

A Southern Backyard Buffet Reception
“Matthew & Robin”
May 16th
150 Guests
1:00 – 5:00 p.m.
Family Farm

Tray Passed Hors D’oeuvres

Fried Green Tomatoes

Topped with Vidalia Onion Relish and Roasted Red Pepper Coulis

Crawfish and Grits

*Hot buttered grits accented with tasso ham and lo country crawfish
Finished with white wine cream sauce*

Baked Brie En Crouté

Ripe, double cream brie stuffed with apples, walnuts, & brown sugar

Halved Fresh Roasted Peaches

Filled with Walnuts and Bleu Cheese

Cherry Tomatoes

Stuffed with Lime Infused Corn Salad

Brown Sugar Glazed Scallops

Topped with Pappadew Relish and Served Over Jicama Slaw

Proscuitto, Asparagus & Parmesan Bundles

Wrapped in flaky pastry

Main Buffet Featuring
Harvest Salad

*Green and red leaf lettuce tossed with maple-glazed pecans, Granny Smith apples
Sun dried cranberries and blue cheese crumbles in a maple vinaigrette*

Bourbon and Peach Glazed Chicken

*Boneless, skinless chicken breasts, smothered and baked
In our sweet and tangy Bourbon peach glaze*

Cornmeal Encrusted Catfish

*Catfish filets rolled in cornmeal and fried until crisp and golden
Offered with a zesty Cajun remoulade*

Molasses Grilled Pork Tenderloin

Served with Wilted Collard Greens and Black-Eyed Pea Relish

Grilled Marinated Flank Steak

*Succulent and flavorful flank steak marinated with red wine & shallot
Expertly carved tableside by an Absolutely Perfect Chef
Offered with a Peppercorn-Whiskey Reduction*

Butternut Squash Pancakes

With Braised Cabbage and Gingered Beets

Sautéed Butterbeans

With Hickory Bacon and Dried Cranberries

Summertime Potato Salad

*Tender Redskin potatoes, crisp green beans, and sweet red onions
Tossed in a wonderful balsamic vinaigrette*

Southern Succotash Salad

Lima Beans, Roasted Tomatoes, Grilled Okra, Sautéed Corn in a Honey-Thyme Vinaigrette

Spaghetti Squash Fritters

Served with Pepper Jack Mornay Sauce

Dessert Service

Old Fashioned Peach Cobbler

Summer fresh peaches served warm and topped with crunchy cinnamon streusel

Individual Coconut Chess Pies

*Flaky Pie Crust, Rich Heath Bar Custard Filling, Fresh Berries,
And Brown Sugar Anglaise*

Fried Banana Bread Pudding

Finished with Salted Caramel Sauce

Wedding Berry Shortcake

With Tiers of Strawberry Shortcake, Peach Shortcake, and Blueberry Shortcake