



Low Country Boil

Hors d'oeuvres:

- Champagne Toast for all Guests
- Granny Smith Apple and Brie Cheese in Crispy Phyllo Cups
Accented with Honey and Cinnamon

Dinner Buffet:

- Low Country Boil

A Savory Pot of Jumbo Shrimp, Smoked Kielbasa, Red Bliss Potatoes, Sweet Corn on the Cob Cooked with Southern Spices and Served with Regional Sauces and Lemon Wedges

- Honey Pecan Green Beans

Tossed with Garlic All-Spice Butter

- Southern Style Cole Slaw

A Blend of Three Cabbages, Carrots, Vidalia Onions and Parsley topped with Peach Cider Vinaigrette

- Cheddar Biscuits and Butter
- Key Lime and Pecan Gourmet Dessert Bars

Bar Included:

- Premium Chardonnay
- Premium Merlot
- Imported & Domestic Bottled Beer
(Full Bar add \$12pp)

\$43.00 per person

Plus fees and taxes

20 person minimum

(A la carte option may be added)