

## YOUR WEDDING CELEBRATION!

### PRE-CEREMONY SIP STATION

#### LEMONADE STAND

refreshing lemonades  
served in a large glass jar with ice  
glasses surround and invite  
please select two from the following

Cucumber  
crisp + cool

Passionate Honey Pink  
splashed with pomegranate

French Lavender  
redolent of wine country meadows

Exotic Lemongrass  
whiff of cinnamon

Freshly Minted  
hand torn leaves

Tropical Pineapple + Coconut  
an island breeze stirs

Old Fashioned Pink  
a glass of nostalgia

Rosemary Infused Watermelon  
a bit savory, a tad sweet

Freckled  
macerated strawberries

Floral Vanilla  
subtly charming

Arnold Palmer  
half iced tea, half lemonade

and of course...  
Classic Fresh Squeezed  
tart + sweet

SPECIALTY  
COCKTAIL  
SUGGESTIONS  
TO WET YOUR WHISTLE!

**CLASSIC MINT JULEP**  
maker's mark  
simple syrup + crushed mint  
offered in a rocks glass  
fresh mint garnish

**BLACKBERRY SMASH**  
muddled lemon, blackberries + mint  
your choice of bourbon or vodka  
dash of simple syrup

**SPARKLING LAVENDER LEMONADE**  
fresh lemon juice + lavender simple syrup  
topped with sparkling wine

**THE ST. GERMAIN COCKTAIL**  
St. Germain + champagne  
club soda  
colorful edible blossom

**DARK + STORMY**  
dark rum + ginger beer  
splash of lime juice  
in a collins glass over ice

**PALOMA**  
tequila + a dash of simple syrup  
fresh grapefruit juice + lime juice  
salt rim

**SOUTHERN ARNOLD PALMER**  
half peach iced tea + half lemonade  
finished with vodka  
lemon wheel

**CUCUMBER ELDERFLOWER COOLER**  
cucumber infused vodka + lemon juice  
simple syrup + elderflower  
muddled cucumbers + champagne splash  
cucumber slice for garnish

**CLASSIC OLD FASHIONED**  
muddled bitters, maraschino  
cherry + orange  
a generous helping of bourbon  
splash of club soda

PASSED HORS  
D'OEUVRES

JUST A FEW OF OUR  
FAVORITES...

\*INDICATES UPGRADED ITEM  
GF = GLUTEN FREE  
V = VEGAN

\*SHRIMP 'N GRITS  
pan sauteed gulf shrimp  
soft + rich corn grits  
tasso ham sauce  
stainless steel tapas spoon  
GF

FRIED CHICKEN BISCUIT  
coarse grain-honey mustard sauce  
dill pickle chip

\*APPLE PIE MOONSHINE PORK BELLY  
blackberry compote + pickled red onion

FETA + HEIRLOOM RADISH TOAST  
pink sea salt  
grilled country bread

SMOKED SALMON BARQUETTE  
sour cream + dill  
red onion escabeche

OPEN FACED HAM BISCUITS  
shaved virginia ham  
spiced apricot jam  
petite buttermilk biscuits

COMPRESSED MELON  
feta + beet syrup  
GF

\*JUMBO LUMP CRAB CAKES  
regional classic  
eastern shore rémoulade

SLOW BRAISED TEXAS STYLE BRISKET  
spicy rainbow cabbage slaw  
orange blossom honey 'q' sauce  
one bite rosemary cheddar biscuit

\*BACON WRAPPED SCALLOPS  
pickled red onion  
sweet corn aioli

WILD MUSHROOM PROFITEROLE  
guyère + fresh thyme

CHICKEN 'N WAFFLE SKEWER  
malt battered fried chicken  
bourbon maple syrup

ARTICHOKE GRATIN  
toasted + golden

\*LEMON STEAMED JUMBO SHRIMP  
cocktail sauce in a shot glass  
GF

BLT  
vine ripe cherry tomato  
bacon, romaine + black pepper aioli

RASPBERRIES + BRIE  
golden pastry envelope

TWO BITE ANGUS BURGER  
smoked tomato jam  
vermont sharp cheddar  
wee brioche

PULLED PORK SLIDER  
slow smoked + fork tender  
peach + mustard seed bbq sauce  
tangy cabbage slaw  
brioche bun

