

Cocktail Hour: (choose 3)

Pickled shrimp skewers  
Pimento cheese with pork rinds or crackers  
Pickle plate (carrots, okra, gershwin pickles, green beans)  
Polenta mushroom canapes  
Smashed avocado and pea canapé fresh dill + mint  
Mini tomato pies  
Brie puffs with preserved fruit  
Beef wellington bites  
Peach + prosciutto skewers  
Pickle plate (variety of pickled vegetables)

**Buffet Options: (choose 2)**

Beef tenderloin carving station  
Chicken piccata  
Pecan crusted chicken  
Steak rollatini  
Salmon filet with fresh lemon  
Herb crusted chicken  
Shrimp + grits  
Low Country Boil

**SIDES (Choose 3)**

Rosemary smashed sweet potatoes  
Herb crusted oven roasted potatoes  
Mac and cheese  
Grilled asparagus  
Steamed carrots & broccoli  
Green beans with shaved almonds  
Seasonal Garden Salad (seasonal fruit, candied pecans, goat cheese, balsamic dressing)  
Shredded brussel sprout salad with balsamic glaze craisins & bacon  
Quinoa with fresh basil, brussels, cherry tomatoes & cucumbers  
Wild rice  
Summer squash + zucchini  
Cornbread

**150 person max**

**Estimated total costs (150 people): \$3,100- \$3,400**