



Fall/Winter Sample Menus

Seated Dinner Reception #1

Cocktail Snack

Sweetly Spiced Louisiana Pecans

Passed Hors d'Oeuvres

Bacon Wrapped Dates

Shiitake Mushroom Crostini with Fresh Goat Cheese

Seated Dinner

Skillet Shrimp with Dried Chilies, Garlic, & Sherry

Grilled Lamb Chops w/ Mango & Apricot Chutney

Oven Roasted Winter Vegetables

Burnished Potatoes w/ Fresh Rosemary

Mary Abbay's Yeast Rolls with Garden Herb Butter

Dessert

Sticky Date Pudding w/ Toffee Sauce

Seated Dinner Reception #2

Cocktail Snack

Granny Chadwell's Cheddar Cheese Straws

Stationary Hors d'Oeuvre

Spinach & Artichoke Dip with Garlic Crostini

Seated Dinner

Butternut Squash Bisque

Mixed Green Salad w/ Dried Cranberries, Sweetly Spiced Pecans, Chevre & Cane Vinaigrette

Braised Beef Short Ribs with Cane Syrup Gastrique

Mashed Spiced Sweet Potatoes

Green Beans w/ Gremolata

Maple Street Rolls with Garden Herb Butter

Dessert

Classic Bread Pudding with Rum Sauce