

Wedding Reception Menus

Strolling Dinners

Price includes:

- (4) hors d'oeuvre selections,
- (1) soup or salad,
- (2) entrée selections,
- (2) accompaniment selections,
- standard wedding cake,
- house-baked breads,
- Iced tea and coffee

~All selections are subject to seasonal availability~

Hors d'oeuvre Selections

~Choose 4~

- ◇ **Presentation of Artisanal Sweet Grass Dairy Cheeses with Grapes, Marcona Almonds* and Assorted Crackers and Breads*
- ◇ *Baked Apalachicola Oysters Rockefeller*
- ◇ *Bocconcini Skewers with Fresh Basil, Olive Oil and Aged Balsamic Vinegar*
- ◇ *Herb-Roasted Lamb Lollipops with Mint and Tupelo Honey Glaze*
- ◇ *Crispy Duck Spring Rolls with Sweet and Sour Dipping Sauce*
- ◇ *Wild Mushroom and Chevre Crostini*
- ◇ *Andouille Sausage and Shrimp Fritters with Spicy Remoulade Aioli*
- ◇ *Pancetta-Wrapped Figs with Fontina Cheese and Aged Balsamic Vinegar*
- ◇ *Mini Panhandle Crab Cakes with Chipotle Aioli*
- ◇ *Heirloom Tomato Crostini with Fresh Basil and Aged Balsamic Vinegar*
- ◇ *Barbequed Pulled Pork Sliders with Cole Slaw and Wickles Pickles*
- ◇ *Spicy Tuna Tartar on Cucumber with Sesame Vinaigrette*
- ◇ *Grilled Beef Skewers with Spicy Thai Peanut Sauce*
- ◇ **Raw Bar of Apalachicola Oysters, Gulf Shrimp and Marinated Blue Crab Claws. Served with Saltine Crackers, Bloody Mary Cocktail and Remoulade Sauces*

Salad & Soup Selections

~Choose 1~

- ◇ *Classic Caesar Salad with Romaine Lettuce, Shaved Parmesan-Reggiano Cheese and Garlic-Crusted Croutons*
- ◇ *Old-Fashioned Iceberg Wedge Salad with Crispy Bacon, Asher Blue Cheese Crumbles*
- ◇ *Whitaker's Organic Greens with Baked Goat Cheese & Champagne Vinaigrette*
- ◇ *Whitaker's Arugula Salad with Spiced Pecans, Shaved Pecorino-Romano Cheese and Sweet Pear Vinaigrette*
- ◇ *Baby Spinach Salad with Hard-Boiled Eggs, Crumbled Goat Cheese*
- ◇ *and Warm Bacon- Tupelo Honey Vinaigrette*
- ◇ *Heirloom and Fried Green Tomato Salad with Balsamic-Roasted Onions,*
- ◇ *Bacon Aioli and Balsamic Vinaigrette*
- ◇ *Cream of Wild Mushroom Soup*
- ◇ *Chicken and Andouille Sausage Gumbo*
- ◇ *Creamy Winter Squash Soup with Lemon Crème Fraiche & Fried Sage*
- ◇ *Gulf Seafood Chowder*

~ Additional Selections available at \$5.00 ++ Per Person for Each ~

**Cheese Presentation and Raw Bar Count as 2 Selections each.
~ Additional Hors d'oeuvre Selections available at \$5.00 ++ Per Person For Each ~*



Wedding Reception Menus *Strolling Dinners (continued)*

Entrée Selections

~Choose 2~

- ◇ Panhandle Shrimp and Grits with Red Tomato Gravy
- ◇ Rigatoni Pasta with Homemade Fennel Sausage, Sweet Peppers, Caramelized Onions, San Marzano Tomatoes and Pecorino-Romano Cheese Sauce
- ◇ Grilled Chicken Breasts with Green Tomato Chutney
- ◇ Apple-Glazed All-Natural Loin of Pork
- ◇ House-Smoked Breast of Turkey with Cranberry Jus
- ◇ Braised Beef Short Ribs with Foraged Mushrooms and Red Wine Reduction
- ◇ Herb-Roasted Local Gulf Fish with Florida Citrus Butter
- ◇ Herb-Roasted Corn Fed Beef Tenderloin with
- ◇ Red Wine Reduction and Chimichurri Sauce

*~Additional Selections available at \$10.00 ++ Per Person each~
~1 Uniformed Chef Provided for 1 Carved Entrée Station~
~Each Additional Chef subject to fee of \$150.00 + tax~*

Accompaniment Selections

~Choose 2~

- ◇ Grilled Seasonal Vegetables with Basil Pesto
- ◇ Braised Winter Vegetables with Fresh Thyme and Ginger
- ◇ Tupelo-Honey Glazed Baby Carrots
- ◇ Grilled Asparagus with Shaved Parmesan Cheese and Lemon Vinaigrette
- ◇ Creamed Spinach
- ◇ Gourmet Macaroni-n-Cheese
- ◇ Wild Mushroom and Spring Pea Risotto
- ◇ Celery Root and Potato Gratin with Aged Cheddar Cheese
- ◇ Sweet Potato Polenta with Parmesan-Reggiano Cheese
- ◇ Garlic-Roasted Yukon Gold Potatoes
- ◇ Winter Squash Risotto

