



HORS D'OEUVRES

COLD SELECTIONS

Antipasto Skewer
Roasted Tomato Bruschetta
jalapeno pimento cheese
Smoked Ricotta Crostini, red onion jam
Mushroom Profiterole
Stuffed Peppadew Peppers
Crab Salad and Phyllo
Jumbo Cocktail Shrimp
cocktail sauce

HOT SELECTIONS

Vegetable Spring Roll
garlic chili sauce
Asiago Rolled Asparagus
Brie en Croute, raspberry
Pecan Crusted Chicken, Thai Peanut Sauce
Fig and Mascarpone Beggars Purse
Pad Thai Spring Roll, garlic chili sauce
Roasted Bacon Wrapped Scallop
Low Country Style Crab Cake, remoulade
Beef Wellington
Short Rib, fig and blue cheese

PERSONAL PREFERENCE EXPERIENCE

Guests choose their own entrées in a banquet setting. This is an option designed to satisfy individual tastes and preferences

The planner chooses the appetizer, salad and dessert in advance.

A custom printed menu featuring four entrée selections is provided for guests at each setting.

Specially trained servers take your guests' orders as they are seated.

PLATED DINNERS

STARTERS

Baby Iceberg Wedge
Baby Spinach Salad
Classic Caesar
Arcadian Mixed Green Salad

ENTREES

Filet Mignon (8oz. center cut)
Herb Crusted Chicken Breast
Kona Rubbed Black Angus Steak Medallions
Tarragon Butter Basted Salmon
Bacon Wrapped Pork Tenderloin

DINNER BUFFET

LOW COUNTRY

Field Green Salad
chef's choice of seasonal vegetables
and balsamic vinaigrette
Chargrilled Black Angus Steak
black berry demi
Petite Crab Cakes
dijon buerre Blanc
Adluh Mills Pepper Jack Grits
Honey and Thyme Poached Baby Carrots
Candied Brussel Sprouts
brown sugar and herbs
Banana Pudding Shooters
Chef's Selection of Mini Cupcakes

SOUTH OF THE BORDER

Southwestern Chopped Salad
cherry tomato, roasted corn, chipotle ranch
Pasole
sliced limes and cilantro sour cream
Spanish Yellow Rice
Chimichurri Skirt Steak
Mojo Braised Chicken
Corn and Flour Tortillas
Fresh Pico and Guacamole
Black beans
chiles and queso fresco
Tres Leches