



Guests Greeted with Specialty Cocktail

Sweet Tea Firefly Vodka with Lemon & Mint

Bar

House Red & White Wine and Bottled Beer

Station 1

Fried Green Tomatoes with Crawfish Remoulade

Station 2

Salad with Field Greens, Strawberries, Red Grapes, Dried Cranberries,
Candied Walnuts, and Feta with Lemon Dijon Vinaigrette Dressing

Passed Hour d'Oeuvres On Grounds

Crispy Fried Louisiana Gulf Oysters with Creole Remoulade Sauce
Applewood Smoked Bacon & Caramelized Onion Tarts with Gruyere Cheese

Dinner Buffet

Assorted Roasted Vegetables

Rustic Bread Display to include Rosemary Boule, Sliced Ciabatta,
French Baguettes, Butter and Infused Olive Oils

Traditional Grits & Grillades

Anson Mills Coarse Ground

Dessert

Acadian Syrup Cake with Roasted Pears and Caramel Sauce
with Café au Lait