

**Event Menu – Buffet Style Wedding Reception  
with Beef and Chicken Entrée Selections  
Saturday, February 20, 2010**

ATTENDANCE: 160 guests

LOCATION: Davis Island Garden Club

DESCRIPTION: 4 hour wedding reception; buffet style seated dinner

**Menu**

**Passed Signature Appetizers – during cocktail hour**

**Hickory Smoked Pulled Pork Sliders**

*with caramelized Vidalia onions and our secret BBQ sauce*

**Mini Pan Sautéed Jumbo Lump Crab Cakes**

*with Creole white remoulade sauce*

**Mini Grilled Cheese Sandwiches**

*served with tomato soup shooters*

**Plated Salad Course**

**Strawberry Spring Salad**

*organic spring greens, fresh Florida strawberries, pecans, blue cheese and balsamic vinaigrette*

**Expertly Served Buffet Style Food Display**

**Braised Beef Short Ribs**

*braised low and slow with root vegetables in a sauce of red wine and beef stock*

**Southern Pan-Roasted Chicken Breast**

*In an artichoke, lemon and leek fondue*

**Creamy Mashed Potatoes**

*Yukon Gold potatoes, mashed with just the right amount of butter and salt!*

**Grilled Seasonal Vegetables**

*Asparagus, red onion, Portobello mushrooms and whatever is in season!*

**Assorted Dinner Rolls and Breads with Butter**

**About This Event**

Here's a great reception menu that featured two of our signature dishes and was a hit at a recent wedding. It combined beef and chicken in a buffet style setting and also featured a spring salad featuring locally grown Plant City strawberries and organic spring greens.

*-call us to discuss having a similar menu specially designed for your event -*

