

Seated Dinner Menu One

3 Courses, Seated

As guests arrive, they are greeted by servers with a martini, glass of champagne, or any specialty cocktail of your choice. As the guests mingle, hors d'oeuvres are passed butler style by servers. After cocktail hour, the seated dinner follows.
Basket of warm dinner rolls accompanies entrée.

Three Course Seated Dinner

Passed Hors d'Oeuvres

Mini Tomato Pies
Southern Fried Quail Breast on Cornbread Crouton
with Green Tomato Chow Chow

First Course

Napoleon of Jumbo Lump Crab Cake, Fried Green Tomato
and Phyllo Crisp over Baby Boston Bibb Lettuce
with Lemon Vinaigrette

Second Course

Double Cut Pork Chop with
Bourbon Shallot Glaze over Whipped Potatoes

Third Course

Warm Berry Cobbler with Cinnamon Ice Cream

Coffee Service