Additional Selections available at \$5.00 ++ Per Person for Each

Dessert

Three Layer Wedding Cake Provided by a WaterColor Preferred Cake Vendor

Groom's Cake Must Be Provided by a WaterColor Preferred Cake Vendor for an Additional Fee



Wedding Reception Menus

Plated Dinners

Price includes:

- (4) hors d'oeuvre selections,
 - (1) soup or salad,
 - (1) entrée selection,
 - (2) accompaniment selections,
- standard wedding cake,
basket of house-baked breads on each table,
Iced tea and coffee

~All selections are subject to seasonal availability~

Hors d'oeuvre Selections

~Choose 4~

- ◇ *Presentation of Artisanal Sweet Grass Dairy Cheeses with Grapes, Marcona Almonds* and Assorted Crackers and Breads
- ◇ Baked Apalachicola Oysters Rockefeller
- ◇ Bocconcini Skewers with Fresh Basil, Olive Oil and Aged Balsamic Vinegar
- ◇ Herb-Roasted Lamb Lollipops with Mint and Tupelo Honey Glaze
- ◇ Crispy Duck Spring Rolls with Sweet and Sour Dipping Sauce
- ◇ Wild Mushroom and Chevre Crostini
- ◇ Andouille Sausage and Shrimp Fritters with Spicy Remoulade Aioli
- ◇ Pancetta-Wrapped Figs with Fontina Cheese and Aged Balsamic Vinegar
- ◇ Mini Panhandle Crab Cakes with Chipotle Aioli
- ◇ Heirloom Tomato Crostini with Fresh Basil and Aged Balsamic Vinegar
- ◇ Barbequed Pulled Pork Sliders with Cole Slaw and Wickles Pickles
- ◇ Spicy Tuna Tartar on Cucumber with Sesame Vinaigrette
- ◇ Grilled Beef Skewers with Spicy Thai Peanut Sauce
- ◇ *Raw Bar of Apalachicola Oysters, Gulf Shrimp and Marinated Blue Crab Claws, Served with Saltine Crackers, Bloody Mary Cocktail and Remoulade Sauces

Salad & Soup Selections

~Choose 1~

- ◇ Old-Fashioned Iceberg Wedge Salad with Crispy Bacon, Asher Blue Cheese Crumbles
- ◇ Whitaker's Organic Greens with Baked Goat Cheese & Champagne Vinaigrette
- ◇ Whitaker's Arugula Salad with Spiced Pecans, Shaved Pecorino-Romano Cheese and Sweet Pear Vinaigrette
- ◇ Heirloom and Fried Green Tomato Salad with Balsamic-Roasted Onions, Bacon Aioli and Balsamic Vinaigrette
- ◇ Local Blue Crab and Butter Lettuce Salad with Florida Citrus and Sherry-Shallot Vinaigrette
- ◇ Creamy Winter Squash Soup with Lemon Crème Fraiche & Fried Sage
- ◇ Cauliflower and Lobster Soup with Chive Crème Fraiche

Cheese Presentation and Raw Bar Counts as 2 Selections

~\$5.00 ++ For Each Additional Hors d'oeuvre Selection~



Wedding Reception Menus

Plated Dinners (continued)

Entrée Selections

~Choose 1~

- ◇ Herb-Roasted Breast of Free Range Chicken with Sauce Supreme
- ◇ Grilled Black Grouper with Sweet Corn Relish
- ◇ Panhandle Shrimp and Grits with Red Tomato Gravy
- ◇ Braised Beef Short Ribs and Panhandle Crab Cake
- ◇ Garlic-Rubbed Rack of Lamb with Vidalia Onion and Mint Vinaigrette
- ◇ Roasted 7oz Filet of Beef with Red Wine Reduction

**For an Additional \$10.00 ++ Per Person
Choose 1 of the Following**

- ◇ Roasted 6oz Filet of Beef and Grilled Cold Water Lobster Tail with Red Wine Reduction and Beurre Blanc
- ◇ Mixed Seafood Grill of Gulf Shrimp, Diver Scallops and Cold Water Lobster Tail with Lemon Butter Sauce

Accompaniment Selections

~Choose 2~

- ◇ Tupelo-Honey Glazed Baby Carrots
- ◇ Grilled Asparagus with Shaved Parmesan Cheese and Lemon Vinaigrette
- ◇ Creamed Spinach
- ◇ Gourmet Macaroni-n-Cheese
- ◇ Chive-Whipped Yukon Gold Potatoes
- ◇ Celery Root and Potato Gratin with Aged Cheddar Cheese

Dessert

Three Layer Wedding Cake Provided by a WaterColor Preferred Cake Vendor

Groom's Cake Must Be Provided by a WaterColor Preferred Cake Vendor for an Additional Fee

