

## **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**

Tenderloin Tips in Red Wine Sauce

Boneless Turkey stuffed with Spinach and Ricotta – served with Rolls and Orange Mayonnaise

Large Shrimp with Cocktail Sauce

Whole Smoked Grouper served with Fresh Fruit Salsa

Tropical Fruits

Fresh Green Beans, Asparagus, Zucchini and Roasted New Potatoes served with Garlic Cilantro

Crab Stuffed Mushrooms

Brie with Brandied Apples in Puff Pastry

**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