



## *Classic Wedding*

### *Passed hors d'oeuvres*

Grilled Gulf Shrimp with Spicy Remoulade  
Mini Biscuit with Smithfield Ham and Dijon Mayo  
Tuscan Olive Tapenade Croustini

### *Dinner Buffet*

Vine Ripe Yellow and Red Tomatoes with Buffalo Mozzarella  
Served with Mixed Field Greens, Fresh Basil and Olive Oil

Roasted Atlantic Salmon  
Whole Sides Served with Cucumber Caper-Dill Relish

Pan Seared Tenderloin of Beef  
Served with Caramelized Onions and Fresh Horseradish

Mediterranean Cous Cous  
with Fresh Mint, Dried Cranberries, Apricot and Toasted Almonds

Grilled Fresh Seasonal Vegetables  
Portabella Mushrooms, Zucchini, Roasted Red Peppers, Vidalia Onions

Fresh Baked Yeast and Crusty French Rolls  
with Creamy Herb Butter

### *Dessert*

Wedding Cake and Groom's Cake Service

Hand Dipped Chocolate Covered Strawberries