

A Taste of the Holy City

-Cocktail Reception-

One Hour of Good Brands Bar

Three Passed Hors D'oeuvres

upon guests' arrival to the cocktail reception servers will have offerings of Arnold Palmer's with a twist
(made with local *Firefly* sweet tea vodka) garnished with fresh lemon

-Dinner Reception-

Three Additional Hours of Good Brands

Food Stations of your choice

Complimentary Cake Cutting

<p><i>Braised Short Ribs</i></p> <p><i>in espanol sauce served over gouda grits with grilled asparagus</i></p>	<p><i>Pork Loin</i></p> <p><i>honey marinated served over butternut squash ravioli with crispy pancetta in sage brown butter</i></p>	<p><i>Crab Cake</i></p> <p><i>with whole grain mustard sauce over tangerine & jicama slaw with cilantro and citrus dressing</i></p>
<p><i>Shrimp & Grits</i></p> <p><i>sautéed shrimp with tasso gravy, peppers and onions served over creamy stone ground grits</i></p> <p><i>pimento cheese spread served with broken lavosh</i></p>	<p><i>Coq Au Vin</i></p> <p><i>mini mesclun salads served in martini glasses with julienne vegetables, pecan and red wine vinaigrette</i></p> <p><i>chef's tasting plate of coq au vin with natural juices served with gratin potatoes</i></p>	<p><i>Chicken Scaloppini</i></p> <p><i>in a lemon butter sauce with capers and crab meat over a roasted tomato and garlic orzo served with fresh broccolini</i></p>

\$75.00 Per Person with Three Stations

\$85.00 Per Person with Four Stations

Including Bar Package Listed

(prior to service charge and tax)

\$100 Chef Attendant Fee when Applicable