



SUMMER WEDDING BUFFET

Celebrating Local Foods of Georgia

Cocktail Hour Hors d'oeuvres

Lobster small plates

Poached lobster, grapefruit sections, avocado puree and grapefruit vinaigrette

Beef stack

grilled baby portabello, grilled tenderloin, grilled artichoke heart,
horseradish sauce, Woodland Gardens Micro Arugula Garnish

Moore Family Farms green tomato and cucumber gazpacho
Sweet basil oil

The Chilled Salad and Pasta Station

Tucker's filet bean and nasturtium salad with fresh tarragon and olive oil

A collection of local farms fresh summer heirloom tomato salad – sun golds, purple Cherokees,
and green zebras – all tossed with California olive oil, shallot and fresh basil

Grilled South Georgia peach and Woodland Gardens arugula and watercress salad

Caramelized Moore Farms Vidalia onion and sage tarts

Via Elisa Lemon ricotta tortellini with a tomato essence

Via Elisa Angel Hair pasta with a lemon cream

Assorted Sweet Grass Dairy Cheeses

Green hill, fresh, soft goat cheese drizzled with extra virgin olive oil, salt, pepper and herbs,
Lumiere, Georgia Pecan chevre, and tomato jam



SUMMER WEDDING BUFFET

Celebrating Local Foods of Georgia

The Fish Station

Smoked Carolina trout served with sweet Georgia corn puddings
Horseradish cream

Roasted Crystal Organic Farms beets with balsamic

Cold poached Yukon salmon with a lemon crème fraiche

Farmer Nick's zucchini carpaccio with parmesan and toasted almonds

Dill and cheddar three grain biscuits

The Carving Station

White Oak Pastures braised beef brisket

C&M Farms boneless, stuffed whole chicken,
Boned, split and stuffed with handmade spiced sausage,
tied and roasted to a deep golden brown,
served with an herbed jus

Crystal Organic and Woodland Gardens Yukon Gold potatoes
roasted with lemon, garlic and olive oil

Moore Farms Rainbow Swiss chard gratin with shaved parmesan

Fresh breads from The Bread Garden