

## Sage

### *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 Dinner*

#### *Starter ~ Select Two*

Chicken Tortilla 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

Filet of Sirloin Au Poivre, Lemon Scented Salmon, Sherry Gastrique, and Whipped Potatoes  
Grilled Beef Tenderloin and Lump Crab Cake, Potato Leek Hash, Smoked Paprika Remoulade, Dijon Steak Sauce  
Roasted Chicken Breast and Grilled Mahi Mahi, Goat Cheese Stone Ground Grits, Southern Greens, Field Pea Salsa, Roasted Garlic Jus  
Slow Braised Beef Short Ribs and Grilled Salmon, Creamy Horseradish Crushed Potatoes, Merlot Buerre Rouge

#### *Patisserie Display*

An eclectic display of hand crafted pastries to enhance your wedding cake