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# FIOREOUSLY DEICIOUS

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## First Course

CHOOSE ONE FOR THE GROUP

### ANTIPASTO DISPLAY

Assorted Cured Meats, Cheeses, Olives, & Pickled Vegetables. Served with Assorted Crackers

### SOUTHERN ANTIPASTO DISPLAY

Assorted Grilled Sausages, Pimento Cheese, Artichoke Dip, Pickled Vegetables, & Deviled Eggs. Served with Assorted Bread & Crackers

### BAKED BRIE

Luscious Melty Brie Served with Artisan Baguette Slices, Fruit Jam, & Fresh Berries

### MEZZE DISPLAY

Hummus, Baba Ghanoush, Marinated Olives, Marinated Artichokes, Toasted Nuts, Grilled Vegetables, Marinated Feta, & Stuffed Grape Leaves. Served with Flatbread. (Additional Charge, Can be made Gluten Free or Vegan)

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## Salad Course

CHOOSE ONE FOR THE GROUP

### LOCAL ARUGULA & FIELD GREENS

Strawberries, Candied Pecans, Local Goat Cheese, & a Champagne Vinaigrette

### BIBB LETTUCE

Bacon, Pickled Red Onion, Corn Nuts, & a Buttermilk Dill Dressing

### GRILLED PEACH SALAD

Summer Greens, Toasted Almonds, Goat Cheese, & Mint Pesto

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## Main Course

CHOOSE ONE OR TWO FOR THE GROUP

### GRILLED ATLANTIC SALMON

Roasted Garlic Basil Butter

### SLICED BEEF TENDERLOIN

Red Wine & Cream Reduction

### SAVORY VEGETABLE & RICOTTA TART

### GRILLED PORK TENDERLOIN

Roasted Yellow Pepper & Honey Saffron Sauce

### CHARLESTON SHRIMP & GRITS

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## Sides

CHOOSE TWO FOR THE GROUP

### SMASHED BUTTERED NEW POTATOES

### ROASTED BABY SUMMER SQUASH

### PASTA

Roasted Tomatoes, Grilled Onions, Parmesan, & Herbs

### WHITE WINE & PARMESAN RISOTTO

### SAUTÉED GREEN BEANS

Roasted Red Onion & Toasted Almonds

### GRILLED CAULIFLOWER

Roasted Garlic Purée

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## Dessert

CHOOSE ONE FOR THE GROUP

### PEACH BLACKBERRY COBBLER ALA MODE

### BERRY SHORTCAKE WITH WHIPPED CREAM

### CHOCOLATE POT DE CRÈME WITH WHIPPED CREAM

### CHOCOLATE CAKE WITH CHOCOLATE FROSTING

