



An Elegant Affair Wedding Menu

Pork

Grilled Bone-in double chop w/ glaze
Herb Roasted Pork Tenderloin with Glaze (Apple Rum Raisin, Peach Pecan, Apple Walnut, other)
Stuffed Pork Loin (Wild Rice and Cranraisins, cornbread stuffing with pecans, figs, apples, figs/apples/peaches/other)

Poultry

Marinated Turkey
Bacon Wrapped Chicken Tenderloins
Stuffed Chicken Breast (Wild Rice and Cranraisins and parmesan cream sauce, Candied Jalapeno Pimento Cheese/wrapped with bacon, cornbread stuffing with pecans)
Pecan Crusted Chicken Breast with Honey drizzle

Beef

Herb Roasted Sirloin with Gravy
Korean BBQ Beef Tips
Prime Rib (w/ horseradish and au Jus)
Grilled Ribeye Steaks (grilled on-site)
Beef Filet (w/ horseradish and au Jus)
(add: burgundy mushrooms, sautéed onions, lump crab, blue cheese or compound butter)

From the Sea

Ezzell's Award winning Jumbo Shrimp & Grits (w/ Cajun Cream Sauce)
Blackened Shrimp/tilapia, mahi-mahi, wahoo w/ fresh salsa (Market Price)
Salmon (Pistachio/pecan crusted, fresh lemon and dill, citrus glaze)
Crab Stuffed Flounder w/ cream sauce

Sides

Loaded Twice Baked Potatoes
Baked Potato/Sweet Potato
Potatoes Au Gratin
Oven Roasted Fingerling Potatoes
Oven Roasted Green Beans w/slivered almonds and pimentos
Roasted Asparagus
Sugar Snap Peas w/cranraisins
Rice Pilaf
Mixed Seasonal Vegetables

Pre-plated at the table:

Mixed Green Salad (*carrots, cucumber, tomato, croutons*)
Caesar Salad (*parmesan cheese, croutons*)
Spring Mix salad (*strawberries, mandarin, oranges, walnuts*) (Assorted homemade dressings)

Menu includes bread, sweet and unsweetened tea, clear disposable plates, cups, utensils, napkins, and ice.

Fees for service staff start at \$20/hour/staff w/ 1 staff per 25 guests

Minimum 50 guests