

# Sample Wedding Reception

300 Guests

## Hors d'oeuvres

Cheese sesame sticks at the bar

Mini cheddar pecan and traditional ham biscuits

Chilled tomato bisque soup and  
Corn chowder garnished with fresh tomato salsa  
served in demitasse cups

Corn profiteroles with BBQ pulled pork and carrot bourbon slaw

Hickory smoked bacon and scallion stuffed cherry tomatoes

Curried chicken crepe bites with peanut dipping sauce

Pigs in a blanket

With mustard dipping sauce

## Salad

Strawberry stuffed with goat cheese mousse, toasted spiced pecans,  
on baby greens with La Ruth's herb vinaigrette  
Decorated with Moroccan spiced crackers

## On the buffet

Cold pasta salad

Casarecci tossed with fresh tomatoes, herbs and virgin olive oil with parmesan reggiano

Tomato and Vidalia onion tart

Cheesy grits and Southern greens

Grilled Asparagus

On a bed of roasted red pepper with saffron aioli

Chicken croquettes with veloute sauce

Vegetable béchamel purses

Marinated Grilled Chicken breasts with Caribbean Salsa

Chicken marinated in soy sauce and sherry, grilled and served with a salsa of sweet peppers,  
cilantro, fresh ginger, lime juice and bananas and pineapple

### **Carving Station**

Garlic and herbed rubbed seasoned roast beef tenderloin  
Served with Bistro wasabi sauce and yeast rolls

### **Desserts**

Mini pecan tarts  
Served with wedding cake

### **Late Night Passed Hors d'oeuvres**

Havarti and apple quesadilla

Mini hamburgers with pickles, Dijon, and gruyere cheese

Mini grilled cheese sandwiches  
Monterey Jack, Cheddar and Gruyere cheese on sour dough

