

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
gruyère + 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