



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