



Classic Wedding

Sample Menu Estimated at \$28.95 Per Guest

Passed hors d'oeuvres

Grilled Gulf Shrimp with Spicy Remoulade

Mini Biscuit with Smithfield Ham and Dijon Mayo

Tuscan Olive Tapenade Croustini

Dinner Buffet

Vine Ripe Yellow and Red Tomatoes with Buffalo Mozzarella
Served with Mixed Field Greens, Fresh Basil and Olive Oil

Roasted Atlantic Salmon

Whole Sides Served with Cucumber Caper-Dill Relish

Pan Seared Tenderloin of Beef

Served with Caramelized Onions and Fresh Horseradish

Mediterranean Cous Cous

with Fresh Mint, Dried Cranberries, Apricot and Toasted Almonds

Grilled Fresh Seasonal Vegetables

Portabella Mushrooms, Zucchini, Roasted Red Peppers, Vidalia Onions

Fresh Baked Yeast and Crusty French Rolls

with Creamy Herb Butter

Dessert

Wedding Cake and Groom's Cake Service

Hand Dipped Chocolate Covered Strawberries