



DINNER

MODEST

APPETIZER

MEATBALLS

Barbeque, Italian marinara, Tariyaki asian

DEILED EGGS

Classic, Buffalo, Jalapeno popper

PHYLLO TART

Whipped feta and honey, Pimento cheese
and pepper jelly, Spinach and Artichoke

MAIN COURSE

PROTEIN

SOUTHERN BONE-IN FRIED
CHICKEN

APRICOT-GLAZED CHICKEN

BAKED LEMON HERB
CHICKEN BREAST

ROASTED GLAZED PORK
LOIN

BEEF BRISKET

STARCH AND VEGETABLES

WHITE CHEDDAR
MACARONI AND CHEESE

WHIPPED CHEVRE
POTATOES

BAKED CHEDDAR
MACARONI AND CHEESE

SEASONED GREEN BEANS

SOUR CREAM MASHED
POTATOES

SQUASH CASSEROLE

BACON BRAISED COLLARDS

GARLIC MASHED POTATOES

BACON GREEN PEA
RISOTTO



DINNER

DELUXE

In addition to the previous menu:

APPETIZER

BRUSCHETTA OR CROSTINI

Tomato basil balsamic, Lemon honey
ricotta, Fig goat cheese and honey

PHYLLO TART

Whipped feta and honey, Pimento cheese
and pepper jelly, Spinach and Artichoke

MAIN COURSE

PROTEIN

CHICKEN

SOUTHERN FRIED CHICKEN
BREAST WITH TOMATO GRAVY

HONEY GARLIC CHICKEN
THIGHS

PORK

SAGE AND ROSEMARY
PORK TENDERLOIN

SEAFOOD

SHRIMP AND GRITS

STARCH AND VEGETABLES

STARCH

VANILLA BUTTER SWEET
POTATO PUREE

VEGETABLES

HONEY TARRAGON
CARROTS

BALSAMIC BACON
BRUSSELS

GRILLED ASPARAGUS





DINNER

PREMIUM

In addition to the previous menu:

APPETIZER

MINIATURE SANDWICHES

Philly cheese steak

Brisket sliders with cherry barbecue sauce

SKEWERS

Cheddar and Fruits

Tomato, Mozzarella, and Basil

MAIN COURSE

PROTEIN

CHICKEN

BAKED THYME CHICKEN WITH
HONEY MIREPOIX SAUCE

PORK

BEEF PRIME RIB WITH
HORSERADISH CREAM

SEAFOOD

BLACKONED SALMON

RED WINE BRAISED SHORT
RIB

STARCH AND VEGETABLES

STARCH

LOBSTER MAC AND CHEESE

CLASSIC POTATO GRATIN



DINNER

LUXURY

In addition to the previous menu:

APPETIZER

CHARCUTERIE GRAZING TABLE

Artisan cheeses, cured meats, fresh fruit,
pickled veggies, crackers, bread, jams, and
honey

OYSTER BAR

Champagne mignonette, cocktail sauce,
tabasco, horseradish, lemons, and saltines

MAIN COURSE

PROTEIN

CHICKEN

PARMESAN-CRUSTED
CHICKEN BREAST

PORK

BACON WRAPPED PORK
MEDALLIONS

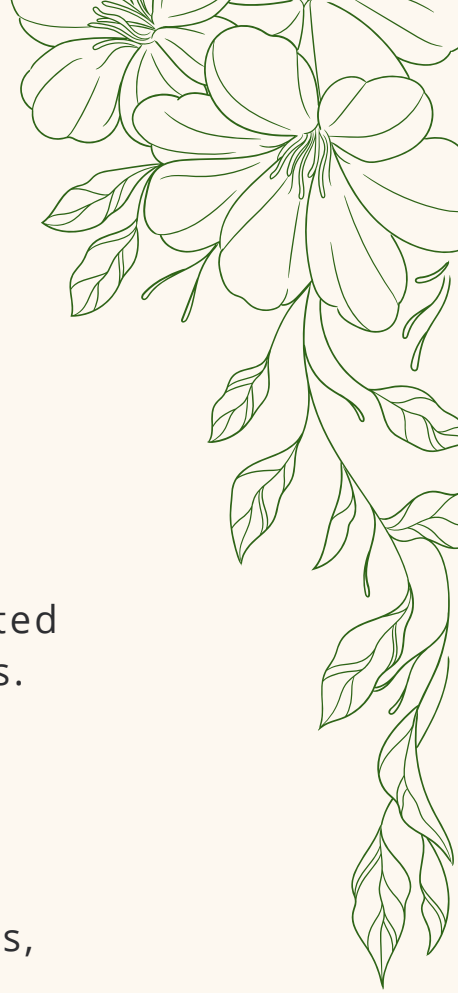
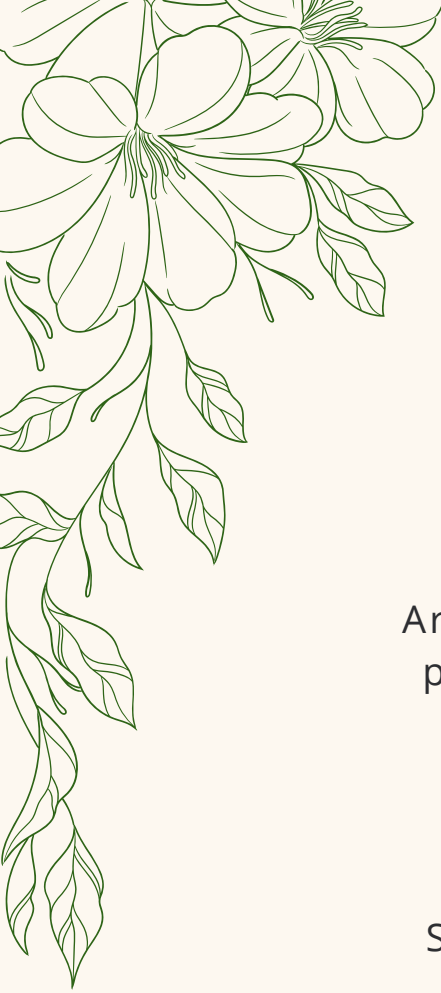
HERB BEEF TENDERLOIN

STARCH AND VEGETABLES

VEGETABLES

WORCESTERSHIRE GREEN
BEANS

GRILLED ASPARAGUS WITH
LEMON PARMESAN



DINNER

SALADS

APPLE GOAT CHEESE SALAD

Arugula, crumbled goat cheese, toasted pecans, red onion, and sliced apples.
Tossed in lemon vinaigrette

SPINACH BERRY SALAD

Spinach, feta, red onion, blueberries, strawberries, raspberries, and toasted almond slices.
Tossed in poppyseed dressing

FARMHOUSE SALAD

Spring mix, shredded cheddar, cherry tomatoes, cucumbers, red onion, and homemade croutons.
Tossed in herb buttermilk dressing

POPPYSEED SALAD

Mixed greens, candied pecans, strawberries, mandarin oranges, parmesan cheese, and dried cranberries.
Tossed in poppyseed dressing