



*Coastal Plated*  
**Sandstone Wedding Menu**

**Plated Dinner Menu**

Hors d'oeuvres:

- Champagne Toast for all Guests
- Mini Charleston Style Crab Cakes  
*Topped with Fresh Herbs and Cajun Aioli*
- Stilton with Lavender Honey  
*On Wheat Crackers with Fresh Cracked Pepper*

Dinner:

- Salad Course  
*Field Green Salad with Sun Dried Cranberries, Peaches, Spiced Pecans and Vidalia Onion Dijon*
- Entrée Course  
*Sliced Pork Tenderloin with Grilled Shrimp and served with Whipped Sweet Potatoes and Grilled Asparagus*
- Dessert Course  
*Liquid Chocolate Cakes with Espresso Crème Anglaise and Fresh Berries*

Bar Included:

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

**\$47.00 per person**

Plus fees and taxes

20 person minimum

(A la carte options may be added)