

“Experience Excellence”

To Secure Our Services:

- 1500.00 To Secure The Date
- 50% Due 45 Days Prior to Wedding
- All Prices Are Based on Payment By Cash or Check
(A 3% Service Charge Will Apply When Paying By Credit Card)

About Our Services

- Professional Bartenders/Servers ~ 175.00 Each for a 4-Hour Event
- Onsite Chef/Carver Fee ~ 125.00
- Linens, Tables, Chairs, and Tent Rentals Available ~ Prices Vary Accordingly

Our Mission

**Doing whatever it takes to serve our customers the freshest products with the friendliest service.
To create a work environment that values team strategies, principles, and loyalty.**

~ ***Southern Style Soiree*** ~

All of the Following

*Farmer's Market Carrots, Celery, Red & Green Peppers, Asparagus,
Cherry Tomatoes, & Cucumbers Displayed with Our Chef's Homemade Dip*

*Fresh Fruit and Vanilla Sugar Coated Berries with Domestic and Imported Cheeses,
Homemade Cracker Bread, and Herb Flavored Breadsticks*

Hot Spinach and Artichoke Dip with Jumbo Croutons

Choice of Three of the Following

Cheddar Chive Ham Biscuits

Assorted Mini Quiche

Spanakopita

Spicy Cheese Wafers

Silver Dollar Turkey Sandwiches with Orange Marmalade

Tea Sandwiches: Pimento Cheese, Egg Salad, Chicken Salad

Mini Pork BBQ Sliders

Chive and Cheese Tortellini Alfredo

Fried Green Tomatoes with Crème Fraiche

~ ***A Very Special Occasion*** ~

All of the Following

*Farmer's Market Carrots, Celery, Red & Green Peppers, Asparagus,
Cherry Tomatoes, & Cucumbers Displayed with Our Chef's Homemade Dips*

*Fresh Fruit and Vanilla Sugar Coated Berries with Domestic and Imported Cheeses,
Homemade Cracker Bread, and Herb Flavored Breadsticks*

Choice of Two Butler Passed

Skewered Marinated Shrimp and Snowpeas

Beef Carpaccio on Toasted Baguette

Sea Scallops Wrapped in Bacon

Choice of One of the Following

Chef Carved Turkey Served with Homemade Rolls, Cranberry Mayonnaise, & Spicy Mustard

Chef Carved Pork Loin Served with Homemade Rolls, Rosemary Mayonnaise, & Spicy Mustard

Chef Carved Spiral Brown Sugar Glazed Ham

Served with Homemade Rolls, Country Mayonnaise, & Spicy Mustard

Choice of Three of the Following Placed Items

Hot Crab Dip Served with Herbed Baked Baguettes

Chef's Penne Pasta Primavera Alfredo

Hot Spinach and Artichoke Dip with Toast Points

Bow-Tie Chicken Pasta in a Creamy Alfredo Sauce

Antipasto Garnished with Marinated Artichokes, Rolled Italian Meats and Cheeses & Kalamata Olives

~ **Create Your Own Dream Wedding** ~

Choice of Two Butler Passed Items

*Sea Scallops Wrapped in Bacon
Assorted Tea Sandwiches
Tomato and Basil Bruschetta
Oriental Chicken Tartlets
Spoonful of Spicy Grilled Shrimp*

Choice of Two of the Following Displays

*Farmer's Market Vegetable Crudités Served with Two of Our Chef's Homemade Dips
(Fresh Cut Carrots, Celery, Red & Green Peppers, Asparagus, Cherry Tomatoes, & Cucumbers)*

*Fresh Fruit and Vanilla Sugar Coated Berries Served with Domestic and Imported Cheeses,
Homemade Cracker Bread, and Herb Flavored Breadsticks*

Our Smoked Salmon Display Served with Piped Herb Cream Cheese, Cucumbers, & Fancy Crackers

Grilled Farmer's Market Vegetable Antipasto Served with Rolled Salami and Provolone Cheese

Choice of One of the Following Carving Stations

(Carved To Order with Mini Rolls and Condiments)

Spiral Ham OR Roasted Turkey Breast OR Prime Rib (add 4.00 per guest)

Choice of One of the Following Stations

Shrimp and Grits ~ *Our Famous Cheese Grits Tossed with Sautéed Shrimp and
Coated with Our Chef's Red Eye Gravy*

Mexican Quesadillas ~ *Served with Choice of Cheddar Cheese, Peppers, & Diced Chicken
Accompanied by Sour Cream, Pico De Gallo, and Jalapeno Peppers*

The Italian Pasta Station ~ *Watch as Our Chef Tosses Penne & Tortellini Pasta in Your Favorite Sauce
(Herb Alfredo, Marinara, or Veggie Primavera) Served with Grated Romano Cheese & Hot Pepper Flakes*

Gourmet Grilled Cheese Station ~ *Our Chef will Grill On-Site Gourmet Grilled Cheese Sandwiches on
Texas Toast Style Bread. Guests Can Add Tomato or Thick Bacon Slices To Their Sandwich If Desired*

Choice of Two of the Following Placed Items

*Hot Crab Dip Served with Herb Baked Baguettes
Hot Spinach and Artichoke Dip Served with Toast Points
Red Potatoes Stuffed with Sour Cream
Fried Green Tomatoes Dropped with Crème Fraiche
A Dish of Chicken Venus*

~ ***A Wonderful Feast*** ~

Enjoy Our Strolling Waiters Serving Your Choice of Two

*Homemade Chicken Tartlets
Mushroom Caps Stuffed with Herbed Ratatouille
Polenta Cakes with Roasted Tomatoes
Tomato and Basil Crostini*

The Fruit, Cheese, and Fondue Table

*Centerpiece Display with Seasonal Fresh Fruit and Domestic Imported Cheese and Crackers
Includes Our Pastry Chef's Creation of Warm Chocolate and Bailey's Fondue*

The Harvest Table

*A Bountiful Display of Fresh Vegetable Crudités and Grilled Vegetables
(Carrots, Celery, Red & Green Peppers, Asparagus, Cherry Tomatoes, & Cucumbers)
Beautifully Served with Our Chef's Homemade Dips and
A Cornucopia of Homemade Breads, Sweet Rolls, and Flavored Butters*

The Seafood Table

*Japanese Sushi, Boiled Shrimp, Fresh Oysters, Decorated Side of Salmon and Crab
Served with Spicy Cocktail Sauce and Citrus Garnish (Add a Beautiful Ice Sculpture ~ Priced 300.00 & up)*

The Meat Station

*(Your Choice of One Meat Carved To Order ~ Served with Homemade Mini Rolls)
Delicious Beef Loin Served with Horseradish Cream Sauce
Baked Virginia Ham Served with Spicy Mustard
Roasted Turkey Served with Cranberry Mayonnaise
Prime Rib Served with Horseradish Cream Sauce (add 4.00 per guest)
Succulent Beef Tenderloin Served with Horseradish Cream Sauce (add 5.25 per guest)*

The Pasta Station

*(Watch Our Chef As You Create Your Own Mouth Watering Pasta Dish)
Fettuccine, Penne, or Tortellini Served with a Choice of Our Three Delicious Sauces ~
Herb Alfredo, Mama's Marinara, or Veggie Primavera*

