



# WEDDING BUFFET SOUTHERN MENU

## **BUTLER SERVED HORS D'OEUVRES**

DEMITASSE OF MARYLAND JUMBO LUMP CRAB SOUP

CARAMELIZED VIDALIA ONION AND APPLEWOOD SMOKED BACON AND GRUYERE  
TARTS

## **STATION PRESENTATIONS**

YELLOW CORNMEAL DUSTED FRIED GREEN TOMATO  
SAUTEED JUMBO LUMP MARYLAND CRAB CAKE  
DIJON MUSTARD DRIZZLE

VERY THINLY SLICED SUGAR CURED VIRGINIA HAM  
WARM BUTTERED BUTTERMILK BISCUITS  
SOUTHERN RED PEPPER JELLY

SEA SALT AND CRACKED BLACK PEPPER RUBBED TENDERLOIN OF BEEF,  
MEDIUM RARE

WATERCRESS -HORSERADISH AIOLI  
SHAVED FRESH HORSERADISH ROOT AND CRUSTY FRENCH BAGUETTES

POMME DE ANGLAISE POTATO SALAD

SMOKED SIDES OF DUCKTRAP, SALMON,  
SMOKED CHESAPEAKE BAY BLUEFISH  
CUCUMBER-DILL CRÈME FRAICHE, SWEDISH MUSTARD SAUCE  
FRESH DILL AND CAPERS, RYE TOATES

CRISP ASPARAGUS SPEARS, LEMON-DIPPING SAUCE

## **SHRIMP AND GRITS STATION**

GEORGIA STYLE CHEESE GRITS WITH SAUTEED LOUISIANA GULF JUMBO SHRIMP  
WITH ASSORTED TOPPINGS: DICED TOMATO, CHIVES AND APPLEWOOD SMOKED  
BACON

COLLARD AND MUSTARD GREENS WITH MINGED SWEET ONION  
GEORGIA CHEESE GRITS

## **IMPORTED CHEESE SELECTION STATION**

BRIE DE MEAUX, EXTRA AGED VERMONT CHEDDAR, FRENCH MIMOLETTE,  
GRAND CAMEMBERT AND ROQUEFORT  
A VARIETY OF SEEDLESS GRAPES, FRESH FIGS, APPLES AND ANJOU PEARS,  
DRIED APRICOTS, GOLDEN RAISINS AND FIG JAM  
IMPORTED CRACKERS AND ASSORTED CRUSTY BREADS