**All Inclusive Wedding Package**

**Minimum 25 Guests $65pp**

**Soda Service with disposables**

**Buffet with Chaffers and Serving ware**

**All Inclusive Bone-China and Flatware**

**10 Tables & 100 Folding Chairs**

**100 Additional White Chairs**

**Kitchenette with Refrigeration**

**Custom Colored Napkins**

**Floral Arrangements on Guest Tables**

**Choice of Wedding Cake**

**Coffee and Tea**

**Buffet Attendant**

 **Set-up and Breakdown**

**Bluetooth Surround Sound**

 **Indoor and Outdoor Bar**

**Covered Pavilion & Firepit**

**Outdoor Furniture**

**SPRING MENU**

**Appetizers pick two**

**Platter & Dips**

* Artisan Cheese and Fruit Platters
* Artisan Cheese and Charcuterie Selection with Crackers and Pickled Vegetables
* Mediterranean Platter, Olives, Marinated Feta, Tabbouleh, Hummus, Dolmas, Veggies, Pita
* Grilled Vegetable Platter with Port Vinaigrette
* Bubbly Baked Crab Dip with Crostini
* Pimento Cheese Dip - **V**
* Hot Artichoke Spinach Dip - **V**
* Smoked Salmon, Cucumber, Dill, Red Onion, Tomato, Capers, Lemons -**GF**
* Carved Roast Turkey Platter, Quinoa Avocado Salad, Candied Bacon, Boiled Eggs, Aged Cheddar
* Maple Glazed Ham Platter, Roasted Lemon Parmesan Rapini And Roasted Seasonal Vegetables
* Roast Beef, Horseradish, Arugula, Rolls

**Passed** **Hors d’oeuvres**

* Fried Green Tomato, Roasted Red Pepper Sauce, Whipped Goat Cheese, Basil -**V**
* Panko fried crab balls with fresh herbs, parmesan cheese and spicy aioli sauce
* Golden Crispy Pork belly, with Pickled Corn Chow Chow – **GF**
* Mini Tomato Pie with fresh Pesto - **V**
* Bacon Wrapped Scallop with Garlic Glaze – **GF**
* Crab Salad Lettuce Wraps
* Melon, prosciutto, mozzarella skewers - **GF**
* Scallop Tartare Cucumber Cups with black Sesame Seeds - **GF**
* Fried Shrimp Skewers with Honey Sambal Dipping Sauce
* Tuna Tartare Avocado Cones
* Sweet and Sour Glazed Short Rib
* Crab Stuffed Mushrooms
* Pigs in a Blanket with Mustard and Sauerkraut
* Lamb Meatballs with Yogurt Mint Sauce
* Southern Pickled Shrimp, Citrus Marinated with Olive Oil, Fennel, Cilantro and Sea Salt - **GF**
* Orange Sweet Tea Chicken Skewers with Fresh Thyme - **GF**
* Beef Tenderloin Skewers Buttery New potatoes, Blue cheese or Horseradish and Fresh Herbs- **GF**
* Grilled Salmon and Vegetable Skewers - **GF**
* Fried Mac and Cheese Balls with Fresh Tomato Sauce and Shaved Parmesan - **V**
* Horseradish Deviled Eggs with Salmon Caviar – **V, GF**
* Caprese Skewers – **V, GF**

**Sliders and Finger Sandwiches**

* Crab Cake Sliders with Roasted Pepper and Chive Aioli
* Fried Pork Chop Biscuits with Pickled Pepper Slaw
* Shrimp Salad with Dill and Baby Bibb
* Chicken and Waffle Slider with Peach Chutney, Maple Syrup and Powder Sugar
* Southern Pulled Pork Slider, Spicy Bread and Butter Pickles & Slaw
* Grass Fed Burger Sliders with Lettuce Tomato and Swiss cheese
* Veggie Burger Sliders, Sautéed Mushrooms, Onions and Swiss Cheese - **V**
* Blackened Mini Mahi Tacos, shredded cabbage and tequila lime sauce
* Pimento Cheese and Applewood Bacon
* Fried Green Tomato BLT Sliders
* Roast Beef, Swiss and Horseradish
* Grilled Goat Cheese, Olive Tapenade, and Charred Cherry Tomato - **V**
* Turkey, Cranberry and Brie
* Smoked Salmon, Cucumber and Herb Cream Cheese
* Tarragon Chicken Salad
* Turkey Meatball Parmesan
* Egg Salad with local Micro Greens - **V**
* Prosciutto, Fig and Local Goat Cheese
* Strawberry, Almond and Cream Cheese - **V**
* Peanut butter, Banana, Marshmallow Fluff and Chocolate - **V**

