



## **WEDDING**

### **Heavy Hors D'oeuvres Buffet Options**

#### **Butler Passed As Guests Arrive**

Chicken, camembert, and chantrelle phyllo purses

Asparagus wrapped in proscuitto and finished with shredded parmesan-reggiano

Rock shrimp cakes with a lemon cream

#### **Classic Tuscany**

Savory artichoke and parmesan torte  
tender pastry wrapped around a filling of artichoke hearts, potatoes,  
feta and fresh herbs and baked to a golden brown

Blanched asparagus with lemon zest, olive oil and sea salt

Roast pork loin studded with garlic and wrapped in fresh sage and rosemary and perfumed with  
ground fennel

Wood-fired chicken breasts wrapped in proscuitto and basil

Penne pasta with wild mushroom cream sauce

Chopped Caesar salad in parmesan baskets

Locally baked sourdough breads



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#### The Southern Fall Season

Cream of shiitake mushroom soup topped with Virginia ham  
served warm in shot glasses on the buffet

Seared Bell & Evans chicken breast, filled with a pocket of butternut squash  
and herbed goat cheese

Sautéed yellow squash, corn and red pepper hash

Classic chopped salad  
featuring roasted beets, hazelnuts, French beans and fennel – all  
tossed in a honey yogurt dressing and topped with organic greens

Black-eyed pea cakes with green tomato salsa

Classic brown gravy shrimp  
served on Anson Mills freshly milled white grits

Sliced late summer tomatoes  
Homemade buttermilk biscuits  
Corn muffins  
Sweet butter