



Dream Day Wedding Reception Package

THE PACKAGE STARTS WITH:

- Hand-Breaded Fried Chicken Tenders, served with our very own "comeback sauce"
- Grilled Chicken Tenders, marinated in a zesty southern sauce before grilled
- Sliders, served on fresh baked yeast rolls (choose one):
 - Smoked Texas Style Beef Brisket
 - Slow Cooked Jerk Beef Brisket
 - Pecan Smoked Pulled Pork
 - Smoked Creole Pork Loin
 - Smoked Turkey Breast
 - Honey Hams

SIMPLY SOUTHERN DIPS, SALADS, AND HOR D'OEUVRES (choose five):

- Stuffed Phyllo Pastry Cups (*choose one*: cranberry chicken salad, seafood salad, or pimento cheese)
- Chicken Salad Bites (cranberry chicken salad in a cucumber cup)
- Cocktail Meatballs (all-beef meatballs served in an apple mustard or BBQ sauce)
- Smoked Sausage & Cheese (sliced, smoked sausage and cheddar cheese cubes)
- Bruschetta (brushed with garlic butter and topped with a shrimp spread)
- Fried Dill Pickle Slices (served with a homemade creole ranch dipping sauce)
- Pepper Jelly Cream Cheese (served with assorted crackers)
- Heavenly Sausage Dip (a mixture of cream cheese, crumbled pork sausage, and spicy rotel tomatoes)
- Plantation Turnip Green Dip (a mixture of turnip greens, cream cheese, bacon bits, sour cream, and spices, served with pita points and celery sticks)
- Pimento Cheese Corn Dip (a mixture of two different cheeses, corn, green chilies, and the just right amount of mayo and spices)
- Buffalo Chicken Dip (just like 'buffalo wings' without the bone and mixed with cream cheese)
- Spinach Dip (creamy dip, served cold, in a bread bowl)
- Spinach & Artichoke Dip (we've taken this old classic and added our own southern touch)
- Taylor Caviar (a mixture of black-eyed peas, corn, onion, and bell pepper with a zesty dressing, served with "fire crackers")
- Greek Pasta Salad (a mixture of bowtie pasta, olives, cucumbers, and grape tomatoes with a zesty dressing)
- Fresh-Cut Seasonal Fruits (served on trays)
- Fresh-Cut Seasonal Vegetable Crudités (served on trays)

PLEASE CONTACT US FOR THE PRICE PER GUEST.

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