

Fall Wedding

October 10, Saturday

Buffet Menu Option #1:

Displayed Hors D'Oeuvres:

- Oyster Rockefeller Dip with French Bread Croutons

Passed Hors D'Oeuvres:

- Mini Maryland Backfin Crab Cakes
- Crawfish Hush Puppies
- Andouille Sausage Stuffed in a Baby Portobello Mushroom

Buffet Dinner:

- Beef Tenderloin Stuffed with Arugula & Oven Roasted Tomatoes and Served with a Roasted Leek Cream Sauce
- Jumbo Shrimp with Andouille Sausage, Bell Peppers, Tomatoes & Mushrooms in an Oregano Cream Sauce
- Ginger Roasted Sweet Potatoes
- Spaghetti Squash with Roasted Garlic and Parmesan Cheese
- Baby Spinach Salad with Dried Fruits, Toasted Pecans and an Applecider Thyme Vinaigrette
- Sweet Potato Biscuits

Buffet Menu Option #2:

Displayed Hors D'Oeuvres:

- Gingered Oyster Ceviche

Passed Hors D'Oeuvres:

- Blackened Shrimp with a Creamy Cucumber Sauce
- Cuban Sandwich Pork Skewers
- Goat Cheese and Wild Mushroom in a Phyllo Cup

Buffet Dinner:

- Balsamic and Fig Glazed Veal Tenderloin topped with Sautéed Green Peppercorns and Leeks
- Whole Roasted Fennel Stuffed with Backfin Crab & Wild Mushrooms
- Buttermilk Mashed Red Potatoes with Horseradish
- Fresh Green Beans with Toasted Walnuts and Brown Butter
- Arugula and Romaine Salad with Tarragon Seasoned Pears, Goat Cheese and a Rice Wine Vinaigrette
- Sharp Cheddar Buttermilk Biscuits