

IV. GRAND DINNER BUFFET

HORS D'OEUVRES

Please choose two of the following:

Warm Spinach and Parmesan Dip

Served with New York Flat Breads

Domestic Cheese Platter

Served with Fruit Garnishes and an Assortment of Crackers

Fresh Fruit Display

Artichoke Parmesan Savory Cheesecake

Served with French Mini Toasts

Cold Charleston Crab Spread

Served with an Assortment of Crackers

Asian Salmon Cheese Torte

Served with Wasabi Caviar and Rice Crackers

SALAD

Please choose one of the following:

Mixed Field Salad
With Fresh Seasonal Fruit and Vanilla Vinaigrette
Traditional Caesar
Spinach Salad
With Pecans, Pears, Gorgonzola, and Pecan Balsamic Vinaigrette
Seasonal Tossed Garden Salad

With Parmesan Peppercorn and Golden Italian Dressings



ENTRÉE

Please choose two of the following:

Wild Mushroom Stuffed Chicken Breast

Served with Truffled Veloute

Roast Pork Loin

Served with Apple Cider Bacon Glaze

Herb Roasted Artichoke Chicken

Served with Red Pepper Vinaigrette

Grilled Chicken with Tomato Vodka Sauce

Served over Penne Pasta

Sautéed Tilapia

Served with Pomegranate Sauce

London Broil

Served with Wild Mushroom Demi Glaze

Chicken Parmesan

Served with Marinara Sauce and Parmesan Cheese

Grilled Salmon

Served with Pesto Cream Sauce

Vegetable Lasagna

Served with Spinach and Fresh Ricotta Cheese



<u>ACCOMPANIMENTS</u> Please choose two of the following:

Red Skin Mashed Potatoes
Herb Roasted Potatoes
Wild Rice
Penne Pasta
Fresh Green Beans
Sautéed Seasonal Vegetables

Assorted Breads and Rolls *Served with Honey Butter*

Traditional Wedding Cake Cutting Service

BEVERAGES
Sweet Tea
And
Gourmet Coffee Station

With Whipped Cream and Chocolate Shavings