

Southern Belle Wedding Reception Package

THE PACKAGE STARTS WITH:

- Mississippi Farm Raised Fried Catfish Fillet Rolls (catfish fillet strips stuffed with cream cheese and rolled with a slice of applewood bacon, then smoked)
- Grilled Shrimp Skewers (big ole' shrimp seasoned with a dry rub before grilled)
- Sliders, served on fresh baked yeast rolls (choose two):
 - Hot Ham with Jack Cheese, served with a savory glaze
 - Smoked Turkey Breast, served with cheese
 - Smoked Texas Style Beef Brisket
 - Pecan Smoked Pulled Pork
 - Pecan Smoked Beef Filet
 - Smoked Creole Pork Loin
 - Catfish BLT

Carving Station with Culinary Attendant – additional cost

SIMPLY SOUTHERN STATIONS:

- Red Smashed Potatoes Bar
Toppings options of whipped butter, sour cream, bacon crumbles, green chives, and cheddar cheese

Add Beef Stroganoff – additional upcharge

- Local Sweet Potatoes Bar
Mashed potatoes served with toppings options of brown sugar, cinnamon sugar, mini marshmallows, toasted pecans, and raisins
- 5 Cheese Macaroni & Cheese Bar
All-American favorite topped with sour cream, diced ham, sliced smoked sausage, and green chives

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

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

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

- Creole Catfish Cakes (bite size catfish cakes topped with Cajun tartar sauce)
- Mississippi Farm Raised Fried Catfish Fillet Nugget (served with tartar sauce and hushpuppies)
- Cajun Boiled Shrimp (big ole' peeled-n-divined shrimp served with a zesty cocktail sauce; the tail is left on for easier dipping)
- Assorted Skewers (choose one: seasoned and grilled beef, chicken, pork, or veggie skewers)
- 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)

- Stuffed Phyllo Pastry Cups (choose one: cranberry chicken salad, seafood salad, or pimento cheese)
- Stuffed Mushrooms (mushrooms stuffed with a savory cream cheese)
- Stuffed Cherry Tomatoes (cherry tomatoes stuffed with a garden herb cream cheese)
- Caprese Salad Skewer (fresh mozzarella ball, grape tomato, and fresh basil with a dash of balsamic vinegar)
- Chicken Salad Bites (cranberry chicken salad in a cucumber cup)
- Hotty Toddy Cocktail Meatballs (all-beef meatballs served in a bourbon 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 Banana Pepper Rings (served with homemade comeback sauce)
- Fried Okra (hand-breaded in a cornmeal breading)
- Pepper Jelly Cream Cheese (served with assorted crackers)
- Heavenly Sausage Dip (cream cheese, crumbled pork sausage, and spicy rotel)
- 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)
- 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 Fruits (served on trays)
- Fresh-Cut Seasonal Vegetable Crudités (served on trays)

PLEASE INQUIRE FOR PRICING