Ormond Plantation Wedding Menu Standard Package

Domestic cheese mirror with croutons and seasonal fruit Vegetable relish tray with a creamy peppercorn dressing

<u>Choice of One</u> Seafood Gumbo Chicken Tortilla Soup

Choice of Three Chicken Alfredo Shrimp Scampi Chicken Cordon Bleu Chicken and Sausage Jambalaya Spinach and Artichoke Dip Housemade Caesar Salad Shrimp and Andouille Rotini Creole Shrimp and Grits Bread Pudding and Custard Sauce

Choice of Six Chicken Monterey Quesadillas Chipotle Pulled Pork on French Southwest Shrimp Wraps Parmesan Crusted Eggplant Buttermilk Fried Chicken Fingers Crystal Fried Catfish Panko Fried Shrimp Roasted Pepper Mushroom Strudel Sun Dried Tomato Feta Croutons

Extra Additions

Shrimp Cocktail Station – Market Price

<u>Carving Station</u> - \$5.50 per person Smoked Brisket, Roast Sirloin, Honey Glazed Ham, Garlic Roast Pork Loin

Ormond Plantation Wedding Menu Premium Package

Imported cheese mirror with croutons and seasonal fruit Vegetable relish tray with a creamy peppercorn dressing

Choice of One

Baked Brie En Croute Spinach and Artichoke Dip Antipasto Platter – Assortment of marinated artichokes, mushrooms, olives, and peppers

Choice of One

Seafood Gumbo Chicken Tortilla Soup Crab and Corn Bisque Lobster Bisque

Choice of Three

Chicken Alfredo Chicken Marsala Shrimp Scampi Shrimp, Crabmeat, Eggplant Gratin Beef Tips Merlot Chicken and Sausage Jambalaya Shrimp and Grits Roast Pork Loin Apple Pecan Glaze White Chocolate Bread Pudding

Choice of Seven

Crystal Fried Catfish Coconut Fried Shrimp Manchac Fried Alligator Crabmeat En Croute Raspberry Brie in Phyllo Fried Portobello Strips Chicken Monterey Quesadillas Parmesan Crusted Eggplant Crabmeat Stuffed Mushrooms Chipotle Pulled Pork on French Buttermilk Fried Chicken Fingers Roasted Pepper Mushroom Strudel Smoked Salmon on Housemade Chips

Extra Additions

Shrimp Cocktail Station – Market Price

Carving Station - \$5.50 per person Smoked Brisket, Roast Sirloin, Honey Glazed Ham, Garlic Roast Pork Loin

Ormond Plantation Wedding Menu Plantation Package

Imported cheese mirror with croutons and seasonal fruit Vegetable relish tray with a creamy peppercorn dressing Antipasto Platter – Assortment of marinated artichokes, mushrooms, olives, and peppers

Choice of One

Crab and Brie Dip Spinach and Artichoke Dip Baked Brie En Croute with Spiced Apples

Choice of One

Seafood Gumbo Chicken Tortilla Soup Crab and Corn Bisque Lobster Bisque

Choice of Four

Chicken Alfredo Chicken Marsala Chicken Cordon Bleu Chicken and Sausage Jambalaya Shrimp Scampi Shrimp, Crabmeat, Eggplant Gratin Shrimp and Andouille Rotini Creole Shrimp and Grits Beef Tips Merlot Roast Pork Loin Apple Pecan Glaze Housemade Caesar Salad

Choice of Nine

Crystal Fried Catfish Panko Fried Shrimp **Coconut Fried Shrimp** Southwest Shrimp Wraps Manchac Fried Alligator **Crabmeat En Croute Raspberry Brie in Phyllo Fried Portobello Strips Chicken Monterey Quesadillas** Parmesan Crusted Eggplant **Crabmeat Stuffed Mushrooms Chipotle Pulled Pork on French Buttermilk Fried Chicken Fingers** Roasted Pepper Mushroom Strudel Sun Dried Tomato Feta Croutons Smoked Salmon on Housemade Chips

Choice of One

White Chocolate Bread Pudding Bailey's Chocolate Chip Cheesecake Chocolate Mousse in Chocolate Cups

<u>Carving Station</u> Smoked Brisket, Roast Sirloin, Honey Glazed Ham, Garlic Roast Pork Loin

Extra Additions Shrimp Cocktail Station – Market Price