



Cocktail Buffet Reception

This level of service is designed to encourage guests to mingle throughout the reception.

The buffet along with the hors d'oeuvres tables are open following the ceremony.

The guests may dine and socialize at their leisure. A combination of cocktail seating and high voy tables are utilized rather than full seating at larger dinner tables.

**The cocktail buffet reception includes China cocktail plates, flat ware and paper napkins
\$35 per person**

Seated Buffet Reception

This level of service is designed to mimic a seated formality with a served meal.

The guests are offered a variety in buffet style.

A traditional cocktail hour after the ceremony includes hand-passed hors d'oeuvres and the hors d'oeuvres table followed by a formal meal time during which all guests will be seated.

**The seated buffet reception includes China dinner plates on buffet,
flat ware, linen napkins and water glass at each setting
\$38 per person**

The Hors d'oeuvre Table

Greek Vanilla Yogurt, Granola and Berries

Enhancement Option

For Each Item - Add \$4 per person

Shrimp Cocktail, Sauce with Lemon Twist

Salmon Tartare with Sweet Red Onion Crème Fraiche

The Hand-Passed Hors d'oeuvres (only for seated reception)

Select Two

Smoked Salmon, Crostini with Cream Fraiche, Roasted Red Peppers
Garnished with Fresh Dill & Lemon Zest

Warm Brie Tartlet Topped with Tomato Ginger Chutney and Pecans

Mini Chicken & Waffles Stick Topped with Honey Butter & Syrup

Mini Hand-Crafted Cornbread Crab Cakes Topped with Sriracha Remoulade

Chilled Provenanca Vichyssoise or Chilled Gazpacho Soup Sipped

Crab-Stuffed Mushrooms Topped with a Lemon Aioli

Mini Shrimp & Grits Trifle

The Main Buffet

Select Four

Classic EVE Salad include Mixed Greens, Grape Tomato, Cucumbers and Dried Cranberries

White Balsamic Truffle Oil Sald with Spinach, Strawberries, Pecans and White Raisins

Chilled Roasted Asparagus Drizzled with a Lemon Dill Dressing and Julienne Snow Peas

Quiche Tart with Spinach, Vadalía Onions, Sun-Dried Tomatoes with Goat Cheese

Organic Stone Ground Grits with Parmesan Cheese, Roasted Corn Carmelized Vidallia Onions

Hash-browns with Cheese, Sour Cream and Scallions

Baked French Toast Topped with Cinnamon Butter and Cane Sugar

Quiche Lorraine Tart with Applewood Bacon, Swiss and Chives

Seasonal Fruit with Honey-Lime Yogurt