

North Carolina Summertime Wedding

August

*** *Serving 64-70 guests* ***

Passed

HORS D'OEUVRES

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Guests Welcomed with Iced Lemon Ginger Shrub

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*Carolina Pork Sliders with
Peach Jam BBQ & Pickled Peaches*

*NC HOG-Dogs in a "Reidy" Blanket
Cherry Ketchup or Dijon Mustard*

*Peppered Tuna on Watermelon
with Baby Basil & Pickled Ginger*

*Black-Eyed Pea Pâté on Crackers
Jicama & Cucumber Garnish*

DINNER

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~Awaiting guests at their dinner table~

Aunt Barbara's Corn Bread

Tribeca Baguette

*Orange Jalapeno Butter * Blueberry Smokey Scotch Butter*

Toasted Sunflower Seeds for Harvest Toast

Golden Gazpacho Shots with Avocado

Ruby Gazpacho Shots with Avocado

Family Style Dining

Grilled Salmon with

Rosemary Orange Butter or Cilantro Pesto

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Smokin' Shrimp Rosemary Skewers

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*Thai Peanut Pesto Stuffed
Coconut or Sesame Chicken Croquettes with
Roasted Mango Basil Sauce*

*Thai Pesto Stuffed Coconut Tempeh
Croquettes with Mango Basil Sauce*

~Vegan option~

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Rosemary & Lavender Farm Potatoes

Whole Artichokes with Mint Aioli

Medley of NC Summer Tomatoes

Blueberry-Arugula Salad with Lemon & Honeyed Almonds

DESSERT

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Wedding Cake

Delectable "Cake" of NC & Imported Artisanal Cheeses

Seasonal Fruit

Hot Fireman's Pear Condiment

Honey & Bee Pollen

T.L.'s Favorite Truly Chocolate Mini Milkshakes

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