

## ***Cocktail Reception***

*Pricing is based upon your selection of Carved Fare and includes all other selections*

### ***Carved Fare***

Roasted Beef Tenderloin  
Marinated London Broil  
Shaved Roast Beef

*Served with Creamy Horseradish Sauce*

### ***Chicken Selections Choice of one:***

Chicken Swiss Wellington, Marinated Chicken Breast with Peach Salsa, Thai Chicken with Peanut Dipping Sauce or Chicken Salad with Grapes & Walnuts

### ***Pork***

Bourbon Pecan Ham with Praline Topping served with Sweet Potato Biscuits

### ***Seafood***

Choice of Hot Baked Crab Dip with Sherry or Seafood Pasta Salad with Fresh Dill

### ***Cheese***

*Please choose one selection from the following*

Display of Imported and Domestic Cheeses, Pimento Cheese with Jalapeños, Pecan Praline Cream Cheese, Sun Dried Tomato Torte, Baked Brie Filled with Grapes and Walnuts or Cheddar Cheese Ring with Strawberry Preserves

### ***Pasta and Potatoes***

*Please choose one from the following*

Baked Garlic Cheese Grits, New Potatoes with Sour Cream & Dill, Creamy Pasta Salad Primavera, Antipasto Pasta Salad, New Potato and Egg Bar with Lemon Curry Dip or Niçoise New Potato Salad

### ***Salads and Vegetables***

*Please choose two from the following*

Asparagus with Grilled Carrots, Broccoli Salad, Cashew Broccoli Salad with Cranberries, Seasonal Crudités with Herb Dip, Spicy Tomato Pudding

### ***Southern Spreads***

*Please choose one from the following*

Baked Artichoke and Onion Dip, Baked Vidalia Onion Soufflé, Spinach and Herb Dip, Mediterranean Cheesecake, Warm Bacon and Bleu Cheese Spread

### ***Fruit and Dessert***

Elaborate Display of Fresh Seasonal Fruit served with Crème Fraiche and Assortment of Homemade pick-up Sweets, Cookies and Shortbreads

*Assorted Breads, Appropriate Condiments*

*Lightly Sweetened Iced Tea, Water and Freshly Brewed Coffee*

*20% administrative fee and 7% sales tax is added to all events*