

GLENFIELD HISTORIC ESTATE

Wedding & Special Occasion Reception Menus

THESE ARE ONLY SUGGESTIONS. WE CAN DESIGN YOUR FOOD SELECTIONS TO YOUR LIKING.

Southern Hospitality, Timeless Elegance, and Memorable Celebrations

Whether planning an intimate wedding reception or a grand Southern celebration, Glenfield Historic Estate offers a delightful selection of reception menus inspired by traditional Southern favorites. Our menus are designed to accommodate a variety of tastes, with optional enhancements to personalize your special occasion.

MENU #1

The Southern Classic

$35++ PER GUEST

A traditional Southern buffet featuring comforting favorites, beautifully presented for your guests.

ENTRÉES — SELECT TWO

- Herb-Roasted Chicken Breast with Savory Cream Sauce
- Fig & Rosemary-Glazed Pork Loin
- Southern-Style Baked Chicken
- Chicken & Andouille Sausage Jambalaya
- Penne Pasta Alfredo with Roasted Vegetables
- Sliced Roast Turkey Breast with Herb Gravy

ACCOMPANIMENTS — SELECT TWO

- Garlic Mashed Potatoes
- Southern Green Beans
- Seasoned Rice Pilaf
- Honey-Glazed Baby Carrots
- Buttered Sweet Corn
- Roasted Seasonal Vegetables

SALAD — SELECT ONE

- Classic Garden Salad with House Dressing
- Caesar Salad
- Southern Coleslaw

INCLUDED WITH EVERY BUFFET

Warm Dinner Rolls, Butter, Iced Tea, Water, and Coffee Station.

MENU #2

The Magnolia Reception

$45++ PER GUEST

An elegant Southern reception buffet featuring elevated entrées and a welcoming appetizer display.

WELCOME DISPLAY — SELECT ONE

- Artisan Cheese, Seasonal Fruit & Crackers
- Warm Spinach, Smoked Gouda & Artichoke Dip with Toasted Pita
- Seasonal Vegetable Crudités with House Dip

ENTRÉES — SELECT TWO

- Bourbon-Glazed Pork Tenderloin
- Herb-Roasted Chicken with Crawfish Cream Sauce
- Southern Shrimp & Stone-Ground Grits
- Chicken & Andouille Sausage Jambalaya
- Roasted Turkey Breast with Herb Gravy
- Penne Pasta with Grilled Chicken & Alfredo Cream Sauce

ACCOMPANIMENTS — SELECT TWO

- Twice-Baked Potato Casserole
- Southern Green Beans Almondine
- Sweet Potato Casserole with Praline Pecan Glaze
- Wild Rice Pilaf
- Roasted Seasonal Vegetables
- Southern Macaroni & Cheese

SALAD — SELECT ONE

- Mixed Greens with Candied Pecans, Feta & Raspberry Vinaigrette
- Classic Caesar Salad
- Caprese Salad with Fresh Basil & Balsamic Glaze

INCLUDED WITH EVERY BUFFET

Warm Dinner Rolls, Butter, Iced Tea, Water, and Coffee Station.

MENU #3

The Grand Soirée

$55++ PER GUEST

A sophisticated Southern reception buffet featuring premium selections and beautifully presented appetizers.

RECEPTION DISPLAYS — SELECT TWO

- Artisan Cheese & Seasonal Fruit Display
- Baked Brie en Croûte with Praline Pecan Glaze
- Warm Spinach, Smoked Gouda & Artichoke Dip
- Miniature Crab Cakes with Remoulade
- Smoked Salmon Display with Traditional Accompaniments

ENTRÉES — SELECT TWO

- Rosemary & Garlic-Marinated Beef Tenderloin
- Bourbon-Glazed Pork Tenderloin
- Herb-Roasted Chicken with Crawfish Cream Sauce
- Southern Shrimp & Stone-Ground Grits
- Slow-Roasted Prime Rib with Au Jus *(Market Price Upgrade)*

ACCOMPANIMENTS — SELECT TWO

- Twice-Baked Potato Casserole
- Roasted Asparagus
- Sweet Potato Casserole with Praline Pecan Glaze
- Wild Rice Pilaf
- Southern Macaroni & Cheese
- Seasonal Roasted Vegetables

SALAD — SELECT ONE

- Baby Greens with Candied Pecans, Dried Cranberries, Feta & Raspberry Vinaigrette
- Caprese Salad with Aged Balsamic
- Roasted Beet Salad with Goat Cheese & Toasted Walnuts

INCLUDED WITH EVERY BUFFET

Warm Dinner Rolls, Butter, Iced Tea, Water, and Coffee Station.

Customize Your Reception

PREMIUM ENTRÉE ENHANCEMENTS

Personalize your buffet by upgrading one of your selected entrées.

- Bourbon-Glazed Chicken Breast . . . . . **Add $5 / guest**
- Herb-Roasted Chicken with Crawfish Cream Sauce . . . . . **Add $7 / guest**
- Southern Shrimp & Grits . . . . . **Add $8 / guest**
- Bourbon-Glazed Pork Tenderloin . . . . . **Add $7 / guest**
- Sliced Roast Beef with Au Jus . . . . . **Add $9 / guest**
- Beef Tenderloin . . . . . **Add $9 / guest**
- Beef Tenderloin . . . . . **Add $18 / guest**
- Prime Rib of Beef . . . . . **Market Price**

SPECIALTY SIDE DISH ENHANCEMENTS

Upgrade a standard accompaniment with one of our Southern favorites.

Add $4 per guest

- Southern Macaroni & Cheese
- Twice-Baked Potato Casserole
- Sweet Potato Casserole with Praline Pecan Glaze
- Green Beans Almondine
- Broccoli Casserole

Hors d'Oeuvres & Reception Displays

Perfect for cocktail hour, welcoming guests, or adding an elegant touch to your celebration.

CLASSIC SELECTIONS

$7++ per guest, per selection

- Seasonal Fruit Display
- Fresh Vegetable Crudités with House Dip
- Caprese Skewers with Basil & Balsamic
- Southern Deviled Eggs

ELEVATED SELECTIONS

$9++ per guest, per selection

- Warm Spinach & Artichoke Dip with Toasted Pita
- Bourbon BBQ Meatballs
- Miniature Quiche
- Stuffed Mushrooms
- Chicken Salad on Miniature Croissants
- Artisan Cheese & Cracker Display

SIGNATURE SELECTIONS

$12++ per guest, per selection

- Miniature Crab Cakes with Remoulade
- Chilled Shrimp Cocktail
- Roast Beef Crostini
- Baked Brie en Croûte with Praline Pecan Glaze
- Smoked Salmon Display with Traditional Accompaniments

Beverage & Bar Packages

Raise a glass to your special occasion with one of Glenfield's reception beverage packages.

SOUTHERN REFRESHMENTS

$9.95++ per guest | Up to Four Hours

- Southern Sweet & Unsweetened Iced Tea
- Fresh Lemonade
- Ice Water with Lemon
- Assorted Soft Drinks
- Ice, Cups & Beverage Service

BEER, WINE & SOUTHERN REFRESHMENTS

$18++ per guest | Up to Four Hours

- Selection of Domestic Beers
- Choice of Two House Wines — Red & White
- Assorted Soft Drinks
- Southern Iced Tea
- Lemonade
- Ice Water
- Ice, Glassware & Beverage Service

CHAMPAGNE TOAST

Available Upon Request

Celebrate your special moment with a sparkling champagne or nonalcoholic toast for your guests. Pricing is based on guest count and beverage selection.