

REHEARSAL DINNER

HORS D' OEUVRES

Please choose one 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

Artichoke Parmesan Savory Cheese Cake

Served with French Mini Toasts

Cold Charleston Crab Spread

Served with an Assortment of Crackers

Asian Salmon Cheese

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



ASSORTED BREADS AND ROLLS

Served with Honey Butter

ENTRÉE

Please choose one 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 Salmon

Served with Marinara Sauce and Parmesan Cheese

Grilled Salmon

Served with Pesto Cream Sauce

Vegetable Lasagna



Served with Spinach and Fresh Ricotta Cheese

ACCOMPANIMENTS

Please choose two of the following:

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

DESSERT

Please choose one of the following:

Derby Pie

Chocolate Bourbon Pecan Pie

Pecan Pie

Double Chocolate Cake

English Trifle

Layered Pound Cake, Custard, and Seasonal Fruits and Berries

Coconut Custard Pie

BEVERAGES

Sweet Tea

And

Coffee

*Additional Entrée may be added for \$4.00 per person