CAPRESE SKEWER  
basil + balsamic syrup  
GF

VELVETY CREAM OF TOMATO SOUP  
in demitasse cups  
petite grilled cheese

\*SELECT OYSTERS ON THE HALF SHELL  
on a bed of rock salt  
Tabasco + bright squeeze of lemon

MAC + CHEESE MUFFIN  
farmhouse aged cheddar  
truffled aioli

PECAN ENCRUSTED CHICKEN  
pan seared + skewered  
bourbon apricot chutney

GOAT CHEESE HUSHPUPPIES  
touch of jalapeno  
red pepper ranch

STATIONARY HORS  
D'OEUVRES

OPTIONS TO CONSIDER

\*COASTAL HARVEST RAW BAR | \$16  
oysters sourced from their native region  
shucked to order + displayed on crushed ice

offered with...  
shallot mignonette  
lemon wedges  
miniature Tabasco bottles  
cocktail sauce

cascades of Old Bay spiced shrimp + lemon poached shrimp  
complete with house made bloody mary cocktail sauce  
fresh cut lemon wedges

WHOLE WHEEL OF BRIE DE MEAUX | \$3  
spiced apricot jam  
baguettes + crisp crackers

DEVILED EGG ENSEMBLE | \$4  
horseradish + smoked paprika  
tarragon + capers  
sun-dried tomato + prosciutto

ARTISAN POPCORN TRIO | \$4  
Please choose 3 of the following:

Molto Italiano  
white truffle oil + parmesan

Cracker Jack  
caramel coated

Wisconsin  
dusted with aged white cheddar

Southern BBQ  
garlic, mesquite seasoning + parsley

Chile Lime Dust  
grated lime zest + chili powder

Fantastic French  
herbed sea salt crystals

HOUSE SMOKED SALMON | \$8  
cream cheese, capers + sweet onions  
fresh fronds of dill  
crisp crackers + herbed flatbread

MACARONI + CHEESES | \$10  
elbows + gruyere  
shells + cheddar  
fusilli + monterey jack

toppings of...  
diced tomatoes  
broken bacon  
soused shrimp relish  
dried chili blend  
chopped chorizo  
fresh herbed breadcrumbs

TEA TIME TABLEAU | \$5  
finger sandwiches of...  
cucumber + dill  
prosciutto + fig  
Scottish smoked salmon + capers

ELEGANT CHEESE BOARD | \$8  
a blend of old world + new world cheeses  
varying textures + styles

accompanied by...  
dried figs + toasted walnuts  
apricot jam + strawberries  
bunches of fresh grapes  
assorted crackers + baguette

FARM STAND CRUDITES | \$2  
matchsticks of fresh seasonal vegetables  
individually displayed  
red bell pepper ranch

## MENU I

### DINNER BUFFET

**CAROLINA SMOKED + PULLED PORK**  
dressed with robust apple cider vinegar sauce  
served with tangy + sweet BBQ sauce  
potato buns

**ROSEMARY FRIED CHICKEN**  
deeply brined boneless breast

**SWANKY MACARONI + CHEESE**  
baked, bubbling + breadcrumb topped  
individual portions

**GRANNY SMITH APPLE SLAW**  
crisp green cabbage  
shredded radicchio + caraway  
sweet + tangy dressing

**CREAMED CORN**  
fresh thyme + white pepper

**SKILLET KALE**  
cider gastrique + crispy sweet onion

**SPRING GREENS**  
lola rosa, frisee, endive + spinach  
sweet onion bits + baby tomatoes  
blackberries + crisp prosciutto  
rappahannock apple cider vinaigrette

**JALAPENO CORN BREAD MUFFINS**  
whipped honey butter

## MENU II

### DINNER BUFFET

**SHRIMP 'N GRITS**  
pan sauteed gulf shrimp  
bacon, onions + splash of tabasco  
rich + creamy low country grits  
melting cheddar cheese

**CHICKEN -N- WAFFLES**  
crisp breaded chicken batons  
bacon + white cheddar waffles  
garlic + thyme butter  
bourbon touched maple syrup

**GARDEN PENNE**  
emerald asparagus tips  
fresh shucked corn + roasted red peppers  
caramelized shallots  
basil + garlic olive oil dressed  
shredded parmesan

