



Includes Peerless Coffee and a Selection of Teas

### *Welcome Cocktail*

Aperol Spritz

### *Displayed Appetizers*

Antipasto platter

*Assorted cured meats, Mixed Country Olives, Artisan and Deli Cheeses*

Grilled Vegetable Platter

### *Passed Appetizer*

Bruschetta with Bay Shrimp

### *Pasta Station*

Fettucine, Rainbow 3 Cheese Tortellini, Gluten Free Penne Pasta  
Asiago, Lemon Cream, Puttanesca Sauces

### *Accompaniments*

Bay Shrimp, Spicy Italian Sausage, Spinach, Artichoke Hearts, Diced Tomatoes, Summer Squash  
Whole Roasted Garlic, Basil, Crushed Chili Flake, Asiago Cheese

### *Entrees*

Tilapia Piccata

Chicken Saltimbocca

Green Beans Almandine

Ratatouille

### *Dessert*

Deconstructed Tiramisu Terrine

\$60



## RIVER BANK BBQ

Includes Peerless Coffee and a Selection of Teas

### *Welcome Cocktail*

Lynchburg Lemonade

### *Chef Served Appetizer*

Shrimp on the Barbie

Thai BBQ Oysters

### *Salads*

Sliced Texas Onions, Red & Yellow Beefsteak Tomatoes and Shaft's Bleu Cheese Crumbles  
Bacon, Avocado, Tomato, Crisp Romaine & Radicchio with Creamy Cracked Peppercorn Dressing

### *Chef Carving Station*

*Choice of two*

California Balsamic Rosemary BBQ Tri Tip

Apple Wood Smoked White Marble Pork loin with BBQ Apple Relish

Southern Fried Chicken

### *Entrees*

Roasted Sweet Pepper with Summer Vegetables and Sautéed Quinoa

Baked Potato with Sour Cream, Chives and Bacon Bits

Green Chile and Dried Jack Cheese Macaroni Gratin

Sweet Corn on the Cob

Jalapeno Corn Bread

Cinnamon-Honey Butter and Strawberry Jam

### *Dessert*

S'mores Bar

\$65



## BOURBON STREET BASH

Includes Peerless Coffee and a Selection of Teas

### *Welcome Cocktail*

Hurricane

### *Appetizer from the BBQ*

Creole Shrimp Skewers

### *Butler Passed Appetizers (choose two)*

Two Bite Crab Cakes Spicy Remoulade

Shrimp Puffs

Deviled Eggs

### *Salads (choose two)*

Baby Spinach Salad Toasted Pecans, Cherry Tomatoes, Bacon, Blue Cheese, Cider Vinaigrette

Cajun Caesar Salad Chopped Romaine, Spicy Tasso Ham, Cornbread croutons, Blackened Caesar Dressing

Southern Field Greens Sliced Peaches, Toasted Almonds, Shaved Red Onions, Cherry Tomatoes, Bourbon and Peach Vinaigrette

### *Chef Attended Carving Station (choose one protein)*

Southern Glazed Ham

Spring Lamb with Mint Sauce

OR

### *The Boiling Pot*

Whole Crawfish, Peel & Eat Shrimp, Mussels, Clams

Andouille Sausage, Corn on the Cob & Red Potatoes

*Tossed in Cajun Spices and Butter*

### *Entrees (choose two)*

Shrimp Etouffee

Cornmeal Crusted Passmore Ranch Catfish

Blackened Chicken Spicy Creole Dijon Cream

### *Sides*

Creole Rice

Fried Okra

Sweet Corn Succotash

Corn Bread Muffins

\$75



## SALT & *spray*

Includes Peerless coffee and a selection of teas

### *Welcome Cocktail*

Prosecco Bellini

### *Seafood Display*

#### *Shucking Station*

Fresh shucked Oysters on the Half Shell

### *Crudo Bar*

Ceviche

Marinated Mussels

Chilled Prawns

### *Passed Appetizer*

Two Bite Crab Cakes

### *Salads*

Field Greens Salad

*Smoked Provolone, Granny Smith Apples, Candied Pistachios,  
Whole Grain Honey Mustard Vinaigrette*

Caesar Salad

### *Chef Served Entrees (choose two)*

Lemon & Fine Herb Poached Filet of Salmon

Roasted Cross Rib of Beef

Pancetta Wrapped Chicken Breast

*Lemon Chive Rice, Brandy Peppercorn Cream*

### *Sides*

Warm Green Bean and New Potato Salad

Cauliflower Gratin

Vegetarian Penne Bake

Sourdough Bread and Butter

### *Desserts*

Bubbly Fresh Fruit Cocktail

House made Chocolate Truffles

Salted Caramel Bar

\$95