

Wedding Menu, Additions & Stations

Themed Menus – Sample Packages

Served with one Hors D'oeuvres and Sweet & Unsweet Tea/Lemonade. Per guest:

<p>Backyard BBQ \$23 Entrée: -BBQ Pulled Pork -BBQ Sauce Bar -Sandwich Rolls Sides: -Brisket Baked Beans -Sweet Cole Slaw -Kettle Chips Dessert: -Mini Banana Pudding</p>	<p>Classic Italian \$25 Entrée: -Baked Lasagna or Spaghetti W/ Meat Sauce -Warm Garlic Knots Side: -Tossed Caesar Salad Dessert: -Cannolis or Mini Tiramisu Desserts</p>	<p>Classic & Elegant \$20 Entrée: -Baked Lemon Pepper Chicken -Sliced Bruschetta w/Oil Sides: -Parmesan Asparagus -Garlic Mashed Potatoes Dessert: -Mini Desserts</p>
<p>Carolina I DO BBQ \$28 Entrée: -BBQ Pulled Pork -BBQ Chicken -BBQ Sauce Bar -Sandwich Rolls Sides: Pick 3: -Brisket Baked Beans -Loaded Potato Salad -Mac N Cheese -Mashed Potatoes W/ Gravy -Southern Green Beans -Sweet Cole Slaw -Sweet Potato Soufflé Dessert: Pick 1: -Mini Banana Pudding -Peach Cobbler -Apple Cobbler</p>	<p>Italian Feast \$30 Entrée: Pick 2: -Baked Lasagna -Spaghetti W/ Meat Sauce -Chicken Parmesan -Chicken Alfredo -Warm Garlic Knots Sides: Pick 3: -Italian Meatballs -Stuffed Mushrooms -Seasoned Veggies -Antipasti -Green Peas W/Prosciutto Dessert: Pick 1: -Cannolis -Mini Tiramisu Desserts -Mini Chocolate Mousse Desserts -Classic Cheesecake or Strawberry Cheesecake</p>	<p>American Game day \$30 Entrée: Pick 2: -Burger Sliders W/ Toppings Bar -Beef Hot Dogs W/ Toppings Bar -Jumbo Party Wings W/ Sauce Bar Sides: Pick 3: -Veggie Tray W/ French Onion Dip -Spinach-Artichoke Dip -Spicy Buffalo Chicken Dip -Kettle Chips -Loaded Potato Wedges -Ranch Potatoes -Meatballs Dessert: Pick 1: -Assorted Cookies & Brownies -Assorted Fruit Tray W/ Cream Cheese Dip</p>

<p>Southern Classic \$28 Entrée: -Southern Fried Chicken -Yeast Rolls or Buttermilk Biscuits Sides: Pick 3: -Brisket Baked Beans -Loaded Potato Salad -Mac N Cheese -Mashed Potatoes W/ Gravy -Sweet Cole Slaw -Sweet Potato Soufflé -Fried Okra -Collard Greens Dessert: -Pick 1: -Mini Banana Pudding -Peach Cobbler -Apple Cobbler</p>	<p>Low Country Boil \$33 Entrée: -Andouille Sausage -Jumbo Shrimp -Corn on The Cobb -Red Potatoes Sides: -Pasta Salad -Cole Slaw -Honey Cornbread Muffins</p>	<p>Taco Tuesday \$28 Entrée: -Seasoned Beef -Seasoned Chicken -Tortillas Soft & Hard Shelled -Salsa Bar -Toppings Bar (Guacamole Tomatoes, Lettuce, Sour Cream, Cheese etc.) Sides: - White Cheese Dip & Chips -Spanish Rice -Refried Beans Dessert: -Churros W/Dip</p>
<p>Fish Fry \$28 Entrée: -Fried Flounder -Fried Jumbo Shrimp -Hushpuppies Sides: Pick 3: -Kettle Chips -Cole Slaw -Loaded Potato Wedges -Classic Succotash Desserts: Pick 1: -Key Lime Pie -Chocolate Mousse -Assorted Fruit Tray W/ Cream Cheese Dip</p>	<p>Summer Lovin' \$28 - 33 Entrée: -Grilled Chicken Or Alaskan Salmon -Grilled Sirloin Burgers W/ Toppings Bar Sides: -Corn on The Cobb -Baked Potato Bar Desserts: -Assorted Cookies & Brownies -Assorted Fruit Tray W/ Cream Cheese Dip</p>	<p>Around The World! \$33 Entrée: -Fish & Chips -Burger Slider Bar -Fajita Bar Pasta Bar Desserts: -Mini Assorted Desserts</p>

