

\$82.00 per person

“Emerald Waters”

All food & beverage functions are subjects to a 23% service charge and 7 % state tax

—IMPORTED & DOMESTIC CHEESE DISPLAY—

Gourmet Crackers, Crispy Parmesan Cheese Bread Sticks, Grissini Bread Sticks, Fresh Fruits and Assorted Nuts

—DELUXE VEGETABLE CRUDITE—

Fresh Broccoli, Radish, Baby Carrots, Cauliflower, Grape Tomatoes, Snap Peas, Celery with Olive Tapenade and Avocado Ranch Dips

—CARVING STATION—

(Choice of (1) meat)

Blackened Beef Tenderloin

Creole Mayonnaise, Grain Mustard & Silver Dollar Rolls

Slow Roasted Turkey Breast

Savory Stuffing, Cranberry Sauce, Mayonnaise & Silver Dollar Rolls

Bourbon & Brown Sugar Baked Bone-in Country Ham

Buttermilk Biscuits & Assorted Mustards

—HORS D' OEUVRES—

Choice of 2 Chilled Hors D' Oeuvres

- BLT Crostini, Crisp Pork Belly, Focaccia Toast, Basil Aioli
- Feta and Olive Skewers, Lemon, Fennel, Oregano – **V GF**
- Beef Tenderloin Crostini with Roasted Garlic, Horseradish Cream
- Mini Caprese Skewers of Baby Mozzarella Grape Tomato tossed with Basil Vinaigrette – **V GF**
- Marinated Shrimp with Dill and Cucumber Cream in Phyllo Cup
- Caponata Style Vegetables on Endive – **V GF**
- Brie Cheese and Fig Jam on Crostini – **V GF**

Choice of 4 Hot Hors D' Oeuvres

- Mushroom and Goat Cheese in Puff Pastry Vol Au Vent - **V**
- Coconut Shrimp with Orange-Chili Dipping Sauce
- Chili Lime Chicken Skewer with a Citrus Sour Cream - **GF**
- Creamy Pepper Jack Macaroni and Cheese Bite - **V**
- Vegetable Spring Rolls with Sweet Chili Dipping Sauce - **V**
- Mini Crab Cakes with Roasted Bell Pepper Sauce
- Churrasco Beef Skewers with Chimichurri - **GF**
- Bacon Wrapped Shrimp with Herb Aioli - **GF**
- All Beef Pig in a Blanket and Spicy Mustard

—THREE TIERED WEDDING CAKE—

Buttercream Icing. Complemented with Chocolate-Dipped Strawberries.
Freshly Brewed Regular & Decaffeinated Coffee.

V – Vegan | GF – Gluten Free

—ACTION STATIONS—

(Client to Choose One Station)

PASTA STATION

Choice of 3 Sauces & 2 Pastas

- Traditional Marinara, Pesto Cream, Beef Bolognese, Garlic and Herb Butter, Roasted Garlic Alfredo
- Smoked Bacon & Onion Ravioli, Gorgonzola & Sundried Tomato Ravioli, Potato Gnocchi, Linguini, Whole Wheat Penne, Campanelle Pasta
- **Additions:** Gulf Shrimp \$6.00 per guest; Grilled Chicken \$4.00 per guest; Lobster Raviolis \$8.00 per guest

MAC & CHEESE STATION

Macaroni & Cheese Two Ways

- Maine Lobster, Campanelle Pasta, Roasted Tomato, Tarragon & Provolone Cheese Sauce
- Pulled Pork BBQ, Macaroni Pasta, Caramelized Onions, Roasted Corn & Smoked Gouda Cheese Sauce

SOUTHERN GRITS STATION

Stone Ground Grits Two Ways

- Andouille Sausage, Red Peppers, Red Onions, Smoked Gouda Cheese, & Pulled Chicken
- Gulf Shrimp with Chopped Bacon, Green Onions, Roasted Tomato & Aged White Cheddar

STEAK DIANE STATION

Medallions of Angus Beef Tenderloin sautéed to perfection with Wild Mushrooms & Shallot Sauce

TACO TRUCK STATION

- **Choice of 2 Meats:** Grilled Mahi-Mahi, Chipotle Chicken, Pork Carnitas & Traditional Beef
- Soft or Crunchy Flour Tortillas, Cilantro Sour Cream, Pico de Gallo, Avocado Cream, Lime Wedges & Queso Fresco
- **Additions:** Carne Asada Beef - 4.00 per guest

PACKAGE ADDITION: SUSHI DISPLAYS

Featuring our Sushi Chef's Special Selections
Served with Wasabi and Soy Sauce
100 pcs minimum — \$300.00

V – Vegan | GF – Gluten Free



Michael Allen Photography



Michael Allen Photography

\$96.00 per person

“Perfect Day”

All food & beverage functions are subjects to a 23% service charge and 7 % state tax

— PASSED HORS D’ OEUVRES —

(Client to choose two)

