

Lowcountry Reception Menu Package

- *Miniature Lump Crab Cakes with Remoulade sauce*
- *Brown Sugar and Spice Crusted Ham with Cheddar Thyme Biscuits*
- *Shrimp and Grits with Andouille Sausage*
- *Prime Rib and Roasted Pork Loin carving station with yeast rolls, horseradish sauce and Creole mustard*
- *Creamy Crab and Artichoke Dip with Crackers and Parmesan Crostinis*
- *Steamed Asparagus with Dill sauce*
- *Assorted Finger Sandwiches: Homemade Chicken Salad, Fire Roasted Pimiento Cheese, and Homemade Egg Salad*
- *Vegetable Crudités with Buttermilk Ranch and Remoulade*
- *Cream Cheese Mold with Red Pepper Jelly and Crackers*
- *Key Lime Pie Squares, Bourbon Pecan Pie Squares, Sugar Cookies, and assorted filo cup Cheesecake Bites*
- *Wedding Punch*

\$18 per person (100 person minimum)

\$17 per person (250 person plus)

18% gratuity and 9% sales tax added to base price

All china, silver, service ware, and linen are extra