

Plated Dinner

Ask Your Wedding Specialist about Gluten Free, Vegetarian and Vegan Menu Options

Salads

(Choice of One)

Cucumber Wrapped Local Greens

Local Mixed Greens, Radish, Shaved Carrot, Cherry Tomatoes, Vidalia Onions, Rosemary Crostini, Choice of Ranch or Balsamic Dressing

Classic Caesar

Baby Romaine Wedge, Shaved Romano, Ciabatta Croutons, Creamy Caesar Dressing

Caprese Salad

Yellow & Red Tomatoes, Fresh Mozzarella, Basil, Fig Balsamic Glaze

Carolina Salad

Fresh Spinach, Frisee Lettuce, Diced Bacon, Candied Pecans, Orange Segments, Strawberries, Champagne Dressing

Frisee & Watercress Salad

Watermelon, Feta Cheese, Shredded Carrots, Red Wine Vinaigrette

Entrées

(Choice of One)

Seared Airline Chicken Breast with Chianti Reduction

Yukon Gold Garlic Whipped Mashed Potatoes, Pan Roasted Carrots & Asparagus

115

Quinoa Risotto with Roasted Portobello

Caponata, Pesto

115

Seared Bourbon Airline Chicken Breast with Honey Maple Glaze

Sweet Potato Mash, Sautéed Cauliflower & Zucchini

118

Grilled Mahi Mahi with Pineapple Salsa

Roasted Fingerling Potatoes, Roasted Roma Tomatoes, Grilled Asparagus

128

Grilled Coffee Rubbed New York Strip Steak with Demi Glaze

Sweet Corn Polenta Cake, Sautéed Broccoli

138

Seared Peppercorn Crusted Beef Tenderloin with Cabernet Sauce

Wild Mushroom Risotto, Mushroom Ragu, Roasted Carrots & Asparagus

140

Seared Sea Bass with Sale Speziato

Lobster Cream Sauce, Potato Au Gratin, Vegetable Bouquet

145

Duet Selections

(Choice of One)

Grilled Beef Tenderloin with Truffle Demi & Seared Salmon with Lemon Butter Sauce

Potato Au Gratin, Grilled Broccolini

150

Seared Bourbon Airline Chicken Breast with Honey Maple Glaze & Parmesan Crusted

Sea Bass

Green Pea Risotto, Caramelized Turnips

155

Half Maine Lobster with Garlic Butter & Filet Mignon with Creamy Peppercorn Gravy

Asiago au Gratin Potatoes, Sautéed Asparagus & Carrots,

160



Heavy Hors d' Oeuvres

Display Stations

(Choice of 3 for 115)

(Choice of 4 for 120)

(Choice of 5 for 130)

Asian to Go Station

Sliced Marinated Beef, Chicken, Shrimp
Bok Choy, Water Chestnuts, Napa Cabbage, Peppers,
Green Onions, Bean Sprouts, Shredded Carrot, Snow Peas
Jasmine Rice and Pan Fried Noodles
Egg Rolls, Sweet & Sour Sauce, Duck Sauce

Slider Station

Crab Cake - Asian Slaw, Pickle Radish
Brisket - Fried Green Tomato, Golden Carolina Barbecue Sauce, Bibb Lettuce
Grilled Chicken - Baja Sauce, Bacon, Lettuce, Tomato
Seasoned French Fries, Carrot & Parsnip Fries
Condiments- Ketchup, Mayo, Mustard & Barbecue Sauce

Pasta Station

Maccheroni, Walnuts, Fresh Herbs, Tomatoes, Parmesan Cheese, Sage Butter
Rigatoni Romani, Traditional Bolognese Sauce
Tri-Color Farfalle, Roasted Garlic Poached Shrimp, Shellfish Cream Sauce
Rolls and Garlic Bread Sticks

Carolina Station

Smoked Brisket, Carolina Pulled Pork, Crab Corn Fritters
Sriracha Mac and Cheese, Green Bean Casserole, Celery, Carrots
Condiments- Barbecue Sauces, Hot Sauces, Blue Cheese, Ranch
Biscuits, Rolls & Corn Bread

Biscuit and Bacon Bar

Selection of Sweet Potato, Cheddar & Onion, Buttermilk Biscuits
Sausage & Peppercorn Gravy
Sliced Honey Baked Ham
Brown Sugar Bacon, Jalapeno Bacon, Pepper Bacon, Chocolate Covered Bacon

Food Truck Station

Fried Oyster Po-Boy - Basil Remoulade and Cole Slaw on a Potato Roll
Grilled Chicken Slider - Baja Sauce, Jalapeno Cheese and Tomato on Brioche Bun
Seared Tuna Tacos - Asian Slaw, and Wasabi Mayonnaise
French Fries and Potato Chips
Condiments- Barbecue Sauces, Ketchup, Baja Sauce, Basil Remoulade, Texas Pete

Children's Meals

Entrées

(Choice of One)

Macaroni & Cheese
Individual Cheese Pizza
Chicken Fingers
Pasta with Marinara
Sauce
Cheeseburger Sliders

Sides

(Choice of One)

Fresh Fruit Cup
Garden Salad
Mozzarella Sticks with Marinara
French Fries
Potato Chips

Dessert

Wedding Cake

30 per Child
(Age: 2-12 years)

