

Hors D'Oeuvres

Imported and Domestic Cheeses w/ Seasonal Berries and Artisan Crackers

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Chicken Liver Paté w/ Hard Cooked Egg, Onion, Caper and Duck Fat
(Butter Toasted Crostini)

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Petite Buttermilk Biscuits w/ KCC Pimento Cheese and Dan'l Boone Inn Country Ham

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Heirloom Caprese Skewers w/ Baby Heirloom Tomatoes, Marinated Buffalo Mozzarella, Fresh
Basil and Truffle-Balsamic Vinaigrette

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Fried Green Tomatoes w/ Buttermilk Brined Green Tomatoes, Cornmeal Dusting and Creole
Remoulade

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"Shrimp and Grits" w/ Petite Shrimp, Creole Breakfast Gravy, Charred Corn and Goat Cheese
Grits
(Presented Individually w/ Spoon)

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Braised Beef Empanadas w/ Tomatillo Salsa and Crema

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Champagne Parfaits w/ Prosecco Gelatin, Berry Preserves and Fresh Whipped Cream

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Dark Chocolate Brownie Bites

Simple Plated

Seasonal Petite Field Greens

Baby Heirloom Tomatoes, Roasted Sweet Corn, Sugar Snap Peas, Pickled Red Onion and
Creamy Oregano Dressing

Ginger Brined "Hog Chop"

Frenched Berkshire Pork Chop, Gingered Peach Relish, Goat Cheese Smashed Potatoes and
Bacon Vinaigrette Succotash

Bourbon Scented Pecan Pie

Southern Classic, Kentucky Bourbon and Crème Fraiche

Elaborate Plated

Amuse

Dominican Style Scallop Ceviche w/ Bagel Chips, Sweet Pepper Brunoise and Sea Salt

Opening

Lavender Scented Breast of Quail w/ Mascarpone Polenta, Roasted Brussels Sprouts, Charred Baby Tomatoes, Pickled Quail Egg and Black Garlic Jus

Green

Baby Arugula w/ Garbanzo, Baby Heirloom Tomatoes, English Cucumber, Toasted Sunflower Seeds, Crumbled Feta and Champagne Vinaigrette

Main

Wild Striped Bass w/ Garlic-Parmesan "Farrotto", Honey Roasted Shallots, Asparagus Tips, Mild Harissa and Hollandaise

Sweet

Dark Chocolate Mousse "Tulip" w/ Raspberry Gateau and Kiwi Coulis

Simple Buffet

Crisp Romaine and Spring Field Greens w/ Black Eyed Peas, Sweet Red Peppers, English Cucumber, Celery, Feta Cheese, and Green Peppercorn - Buttermilk Dressing

Macaroni Salad w/ Sugar Cured Ham and Aged Cheddar Cheese

Fried Green Tomatoes w/ Cornmeal Breading and Creole Remoulade

Freshly Baked Buttermilk Biscuits w/ Whipped Molasses Butter

Southern Style Green Beans w/ Smoked Ham Hock

Boiled New Potatoes w/ White, Peppered Gravy

Roasted Chicken w/ Herb Pan Jus

Fried Catfish w/ Lemon and Classic Tartar Sauce

Banana Pudding w/ Vanilla Wafers and Whipped Cream

Elaborate Buffet

Cold Smoked Salmon w/ Traditional Accoutrements
Spice Poached Shrimp w/ Classic Cocktail Sauce and Lemon

Andouille Sausage and Corn Chowder
Spring Field Greens w/ Assorted Condiments and Dressings
Baby Spinach & Romaine Hearts w/ Balsamic Macerated Strawberries, Spiced Pecans, Goat
Cheese, and Creamy Poppy Seed Vinaigrette
Fennel and Watercress Salad w/ Mandarin Orange, Toasted Walnuts, and Champagne
Vinaigrette
Moroccan Spiced Carrot Salad w/ Arugula, Pistachios, and Lemon Crème Fraiche

Buttermilk Biscuits and Assorted Rolls w/ Berry Preserves and Whipped Butter

Chef's Selection of Spring Vegetables
Sour Cream and Chive Mashed Potatoes
Low Country Hoppin' John w/ Chow Chow
Citrus Roasted Chicken w/ Gremolata Jus
Bronzed Atlantic Salmon w/ Vermouth-Garlic Creamed Leeks
Braised Shoulder of Lamb w/ Raisin-Shallot Ragout
Hand Carved Top Sirloin of Beef w/ Red Wine au Jus and Horseradish Cream

Sweets

Flourless Chocolate Torte w/ Raspberry Whipped Cream
Strawberry Shortcake Trifle w/ Lemon Curd and Red Wine Syrup