**Soup or Salad - Pick one**

* Chilled Avocado Blue Crab Soup – **GF**
* Chilled Green Pea with Crème Fraiche – **GF, V**
* Bouillabaisse - seafood stew, mussels, clams, shrimp, fish, okra and corn, saffron rice - **GF**
* Garden Salad with cucumber, tomato and balsamic vinaigrette – **GF, V**
* Cesar, with romaine, parmesan and crouton - **V**
* Strawberry Spinach Salad with Feta Candied Pecan and Champagne Vinaigrette – **GF, V**
* Watermelon with Baby Greens, Radish, Goat Cheese and Cilantro Vinaigrette – **GF, V**
* Heirloom Tomato Salad with Burrata, Arugula, Fresh Basil, Faro, and basil Vinaigrette - **V**

**Entrees -Pick two proteins and two sides**

**Served fresh bread**

* Carved Beef tenderloin, demi-glace, with dauphinoise potatoes, asparagus & fried onion
* Crispy lemon herb chicken, cauliflower puree, sautéed zucchini and warm herb vinaigrette
* Salmon with Dijon crème sauce, mashed potatoes and seasonal vegetable
* Shrimp and Grits, jumbo local shrimp in gravy, scallions, parmesan, local grits, bacon jam
* Carved Pork Tenderloin, Hoppin John Salad Grilled Asparagus
* Crab cakes and bay scallops in white wine, garlic, cream sauce. Risotto, Braised Greens
* Wine Braised Short Ribs, Sautéed Potatoes, Julienne Vegetable, Mushrooms, Malbec Reduction
* Buttermilk Brined Fried Chicken, Green Bean, Mashed Potatoes, Gravy, Matt’s famous hot sauce
* BBQ Ribs or Pulled pork or BBQ Chicken with, collard greens, mac and cheese
* Low Country Boil with corn bread, kielbasa, corn, new potatoes, and local shrimp

 **Mini Dessert Pick one**

* Strawberry Short Cake Shooters with Crème Anglaise and Whipped Cream
* Chocolate dipped Strawberries and Truffle Platter
* Coconut Cream Pie Shooters
* Funnel cake cones with powder sugar
* Blueberry Buckle with Vanilla Ice Cream and Lemon Sauce
* Tiramisu Shooters, Mascarpone, Coffee, Whip Cream, and Ladies Fingers in shot glasses
* Bourbon Bacon Pecan Squares
* Mini flourless Chocolate cake with whipped cream and raspberry - **GF**
* Mini Rum cakes with coconut cream
* Bourbon Peach Cobbler with Vanilla Ice Cream
* Smores tartlets with fire toasted meringue
* Mini Key lime pie, gram cracker crust, key lime curd and whipped cream
* Healthy chocolate mousse fresh raspberry, whipped avocado, agave & raspberry - **GF**
* Mini Berries cheesecake, mixed berry compote on top of rich smooth New York cheese cake
* Meyer Lemon Goat Cheese Mousse with blackberry compote, shooter - **GF**
* Milk Shake shooters with cherry and whipped cream – **GF**
* Cheesecake Pops

**Assorted Cupcakes**

* Raspberry Chocolate
* Strawberry Margarita
* Cherry White Chocolate
* Lemon Blueberry Crème Fraiche,
* Vanilla Yogurt Blackberry
* Carrot Cake
* Zucchini Bourbon Pecan
* Red Velvet

**Wedding Cakes - All have a buttercream frosting**

* **Cake Flavors**
	+ White
	+ Vanilla Butter
	+ Chocolate
	+ Red Velvet
* **Fillings**
	+ Chocolate
	+ Vanilla
	+ Strawberry
	+ Lemon
	+ Cherry

**Served with Freshly Brewed Regular or Decaffeinated Coffee, and Hot Tea**

**Soda Service – Coke, Diet Coke, Sprite, Dr. Pepper**

**20% Service Fee on all Events**