



## SAMPLE WEDDING MENU #1

### COCKTAIL HOUR

- JUMBO SHRIMP DISPLAY with LEMONS & COCKTAIL SAUCE
  - LOW COUNTRY CRAB CAKES with DILL AOLI
- CAJUN STUFFED MUSHROOMS with a TOMATO REDUCTION

### MAIN COURSE

- EMERALD COAST CITRUS SALAD with CHERRY TOMATOES, MANDARIN ORANGES, FETA, PECANS, STRAWBERRIES & CITRUS VINAIGRETTE
  - GRILLED VEGETABLE DISPLAY
- LOADED MASHED POTATO BAR with GREEN ONIONS, SOUR CREAM, SHREDDED CHEESE & CRISPY BACON BITS
- BAKED ROSEMARY CHICKEN with GARLIC BUTTER SAUCE
  - SEARED RED SNAPPER with SHRIMP BUTTER SAUCE
    - ROLLS & BUTTER
    - TEA & WATER