**PARTIES: WEDDINGS AND MORE**

**The following menus are suggested for all of the special events in your life! Bridal showers, Weddings, Graduations, Christenings, Anniversaries and other formal events.**

**Menu 1: A Shower or Tea**

Brie with Brandied Apples in Puff Pastry

Finger Sandwiches

Fresh Fruit with Tropical Dip

Tarragon Walnut Chicken Salad in Phyllo Cups

Fresh Asparagus with Citrus Mayonnaise

Key Lime Tarts

**Menu 2: Dessert Party**

Fresh Fruit Trifle – Cream Cheese Pound cake layered with Strawberries, Banana, Kiwi, Vanilla Custard and Whipped Cream

Chocoholic Cake with White Chocolate Sauce

Dark Chocolate Fondue with Strawberries and Pineapple for dipping

Assorted Pick-up Desserts – Layer Tea Cake, Black Bottom Amaretto Cheesecake, Chocolate Decadence, White Chocolate Coconut Cheesecake in Phyllo

Margaret Ann’s Gourmet Cookies

**Menu 3: Afternoon Wedding or Reception**

Smoked Salmon with Capers, Cream Cheese and Dark Bread

Fresh Fruit with Tropical Dip

Heart-Shaped Biscuits with Ham and Mustard Sauce

Pecan Crusted Chicken with Apricot Dipping Sauce

Sharp Cheddar Cheese Ring with Strawberries - served with Crackers

Assorted Pick-up Desserts

**Menu 4: Late Morning Brunch**

Smoked Salmon with Cream Cheese, Capers and Bagel Crisps

Seasonal Fruits – Melons, Pineapple and Berries

Spiral Cut Ham with Heart Shaped Biscuits

Cheese Grits Soufflé

Egg Casserole or Omelets Made-to-Order

Sliced Tomatoes and Fresh Asparagus with Balsamic Vinaigrette

Assorted Coffee Cakes and Pastries

Coffee

**Menu 5: Rustic Late Afternoon Wedding or Reception**

Cream Cheese and Crab Finger Sandwiches

Herb and Orange Roasted Pork Loin served with Orange Mayonnaise and Rolls

Garlic Roasted Fresh Vegetables - Red and Yellow Peppers, Zucchini and Eggplant

Bowls of Marinated Olives

Orzo with Sautéed Spinach and Basil

Basket of Breads, Breadsticks and Crackers with Assorted Herb and Fruit Butters and Cheese Spreads

Bowls of Fresh Berries and Pineapple Wedges

Minted Iced Tea

**Menu 6: Summer Wedding or Outdoor Party**

Orange Blossom Shrimp Salad served with Miniature Croissants

Tropical Chicken with Peanut Dipping Sauce

Summer Tenderloin of Beef garnished with Fresh Tomatoes and Basil Leaves served with Herb Toasts

Herbed Lemon Green Beans and Asparagus

Watermelon Salad – wonderful combination of Melon and Feta with Fresh Mint and Cracked Pepper

Assorted Pick-up Desserts

**Menu 7: Southern Buffet for an Evening Wedding or Party**

Sharp Cheddar Cheese Wafers

Sweet Bacon Snacks

Crab Cakes served with Mango-Cilantro Mayonnaise – Cooked on Site

Carolina Shrimp served with Cheese Grit Cakes

Garlic/Orange Pork Loin served with Sweet Potato Biscuits

Pecan Crusted Chicken with Apricot Dipping Sauce

Savannah Red Rice garnished with Red and Yellow Tomatoes

Fresh Asparagus garnished with Chive Mayonnaise

Crunchy Pea Salad

Southern Shortcakes – Individual Whipping Cream Cakes with Strawberries, Blueberries and Blackberries

**Menu 8: Buffet for an Evening Wedding**

Crab Stuffed Mushrooms

Imported and Domestic Cheese Board -

Shrimp Shooters – Jumbo Shrimp presented in Mini cups w/ Cocktail Sauce

Tenderloin Tips with Cremini Mushrooms in Red Wine Sauce

Chicken Picata

Wild Rice w/ Orzo

Fresh Asparagus, Sugar Snap Peas and Snow Peas w/ Orange Zest

Assorted Rolls w/ Butter

**Menu 9: Buffet for Late Morning or Early Afternoon Wedding**

Crudités

Imported and Domestic Cheeses – served with a variety of crackers – included Brie in Puff Pastry, Manchego, Goat Cheese, Cheddar and Swiss

Spiral Baked Ham with Cornmeal Biscuits

Sliced Smoked Turkey Breast with Cranberry Butter and Orange Muffins

Spiral Chicken Breasts – boneless breasts stuffed with spinach and ricotta

Bow Tie Pasta with Shrimp, Peppers, Asparagus and Fresh Herbs

Fresh Green Beans with Walnut Vinaigrette

Tea Breads - Zucchini, Banana and Carrot

Bowls of Strawberries