

IV. DELUXE APPETIZERS (2 pages)

Hot Hors D Oeuvres

Please Choose Four of the Following:

Pesto Crusted Lamb Lollipops

Accompanied by Natural Jus

Hanger Steak Bruschetta

Served with Pomegranate Balsamic Glaze and Parmesan Shavings

Hot Sauteed Lump Crab Cakes

(Additional \$225.00 for Chef Manned Station)

Served over Cheese Grits with Tasso Ham Sauce

Pistachio Chicken Bites

Drizzled with Sour Cherry Sauce

Shrimp Scampi

(Additional \$225.00 for Chef Manned Station)

Served with Shrimp, Tomato, White Wine, and Freshly Grated Parmesan Cheese

Sauteed Georgia Quail Breast

(Additional \$225.00 for Chef Manned Station)

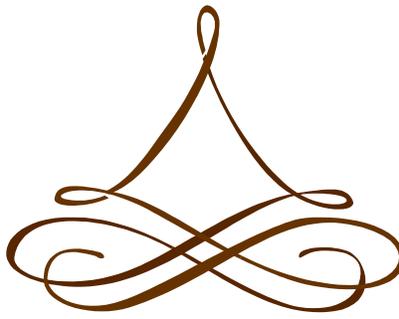
Served with Cranberry White Wine Glaze

Wild Mushroom Risotto Cakes

Served with Port Wine Demi Glaze

Classic Jumbo Shrimp Cocktail

Accompanied by Lemon and Cocktail Sauce



IV. DELUXE APPETIZERS

Carving Station

Please Choose One of the Following:

Herb Roasted Beef Tenderloin
Coffee Crusted Pork Tenderloin
Cajun Brined Roasted Turkey Breast
Asian Seared Tuna Loin

Served with Assorted Rolls and Butter
Horseradish Sauce, Chimichurri, and Red Pepper Aioli

Your Meal will Include the Following:

A Variety of Imported Cheese

To include Maytag Blue, Brie, and Fontina Cheese
Served with Assorted Cracker

Seasonal Fresh Roasted Vegetables on a Platter

Topped with Pine Nut Vinaigrette and Goat Cheese

Fresh Fruits and Berries of the Season

Artfully Displayed

Beverages

Please Choose One of the Following:

Gourmet Coffee Station

Served with Whipped Cream, Chocolate Shavings, Cream and Sweeteners

Sweet Tea, Unsweetened Tea, Lemons and Water Urn

Lemonade with Sliced Strawberries and Cucumber Water