

Jasmine

Butler Passed Hors d' Oeuvres

Select Four

Brie Tart with Fennel and Orange
Marinated Asparagus, Tomato and Boursin Canapé
Grilled Shrimp with Pimento Cheese, Sourdough Crostini
House Smoked Trout, Arugula Cream, Roasted Pepper, Pumpernickel Toast
Jerk Spiced Beef Tenderloin on Flatbread with Cucumber and Dill
Black Bean and Roasted Corn Cakes with Chipotle Sour Cream
Caramelized Onion Pissaladière with Gruyère
Shrimp Corn Dog with Creole Aioli Dipping Sauce
Coconut Crusted Chicken Tenders with Jalapeño Orange Marmalade

Plated Lunch

Starter ~ Select One

Charleston Crab Soup
Washington Duke Shrimp and Corn Chowder with Bacon
Butternut Squash and Apple Cider Bisque
Wild Mushroom Soup with Parmesan
Tomato Basil Bisque
Field Greens Salad, Cucumbers, Grape Tomatoes, Carrot Curls, White Balsamic Vinaigrette
Crisp Romaine and Arugula, Roma Tomatoes, Artichoke Hearts, Feta Cheese, Oregano Dressing
Artisanal Baby Lettuces, Toasted Walnuts, Poached Pears, Crumbled Blue Cheese, Champagne Vinaigrette

Entrée Selection

Includes French Service of Rolls & Coffee

Lump Crab Cake, Field Pea Succotash, Lemon Chive Sauce, Bacon Roasted Pepper Relish
BBQ Spiced Grilled Salmon, White Cheddar Grits, Stir Fried Green Beans, Citrus Vin Blanc
Garlic Rosemary Grilled Chicken, Roasted Vegetable Hash, Mushroom Marsala Jus
Natural Chicken Breast, Herb Polenta, Grilled Tomato Relish, Balsamic Cherry Tomato Sauce
Grilled Angus Strip Medallions, Yukon Potato Confit, Braised Carrots, Cabernet Veal Reduction
Cheese Ravioli with Asparagus, Zucchini, Yellow Squash, Roasted Pepper Cream Sauce
Wild Mushroom Risotto Croquettes, Roasted Vegetables, Tomato Herb Salad, Romesco Sauce

Dessert

House Churned Vanilla Bean Ice Cream with Personalized Monogram Shortbread Cookie