

***A Southern Backyard Buffet Reception***  
***“Matthew & Robin”***  
***May 16th***  
***150 Guests***  
***1:00 – 5:00 p.m.***  
***Family Farm***

***Tray Passed Hors D’oeuvres***

***Fried Green Tomatoes***

*Topped with Vidalia Onion Relish and Roasted Red Pepper Coulis*

***Crawfish and Grits***

*Hot buttered grits accented with tasso ham and lo country crawfish  
Finished with white wine cream sauce*

***Baked Brie En Crouté***

*Ripe, double cream brie stuffed with apples, walnuts, & brown sugar*

***Halved Fresh Roasted Peaches***

*Filled with Walnuts and Bleu Cheese*

***Cherry Tomatoes***

*Stuffed with Lime Infused Corn Salad*

***Brown Sugar Glazed Scallops***

*Topped with Pappadew Relish and Served Over Jicama Slaw*

***Proscuitto, Asparagus & Parmesan Bundles***

*Wrapped in flaky pastry*

**Main Buffet Featuring**  
**Harvest Salad**

*Green and red leaf lettuce tossed with maple-glazed pecans, Granny Smith apples  
Sun dried cranberries and blue cheese crumbles in a maple vinaigrette*

**Bourbon and Peach Glazed Chicken**

*Boneless, skinless chicken breasts, smothered and baked  
In our sweet and tangy Bourbon peach glaze*

**Cornmeal Encrusted Catfish**

*Catfish filets rolled in cornmeal and fried until crisp and golden  
Offered with a zesty Cajun remoulade*

**Molasses Grilled Pork Tenderloin**

*Served with Wilted Collard Greens and Black-Eyed Pea Relish*

**Grilled Marinated Flank Steak**

*Succulent and flavorful flank steak marinated with red wine & shallot  
Expertly carved tableside by an Absolutely Perfect Chef  
Offered with a Peppercorn-Whiskey Reduction*

**Butternut Squash Pancakes**

*With Braised Cabbage and Gingered Beets*

**Sautéed Butterbeans**

*With Hickory Bacon and Dried Cranberries*

**Summertime Potato Salad**

*Tender Redskin potatoes, crisp green beans, and sweet red onions  
Tossed in a wonderful balsamic vinaigrette*

**Southern Succotash Salad**

*Lima Beans, Roasted Tomatoes, Grilled Okra, Sautéed Corn in a Honey-Thyme Vinaigrette*

**Spaghetti Squash Fritters**

*Served with Pepper Jack Mornay Sauce*

**Dessert Service**

***Old Fashioned Peach Cobbler***

*Summer fresh peaches served warm and topped with crunchy cinnamon streusel*

***Individual Coconut Chess Pies***

*Flaky Pie Crust, Rich Heath Bar Custard Filling, Fresh Berries,  
And Brown Sugar Anglaise*

***Fried Banana Bread Pudding***

*Finished with Salted Caramel Sauce*

***Wedding Berry Shortcake***

*With Tiers of Strawberry Shortcake, Peach Shortcake, and Blueberry Shortcake*