

Wedding Buffet

Carolina Heritage Buffets

SAMPLE 1

Garden Salad

English cucumber, baby heirloom tomatoes, carrots & classic green goodness dressing

BBQ Pork

NC chopped pork served with a selection of vinegar, mustard and tomato base sauces

Buttermilk Fried Chicken Cutlets

Crispy fried boneless chicken cutlets

Southern Style Green Beans with Caramelized Onions & Bacon

Homestyle Baked Macaroni & Cheese

Mini Cornbread Muffins & Butter

SAMPLE 2

The Wedge

Iceburg lettuce, crispy bacon, green onions, sharp cheddar, grape tomatoes & creamy buttermilk ranch dressing

Farmhouse Ale Braised Brisket

Beef brisket braised with NC ale (hint of lemon grass & local honey) and onions, finished with a tangy mustard sauce

Pan Seared Stuffed Chicken

Chapel Hill Creamery Carolina Moon Cheese, sun dried tomatoes and basil

Southern Braised Collard Greens

Rosemary Roasted Fingerling Potatoes

Dinner Rolls & Butter



Wedding Buffet

SAMPLE 3

Spinach Strawberry Salad

Fresh spinach, strawberries, feta and almonds with a honey poppy seed dressing

Red Wine Short Ribs

Red wine braised boneless short ribs with carrot and celery batonnet

Shrimp & Scallop Bow Tie

Sautéed shrimp and scallops with bowtie pasta, chives and a lemon white wine sauce

Garlic Whipped Potatoes

Lemon Scented Haricots Verts

Assorted Rolls and Butter

SAMPLE 4

Heart of Romaine

Heirloom tomatoes, shaved parmesan cheese, garlic bread croutons and caesar dressing

Seared Mahi Mahi with Grilled Pineapple Salsa

Mahi Mahi seasoned and pan seared, finished with a grilled pineapple salsa

Basil Grilled Chicken

Chicken breast marinated with fresh basil and garlic topped with parmesan

Rosemary Roasted Fingerling Potatoes

Blanched Asparagus

Assorted Rolls and Butter

DESSERTS

Artisan Push Pop Display

S'mores, Red Velvet, Reese's and Vanilla Wedding Cake

Assorted Mini Tartlets

Pecan Pie, Key Lime Pie, Banana Pudding and Chocolate Chess

