Southern Buffet

Butler Hors d’oeuvres
Presented during cocktail hour
Collard Green Wontons
Drizzled with a chipotle ranch dressing
Tomato Bisque Shooter with Grilled Cheese Panini
Petite Ham & Chutney Biscuits

Buffet Dinner
Natchez Salad
Mixed greens with strawberries, blue cheese and spiced pecans
Tossed with a maple orange vinaigrette

Smoked Beef Brisket
Served with a vinegar-based BBQ sauce

Shrimp and Grits
An old Southern recipe of buttered grits topped with a gravy made with local shrimp, bacon, white wine, leeks, tri-colored peppers and garlic

Fingerling Potatoes with Braised Leeks

Summer Vegetable Ceviche
A medley of butter beans, Yukon gold potatoes, sautéed okra, fresh corn, yellow squash, zucchini, tear drop tomato and fresh basil served warm

Assorted Rolls and Cornbread

Wedding Cake by Others