



Summer Wedding Menu Proposal

Following the Ceremony ~ passed to guests

Chilled Watermelon Gazpacho Shooters with Fresh Mint

Baked and Fried Chicken & Waffle Skewers with Maple Syrup Drizzle

Set for Guests to Serve Themselves

Individual Southern Savory Tomato Pies

Salad Course ~ plated to guests

Local Lettuces & Baby Kale topped with Yellow Branch Farms Cheese Curds, Candied Pecans
& Summer Berries
Served with Citrus Vinaigrette

Bite Sized Buttermilk Biscuits with Whipped Butter & Local Honey

Family Style Dinner

Pecan Crusted Trout Filets with Roasted Pepper Coulis

Sorghum Glazed Bistro Steaks with Horseradish Cream

Green Tabasco, Buttermilk Fried Chicken Breasts – bone in

Creamy Homemade Macaroni & Cheese

Braised Greens with Raisins & Walnuts

Roasted Summer Vegetables

For the Kiddo's

Baked & Fried Chicken Strips

Creamy Macaroni & Cheese

Blanched Green Beans

The Sweet Finish

6" Vanilla Cake with Chocolate Cream Cheese Icing

Cupcakes ~ Carrot, Vanilla, Chocolate, Strawberry

Pies ~ Banana Cream, Chocolate Chess, Cherry Crumb, Key Lime

Assorted Miniature Dessert Sweets ~ Coconut Macaroons, Chocolate Chip Cookies, Ginger Snaps, Brownies, Apricot Blondies

At the Bar

Beer & Wine ~ provided by host

Sweetened Iced Tea & Fresh Squeezed Lemonade