



Sample Southern Buffet



Hors d'oeuvres



(Butler style, stationary or both during cocktail hour)

Please choose three

Burbon Peach BBQ Meatballs

Mac-n-cheese Bites

Pimento Cheese Stuffed Cherry Tomatoes

Stuffed Eggs

Available in a variety of styles

Buffet Dinner

Natchez Salad

*Mixed greens with strawberries, blueberries, blue cheese and spiced pecans
Tossed with a maple orange vinaigrette*

Apple Cider Vinegar BBQ Pork Station

Served with cold slaw, pickles, assorted BBQ sauces and Brioche rolls

Shrimp and Grits

An old Southern recipe of buttered grits topped with gravy made with sherry, white wine, local shrimp, bacon, white wine, leeks and garlic

Roasted Potatoes

With peppers and braised leeks

Vegetable Medley

A medley of fresh, seasonal vegetables

Assorted Yeast Rolls and Cornbread Served with Butter

Beverages Priced Separately

Wedding Cake by Others