



The Cocktail Hour & Receptions

Displayed Hors D'oeuvres

Charcuterie Board

Assorted Cured Meats · Cornichons · Marinated Olives
Pickled Cauliflower · Grain Mustard
Assorted Crackers & Lavash

Cheese Board

Assorted Domestic & International Artisan Cheeses
Mixed Nuts · Dried Fruit
Local Honeycomb
Assorted Crackers & Lavash

Spiced Shrimp Cocktail

Cocktail Sauce

Side of House Smoked Salmon

Choice of Accompaniments
Tarragon Aioli · Remoulade · Mango Chutney

Mezze

Cucumber, Yogurt, Lemon & Mint

Tomato Onion Feta

Roasted Chick Pea Lemon Parsley Tabouli

House-made Lemon & Herb Hummus · Marinated Olives Grilled

Baby Eggplant · Grilled Zucchini & Squash

Fire Roasted Peppers

Grilled Naan Flatbread



Displayed Hors D'oeuvres **(cont)**

Seasonal Medley of Roasted Vegetables

Zucchini, Squash, Broccoli, Red Pepper, Asparagus
Georgia Vidalia Onions, Mushrooms

Assorted Seasonal Fruit & Berries

Local Honey, Greek Yogurt

Garden Vegetable Harvest

Crisp Assortment of Fresh Cut Local Farm Vegetables
Caramelized Vidalia Onion Ranch Dip

Bruschetta Bar

Garlic Crostini, Focaccia, Pita Chips
Tomato Basil Compote Relish, Olive Tapenade, House-made Hummus

Walnut Beet Tahini Spread

Lavash • Naan Croutons • Crispy Spiced Chick Peas

Carving Station

Garlic Rosemary Leg of Lamb

Honey Thyme Roasted Turkey Breast

Blackened Beef Tenderloin

Herbed Roasted Pork Tenderloin

Fire Chimichurri • Honey Mustard • Rosemary Aioli

Dessert

Dark Chocolate Mousse
Lemon Bars
Chocolate Chip Cookies
Banana Pudding Shots
Bread Pudding Cups
Chocolate Covered Strawberries



Butlered Hors D'oeuvres

Bite-Sized & Bursting with Flavor

Wild Mushroom & Feta Crostini

Crab, Meyer Lemon, Chive Canapé

Baby Potato & Chorizo Bite

Citrus Smoked Salmon

Lavash Cracker, Herb Remoulade

Duck Confit Slider

Fig Jam, Balsamic Reduction, Arugula

Deviled Eggs

Candied Bacon

Truffled Deviled Eggs

Caviar

Vegetarian Spring Rolls

Thai Sweet Chili

Pork Pot Stickers

Sesame Ponzu Soy

Classic Tomato Bruschetta Caprese Skewers

Sweet Basil, Fresh Mozzarella, Tomato

Beef Short Rib Slide

Pickled Red Onions, Horse-radish Aioli

Chicken Satay

Peanut Sauce, Cilantro

Roasted Garlic & Wild Mushroom

Fresh Herbs, Crostini

Mini Country Ham Biscuits

Peach Preserves



Butlered Hors D'oeuvres

(Cont)

Smoked Chicken Lollipops

House-made Sweet & Southern Barbecue Sauce

Slow Smoked Pork Shoulder Sliders

Chipotle BBQ Sauce

Steak Asada

Fire Chimichurri

Mini BlackAngus Beef Sliders

Mini Lump Crab Cake

Creole Aioli

Tuna Tartare

Cucumber, Red Onion, Cilantro

Bacon Wrapped Dates

Sweet Grass Dairy's Asher Blue, Saba

Lobster BLT

Crispy Pancetta, Butter Lettuce, Tomato Chili Jam

Soup Shots

Wild Mushroom

Truffle Oil

Fire Roasted Tomato

Chives

Lump Crab & Corn Chowder

Garden Herbs

Lobster Bisque

Brandy

~