<p>Brunch \$30-33 Entrée: -Mini Assorted Pancakes -Mini Waffles W/ or W/O Chicken -French Toast Triangles -Bacon or Turkey bacon -Sausage or Turkey Sausage -Biscuits Sides: -Scrambled Eggs -Creamy Cheese Grits -Home fried Potatoes -Syrup/Butter Station Desserts: -Assorted Fruit Tray W/ Cream Cheese Dip</p>	<p>Christmas & Thanksgiving Holiday \$35 Entrée: -Rotisserie Chicken or Pork Roast W/Gravy -Honey Baked Ham -Roasted Turkey W/Gravy Sides: -Macaroni & Cheese -Southern Green Beans -Au Gratin Potatoes -Strawberry Salad Desserts: Pick 2: -Classic Cheesecake or Strawberry Cheesecake -Chocolate Mousse Cake -Banana Pudding</p>	<p>Delightful Night \$30 Entrée: -Baked Lemon Pepper Chicken Or Beef Tenderloin -Sliced Bruschetta w/Oil Sides: -Parmesan Asparagus -Garlic Mashed Potatoes Dessert: -Classic Cheesecake or Strawberry Cheesecake</p>
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Chef Inspired Additions \$15-30

Chef inspired additions can be added on to any catering package. Prices vary depending on desired station. Each station will have one chef. Some stations may need more than one chef depending on guest count and station chosen.

- Gourmet Meat Carving Station
- Pasta Station
- Mashed Potato or Baked Potato Bar
- Pancake, Waffle, or Crepe Station
- Quesadilla or Fajita Bar
- Gourmet Grilled Cheese Station
- Banana Split Station

Non Alcoholic Drink Station \$1.50-6

Our non-alcoholic drink station can be purchased for any event. Choose between 2 drinks or 4 drinks. The station comes with anything your guests may need to enhance their beverage. Sweet tea, unsweet tea, lemonade, coffee etc.

Hors D'oeuvres \$3-9

Hors D'oeuvres can be purchased for any event. Each themed wedding comes with a hors d'oeuvre. Hors D'oeuvres can be purchased with a dinner package or they can be purchased individually and paired with a service option. Per Guest:

<p>\$3 Ea</p> <ul style="list-style-type: none"> -Strawberry & Brie Bites -Deviled Eggs -Italian Meatballs -Cheese & Crackers -Yeast Rolls w/sweet butter dip -Pretzel bites w/cheese dip -Carnival corndogs -Hushpuppies w/sweet dip -Cucumber rolls w/feta & sun dried tomato -Bruschetta w/goat cheese & tomato -Buffalo cauliflower "wings" -Vegetarian Stuffed mushrooms -Chips & queso dip -Chips & salsa -Pimento cheese dip w/ pita bread -Gravy Biscuit Sliders -Roasted vegetables -Fresh fruit skewers -Fresh seasonal fruit layout -Seasonal vegetable layout (cold) 	<p>\$6 Ea</p> <ul style="list-style-type: none"> -Mini bagels w/cream cheese dip -Feta watermelon cubes -Fried mac n cheese skewer -Mini salad wedges -Salad boats -Mozzarella & candied tomato bites -Grilled Shrimp skewers -Bacon wrapped veggie kabobs -Avocado bruschetta -Hand breaded chicken fingers w/dip -Boneless chicken wings w/dip -Chicken & Waffles -Mini Pancakes -Mini Waffles or French toast -Shrimp & Grits Shots -Hummus w/pita bread -Stuffed pepper sliders -Coconut Shrimp -Shrimp cocktail skewers -Chicken biscuit sliders -Ham & brie mini biscuits -Club sandwich skewers (ham, turkey, chicken, roast beef) -Mini crab cakes w/dip 	<p>\$9 Ea</p> <ul style="list-style-type: none"> - Spinach Dip w/Pita Bread -Jalapeno Popper Dip w/ Tortilla Chips -Grilled Cheese w/tomato soup shots -Mini roasted chicken, fish or shrimp tacos -Chicken sandwich sliders -Cheeseburger sliders -Mini pizzas -Pulled pork sliders -Pulled chicken sliders -Smoked brisket -Traditional chicken wings w/dip -Cucumber & Salmon Slices -Crab Stuffed mushrooms -Mini fish & chip bites -Chicken pot pie bites -Chicken fajita dip w/ tortilla chips -Jerk chicken & pineapple skewers -Prosciutto wrapped scallops
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Finger Food Desserts \$3-9

Finger food desserts can be purchased for any event. Each themed wedding comes with a \$3-9 dessert. Desserts can be purchased with a dinner package or they can be purchased individually and paired with a service option. Per Guest:

<p>\$3 Ea</p> <ul style="list-style-type: none"> -Fresh fruit skewers -Mini banana puddings -Cannolis -Baked churro chips w/ nutella dip -Brownie bite skewers -Fresh baked cookie and brownies spread -Doughnuts -Candy Stations -Mini oreo delights -Mini Chocolate mousse desserts -Mini strawberry white chocolate desserts 	<p>\$6 Ea</p> <ul style="list-style-type: none"> -S'mores skewers -Mini tiramisu cups -Deep fried cookie dough bites -Churros w/dip -Mini millionaire shortbread tarts -Cheesecake tarts -Chocolate dipped strawberries -White chocolate moose w/raspberries -Fresh Cinnamon Buns 	<p>\$9 Ea</p> <ul style="list-style-type: none"> -Cheesecake (Plain, strawberry, chocolate) -Cupcake assortment -Crème Brule -Italian doughnuts -Black tie mousse cake -Tiramisu <p>Custom cake/pastry orders can be made!</p>
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