**GRILLED SUMMER VEGETABLE MEDLEY**  
fresh herbs + garlic olive oil

**POTATO SALAD**  
steamed fingerling potatoes  
celery root, gruyere  
chives & frisée tassels  
herb vinaigrette

**GREEN BEAN + SWEET ONION SALAD**  
fresh herbs + toasted pinenuts  
dijon mustard vinaigrette

**BOUQUET OF LETTUCES + GOAT CHEESE SALAD**  
baby arugula + goat cheese  
sugar + spice pecans  
raspberry vinaigrette

**BUTTERMILK BISCUITS**  
house made

## MENU III

### DINNER BUFFET

ROASTED TENDERLOIN OF BEEF  
tennessee whiskey + peppercorn sauce

JUMBO LUMP CRAB CAKES  
roasted corn + tomato salad

LASAGNETTE OF ARTICHOKEs + BABY GREENS  
artichokes, goat cheese + wilted spinach  
side of baby greens with radicchio + frisee  
pool of pesto + dusted with crumbled hazelnuts

WHIPPED POTATOES WITH GARLIC + CHEESE  
cheddar  
scissored chives

GRIDDLED POLENTA  
blueberries + bourbon

HOUSE SMOKED CHERRY TOMATOES  
with garlic + rosemary  
GF

FIRE GRILLED ASPARAGUS SPEARS  
enrobed in herbed lemon butter

STRAWBERRY + KALE SALAD  
fresh + oil cured strawberries  
chèvre crumbles + toasted almonds  
honey-lemon vinaigrette  
GF

COUNTRY BREAD BASKET  
assortment of buttery dinner rolls  
corn muffins + buttermilk biscuits in varying styles  
offered with salted fresh butter

DESSERT BUFFET

OPTIONS TO CONSIDER

CHERRIES JUBILEE | \$8.75  
dark sweet cherries sauteed with fruit brandy  
served over french vanilla ice cream + vanilla sponge cake

CUPCAKE SHOP | \$4  
collection of classic + new twists  
please choose 3 of your favorites

madagascar vanilla  
double chocolate  
spiced carrot  
strawberry lemonade  
southern red velvet  
caramel macchiato

MIGNARDISES TABLE | \$6  
a collection of our pastry chef's best, seasonal pastries  
a blend of classics + new twists featuring:

mousse filled chocolate cups  
assorted opera cakes  
cream filled profiteroles  
a variety of cheesecake bites  
seasonal miniature pies  
French macarons  
petite fresh fruit tartlets  
caramel glazed pecan bars  
chocolate coated cereal clusters  
coconut macaroons

CANDIED AND CARAMEL APPLES | \$2  
dipped in gooey caramel or classic candy coating  
some rolled in crushed nuts or candy rainbow sprinkles

**DONUTS MAKE ME GONUTS | \$7**

light + airy sweet dough  
fried to a golden brown  
dusted in powdered sugar

build your own from any 4 the following items...

**Sauces**

Dark Chocolate  
Macerated Strawberries  
Warm Nutella  
Raspberry Coulis

**Compotes**

Blueberry + Thyme  
Port Poached Pears  
Cinnamon Roasted Apple  
Roasted Peach + Ginger

**FRESH CUT FRUIT + BERRIES | \$4**

lightly sweetened whipped cream

**ICE CREAM SUNDAE BAR | \$7.50**

rich vanilla, strawberry + chocolate ice creams  
with your choice of adornments including...

chocolate truffle fudge sauce  
salted caramel sauce  
Oreo cookie smithereens  
crushed pecans + almonds  
rainbow sprinkles  
little chocolate chips  
heavenly whipped cream  
maraschino cherries

**INDIVIDUAL PIE DISPLAY | \$6**

collection of hand made pies elegantly displayed, wide selection including  
the likes of 3 of the following

banana cream  
cherry  
chocolate silk  
Dutch apple  
Georgia peach  
lemon meringue  
southern mud pie

PEACH PIE STATION | \$6  
4" flaky housemade pie crusts  
to be filled with warm fresh summer peaches  
sautéed in butter + brown sugar  
crumble + pecan streusel toppings  
chilled whipped cream

S'MORES GALORE! | \$8  
milk chocolate  
traditional graham crackers  
classic marshmallows  
'bonfire' for toasting treats