



2017 Spring & Summer Bridal Special

~Stationed Appetizer~

Tropical Fruits, Berries and Cheese Display

Artfully Arranged on Tiers and Lifts with Wicker Baskets and Bamboo Cheese Board
Bright Seasonal & Tropical Fruits with Creamy Coconut Whip, Served in Coconut Shells
International and Infused Cheeses to Include Sage, Pineapple, White Balsamic and Brie
Domestic Cheeses to Include Cheddar, Colby and Pepper Jack
Whipped Garlic and Herb Spread with Gourmet Crackers, Crisps and Pita Points

~Wedding Day Dinner Menu~

- Pan Roasted Mahi Mahi with Blueberry Buerre Blanc
- Fire Roasted Breast of Chicken with Pico de Gallo and Avocado Cream Fraise
 - Roasted Baby Bliss Potatoes with White Truffle and Parmesan
 - Blistered Green Beans in Olive Oil and Sea Salt
- Beautiful Mixed Field Greens Salad with Strawberries, Sugared Pecans, Mandarin Oranges
Red Onions and Creamy Feta Served with Raspberry or Citrus Vinaigrette
- Artisan Bakery Basket with Assorted Soft and Hard Bakery Rolls and Sweet Cream Butter
 - Southern Style Sweet and Un Sweet Tea

Also Includes: Classic China Package:

Includes 2 Beverage Glass Per Person, Full Dinner Silver Set and Entrée Plate
Salt and Pepper Shakers and Sugar Caddies for Each Table- Plus Cake China and Silver

\$22.95 Per Person++

*A Service Fee of 21% and 7% State Tax will be added to each event contract
Professional Staffing is Additional and Based on 1 Server for Every 25 Guests*