

GOOD FOOD CATERING

Split Plate Dinner

- Passed Hors D'oeuvres -

Shrimp Cocktail
served in a shot glass with housemade sauce

Seared Tarragon Chicken Salad
stuffed artichoke bottom with crème fraiche

Miniature Beef Wellington
port wine reduction

- Dinner Service -

Freshly Baked Bread Basket

Fresh Spinach Salad
toasted walnuts, dried cranberries, sliced figs and Georgia peach poppy seed vinaigrette

"Fin and Fowl"
Seared Mahi Mahi and Hickory Smoked Quail
blueberry BBQ sauce, stone ground grits and grilled asparagus

Vegetarian Selection available upon request

- Dessert -

White Chocolate and Banana Bread Pudding with Crème Anglaise