

Cocktail Butlered Hors d'oeuvres

New Orleans Lobster Beignet
With a Creole Aioli

Pecan Crusted Chicken Skewer
Dijon Cream Drizzle

Oriental Duck Confit
in a Phyllo Flower

Oven Dried Shitake Mushroom
Truffled Marinated Mélange Filet Mignon and Shallot Slivers

Pony Glass Oyster Shooter
Piquant Lemon Tomato Horseradish Jus

Dinner Theme Stations

Southern Hospitality
Cornmeal cajun catfish, buttermilk fried chicken, bacon collard greens, black-eyed peas, and country corn bread.

Outer Banks Seafood Table
Coconut saffron mussels and clams, herb crusted salmon with dijon drizzle, lobster and shrimp thermodor with puff pastry basket, and pecan wild rice pilaf

A Taste of China Town
Sesame chicken, mandarin orange beef, shrimp lo mien, and table side wok vegetable fried rice

Dessert

Tiered Wedding Cake
Pale pink rolled fondant, chocolate espresso cake decorated with spring butter cream flowers

Decadent Dark Chocolate Fondue Fountain
Fresh Strawberries, marshmallows, pretzels, ladyfingers, and pineapple chunks for dipping