



High Cotton Wedding Reception Package

THE PACKAGE STARTS WITH:

Mississippi Farm Raised Fried Catfish Fillet Nuggets, served with tater sauce and hushpuppies

- Hand-Breaded Fried Chicken Tenders, served with our very own "comeback sauce"
- Sliders, served on fresh baked yeast rolls (choose two):
 - Hot Ham with Jack Cheese, served with a savory glaze
 - Smoked Texas Style Beef Brisket
 - Slow Cooked Jerk Beef Brisket
 - Pecan Smoked Pulled Pork
 - Smoked Creole Pork Loin
 - Smoked Turkey Breast
 - Honey Hams

Carving Station with Culinary Attendant – add \$200.00

SIMPLY SOUTHERN STATIONS:

- Red Smashed Potatoes (served with toppings options of whipped butter, sour cream, bacon crumbles, green chives, and cheddar cheese)
Beef Stroganoff – add \$1.95 per person
- Local Sweet Potatoes (mashed potatoes served with toppings options of brown sugar, cinnamon sugar, mini marshmallows, toasted pecans, and raisins)
- 5 Cheese Macaroni & Cheese (this is an all-American favorite topped with sour cream, diced ham, sliced smoked sausage, green chives, roasted peppers, roasted onions, and steamed broccoli)

Combine any two of the above side stations at no extra charge!

- Classic Southern Cheese Grits (grits topped with sliced smoked sausage, bacon crumbles, diced ham, shrimp, cheese, green chives, roasted peppers, roasted onions, sour cream, and diced tomatoes)
- Creole Bar that includes Chicken and Sausage Jambalaya, Red Beans and Rice, Crawfish Etouffee, and Seafood Gumbo

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

- 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)
- Fried Okra (hand-breaded in a cornmeal breading)
- Pepper Jelly Cream Cheese (served with assorted crackers)

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- 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)
- Smoked Catfish Dip (smoked catfish crumbled in seasoned 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)
- Three Melon Salad (cubed watermelon, cantaloupe, and honey dew melon with a sprinkle of feta cheese, topped with a vinaigrette dressing with hint of honey)
- Fresh-Cut Seasonal Vegetable Crudités (served on trays)
- Creole Chicken Bites (hand-bread and deep-fried bite size chicken tender nuggets topped with a rich creamy creole sauce, served with a toothpick)
- Meat Rollups (*choose one*: thinly sliced pork loin or smoked turkey breast; both served with a garden herb cream cheese spread and rolled with a toothpick)

PLEASE CONTACT US FOR THE PRICE PER GUEST.