- BLT Crostini, Crisp Pork Belly, Focaccia Toast, Basil Aioli
- Feta and Olive Skewers, Lemon, Fennel, Oregano – **V GF**
- Beef Tenderloin Crostini with Roasted Garlic, Horseradish Cream
- Mini Caprese Skewers of Baby Mozzarella Grape Tomato tossed with Basil Vinaigrette – **V GF**
- Marinated Shrimp with Dill and Cucumber Cream in Phyllo Cup
- Caponata Style Vegetables on Endive – **V GF**
- Brie Cheese and Fig Jam on Crostini – **V GF**

— SALAD SELECTIONS —

Marinated Cucumber, Grape Tomato, Baby Arugula Salad with Dill Vinaigrette – **GF**

Pasta Salad with Lump Crab Meat and Roasted Bell Pepper Aioli

Mixed Garden Greens, Orange Segments, Grape Tomatoes, Red Onions, Toasted Almonds, Citrus Vinaigrette – **GF**

Roasted Grilled Vegetable Salad of Bell Peppers, Asparagus, Squash, Zucchini, Baby Carrots, tossed with Baby Spinach and a Roasted Tomato Vinaigrette - **GF**

— SEAFOOD SELECTIONS —

Jumbo Shrimp tossed with Lemon Oil

Mini Crab Cakes with Roasted Bell Pepper Sauce

Broiled Oyster with Spinach and Bacon - **GF**

— CHEF CARVED MEATS —

Mango BBQ Beef Brisket, Served with Pineapple Salsa, and Silver Dollar Rolls

Slow Roasted Turkey Breast, Served with Savory Stuffing, Cranberry Sauce, Mayonnaise, and Silver Dollar Rolls

— FABULOUS FARE —

Baked American Grouper with Crab Gratin, Roasted Garlic Hollandaise, Lemon Butter and Grilled Asparagus – **GF**

Bronzed Joyce Farms Chicken Breast with Bell Pepper Cream and a Charred Pepper Salad - **GF**

Garlic and Herb Mashed Potatoes – **GF**

Chef’s Selection of Seasonal Vegetables – **GF**

— THREE TIERED WEDDING CAKE —

Buttercream Icing. Complemented with Chocolate-Dipped Strawberries.

Freshly Brewed Regular & Decaffeinated Coffee.

V – Vegan
GF – Gluten Free



Sunset Images Photography



Michael Allen Photography

\$96.00 per person

“Simply Irresistible”

All food & beverage functions are subjects to a 23% service charge and 7 % state tax

— PASSED HORS D' OEUVRES —

(Client to choose two)

- BLT Crostini, Crisp Pork Belly, Focaccia Toast, Basil Aioli
- Feta and Olive Skewers, Lemon, Fennel, Oregano – **V GF**
- Beef Tenderloin Crostini with Roasted Garlic, Horseradish Cream
- Mini Caprese Skewers of Baby Mozzarella Grape Tomato tossed with Basil Vinaigrette – **V GF**
- Marinated Shrimp with Dill and Cucumber Cream in Phyllo Cup
- Caponata Style Vegetables on Endive – **V GF**
- Brie Cheese and Fig Jam on Crostini – **V GF**

— DISPLAYS —

ARRAY OF SMOKED SALMON

Whiskey Cured, Pastrami and Lemon Peppered served with Chopped Egg, Capers, Red Onions, Cream Cheese and Mini Bagels

IMPORTED & DOMESTIC CHEESE DISPLAY

Gourmet Crackers, Crispy Parmesan Cheese Bread Sticks, Grissini Bread Sticks, Fresh Fruits and Assorted Nuts

JUMBO SHRIMP TOSSED WITH LEMON OIL

— GULF SHRIMP A LA MINUTE STATION —

Gulf Shrimp sautéed with marinated Olives diced Tomato

— LAND & SEA —

Seared American Grouper with a Citrus Butter Sauce, and warm Spinach and Onion Salad - **GF**
Bronzed Joyce Farms Chicken Breast with Yellow Corn Bisque – **GF**

— FILET MIGNON STATION —

Medallions of Beef sautéed to perfection and prepared Two Ways:

- Steak Diane style with Wild Mushrooms and Shallot and Dijon Sauce
- Au Poivre style with Black Pepper Crust and Green Peppercorn Sauce

— THREE TIERED WEDDING CAKE —

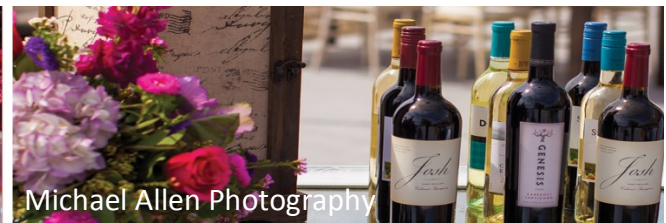
Buttercream Icing. Complemented with Chocolate-Dipped Strawberries.
Freshly Brewed Regular & Decaffeinated Coffee.

V – Vegan

GF – Gluten Free



Michael Allen Photography



Michael Allen Photography