



## Wedding Ceremony and Reception

### THE NEW SOUTH

Your evening starts in a beautiful garden setting. The chairs are in place for the ceremony and the area is decorated by the natural beauty of the landscape, as well as with tones of ivory, light pink and chocolate brown. Candles flicker and soften the evening.

Next, as guests leave the garden after the ceremony, they make their way back into the main house. During this time, we present a cocktail hour, featuring our signature cranberry Margarita – perfect for a crisp fall day. We also present a

stationary, Imported cheese display as well as a selection of elegant butler passed hors d'oeuvres. Meanwhile, guests are also invited to enjoy a full service bar for cocktails and wine.

While guests mingle and the bride and groom are photographed, our staff readies the dining room for a delicious culinary journey. We crafted your menu to feature “Southern” foods from around the globe – South America, Southern Italy and The New, Locally Grown South.

### Cocktail Hour Hors d'oeuvres

*please choose three*

Seared duck breasts, sliced, served atop a crisp pear chip with blackberry sauce

Butterflied, crunchy shrimp filets topped with an avocado salsa

Individual leek tortas in small, handmade pastries

Silver soup spoons cradling a generous portion of sausage risotto with cranberry beans

Buttered brioche toasts topped with soft apples and melted brie

Maryland crabcakes with a hot pepper jelly vinaigrette

Art deco bowls filled with lemon-ricotta tortellini served with a brown butter sage sauce in the middle

Bruschetta Caprese – grilled baguettes topped with marinated tomato, sauteed mushroom and white bean puree

Savory corn humitas – Argentinian “tamales” filled with vegetables and cheese



### **International Cheese Display**

*served as the guests enter the main house*

Marinated olives  
Spring vegetable crudité – to include lightly  
steamed asparagus, French beans and grilled carrots with a curried aioli

Assorted cheeses to include Thomasville Tomme  
Locally produced, Organic Sweet Grass farms herbed goat cheese  
Lumiere and pecan chevre  
Sliced French breads and assorted crackers

### **Start the Dinner**

*please choose one*

Pre-set Salad as the guests enter the room to consist of a classic Caesar salad – crisp, whole romaine leaves, shaved parmesan, hand-made croutons and a classic anchovy dressing

The South's finest – Field greens with escarole, sliced apples, and candied pecans drizzled with blue cheese vinaigrette

### **Seated Dinner Buffet**

Veal scallopini with tomatoes, oregano and capers

Gratined spinach and ricotta gnocchi with fresh parmigiano-reggiano cheese

Argentine beef filet with a sauce chimichurri

Pescado con Acelgas – Salmon roasted with garlic and swiss chard

Camote Asados – Sweet potatoes baked with butter, ginger and sliced almonds

Grilled asparagus, yellow squash, zucchini and Vidalia onions

Local Italian baked breads  
Olive oil and butter

Regular and de-caf coffee



**Before the Cake**

*please choose one*

Granita – coffee ice with whipped cream served in small espresso cups

Mangos and strawberries in sweet white wine

Calabresi – Almond and lemon cookies and handmade chocolate truffles