

Optional Hors d' Oeuvres :

Smoked Salmon Display

Smoked Salmon with Fresh Cream Cheese, Diced Red Onions, Chopped Egg, Capers and Toast Points.

\$ 90.00 per tray (tray serves 40 to 50 guests)

Scallops Wrapped in Bacon

\$ 3.50 per person

Baked Brie

\$ 35.00 per tray (tray serves 25 people)

Assorted Mini Quiche

\$ 30.00 per tray (tray serves 25 people)

Assorted Tray of Pinwheels

\$ 35.00 per tray (tray serves 25 people)

Hot Crab Dip With Toast Points

\$ 55.00 (serves 25 people)

Spinach Artichoke Dip Served With Tortilla Chips

\$ 45.00 (serves 25 people)

Stuffed New Potatoes With Sour Cream, Cheese, & Bacon

\$ 75.00 (serves 30 to 40 people)

Shrimp Tray Boiled, Peeled, & Deveined With Cocktail Sauce

\$ 85.00 (40 to 50 pieces)

Pasta Station :

Chef selection of assorted pastas and sauces. Your choice of 2 pastas, your choice of 2 sauces, and fresh bread sticks.

Pastas:

Penne

Fettuccini

Bow Tie

Angel Hair

Tortellini

Sauces:

Creamy Alfredo

Zesty Marinara

Sides:

Julienne Chicken Breasts

Meatballs

Sautéed Vegetables

\$ 16.00 per person (when purchased with reception package)

** This station must be attended by a chef which is an additional \$100*

Carving Station :

Includes silver dollar rolls and appropriate condiments.

Herb Crusted Roast Beef

\$ 250.00 (serves approximately 75 people)

Hickory Smoked Pork Loin

\$ 205.00 (serves approximately 50 people)

Smoked Ham

\$ 180.00 (serves approximately 50 people)

Low Country Shrimp & Grits

Stone ground grits, shrimp and Tasso ham gravy.

\$ 205.00 (serves approximately 50 people)