

# Chesapeake Bay Wedding Menu

## *Appetizers*

### **FARM STAND DISPLAY**

FRESH SEASONAL FRUIT, TYPICALLY CONSISTING OF WATERMELON, CANTALOUPE, HONEYDEW, PINEAPPLE, GRAPES, BLUEBERRIES, RASPBERRIES, STRAWBERRIES, BUFFALO CHICKEN DIP, CELERY, ASSORTED DOMESTIC CHEESES CUBES AND CRACKERS.

### **MINI SWEET POTATO BISCUITS (PASSED)**

FRESH SWEET POTATOES IN OUR FAMOUS BISCUIT CREATE A NEW FAVORITE! WITH A HINT OF VIRGINIA APPLE BUTTER

### **BACON WRAPPED SCALLOPS (PASSED)**

SERVED WITH RED PEPPER AIOLI

### **CAPRESE SKEWERS (PASSED)**

CLASSIC ITALIAN SALAD FEATURING FRESH MOZZARELLA, BASIL AND TOMATOES DRIZZLED WITH PESTO

## *Entrées*

### **CARVING STATION**

· OUR CHEF ATTENDANT WILL CARVE (1) ROSEMARY ROASTED TURKEY, COFFEE RUBBED PORK, BEEF TENDERLOIN, SPIRAL HAM OR PRIME RIB FOR YOUR GUESTS WITH AN ASSORTMENT OF CONDIMENTS AND PHILLIP'S HOMEMADE ROLLS. ·

### **LOW COUNTRY SHRIMP & GRITS**

· SERVED WITH ROSEMARY CHEDDAR OR SUN DRIED TOMATO GRITS AND ALL KINDS OF FUN TOPPINGS! HERBED MUSHROOMS, SOUR CREAM, CHEDDAR CHEESE, BACON, GREEN ONIONS AND OUR FAMOUS SHRIMP AND WILD BOAR ANDOUILLE SAUSAGE SAUCE. ·

### **CRISPY BRUSSELS (STATION)**

· DELICIOUS BRUSSEL SPROUTS WITH YOUR CHOICE OF 3 TOPPINGS-BACON CRUMBLES, BALSAMIC GLAZE, GOAT CHEESE, CRISPY FRIED ONIONS, PARMESAN, TOASTED ALMONDS, FETA OR MAPLE

## *Beverages*

Sweet Tea | Lemonade | Cucumber Basil Water