiments