

A September Wedding

Greeting guests with a Signature Drink of Red-Grapefruit Margaritas

A Stationary Cheese Table

Soft Whipped Goat Cheese with Apple Puree
Tellegio with Fig & Olive Tapenade
5 Year Aged Gouda with Moroccan Spiced Almond

Jalapeno Stuffed Olives & Trio of Olives
Black Bean Humus. Sweet & Spicy Picante Peppers
All Served with fresh Breads & Artisan Crackers

Passing

Our Signature Pulled Pork Mini Sandwiches
Jalapeño Lollipops with Sour Cream
Coconut Shrimp with Pineapple Lime Chutney
Pear & Cotswold Cheddar Toasts

Buffet Dinner

Buttermilk Chicken Fried Steak With Sausage Cream Gravy

Horseradish Crusted Tilapia

“Glamourific” Homemade Three Cheese Macaroni

Steak House Style Creamed Spinach with Roasted Garlic

Avocado Salad with Romaine, Radish Red Pepper Slivers in a Lime
Cilantro Lime Dressing

Flower Covered Chiffon Cake with Butter Cream Icing & Fresh Berries On
the Side

Café Du Monde Coffee & Tea Service

What A great Wedding this was! These 2 young New York Designers came to a farm in Bucks County and did the Southern menu served City style. They used beautiful patterned china and luscious floral & candle décor in a barn to set off the whole style of this great menu. Rave reviews from ALL the guest.



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