



LOCAL FOOD MENU
Cocktail Reception

Beautiful Foods, Locally Inspired

Georgia peaches wrapped in Serrano ham and basil

Mild and slightly nutty Thomasville Tomme cheese, sliced thin,
served with quince preserves

Green vegetable gazpacho with Georgia white shrimp escabeche

Roasted Crystal Organic Farms eggplant, red pepper shortbread and
goat cheese canapés with fresh oregano garnish

Slow cooked Riverview Farms bourbon pork shoulder
Anson Mills sweet corn muffins
local corn relish

Late Summer Sun gold tomato and gruyere tarts with fresh herbs

Whippoorwill Farms Potato salad with Picholine olives and peppers

Via Elisa hand made ricotta, speck and roasted spring vegetable tortellini
simmered in a caramelized Vidalia onion sauce

Cherry chocolate cookies
Individual plum tarts with turbinado sugar