

Hunt Country Wedding Menus

ELEGANT SEATED FALL BUFFET

COUPLE'S SIGNATURE COCKTAIL

Bourbon Spiced Apple Cider ☞ bourbon blended with warm mulled spiced apple cider, fresh ginger, honey & lemon

BUTLERED HORS D'OEUVRE

Bite size Chicken Pot Pies

Coconut Coriander Shrimp ☞ caramelized shrimp with essence of coconut milk soy & peanuts

Tomato Basil Soup Sips ☞ Grilled Cheese

Butternut Squash Croquettes ☞ cilantro lime yogurt sauce

SEATED FIRST COURSE

Warm Camembert Salad ☞ Camembert with fig jam en croute over fall greens, toasted pecans, sundried cherries ☞ Champagne mustard vinaigrette

BUFFET

Whiskey-braised Short Ribs

boneless beef short ribs braised with shallots, herbs and natural juices with a shot of whiskey

Sharp Cheddar Polenta with brunoise of poblano

Apricot Chili Salmon Display

roasted side of salmon glazed with apricot chili chutney displayed over a bed of French green bean, apple & fennel slaw drizzled with honey yogurt dressing

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Sample Menu by



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ELEGANT SEATED FALL BUFFET

BUFFET CONTINUED

Roasted Root Vegetables

fingerlings, rainbow carrots, parsnips and cippolini onions roasted with olive oil, sea salt & rosemary until crispy

Taste of the South Bread Basket

sweet potato biscuits, cheddar chive corn muffins, gluten-free cheese buns & hushpuppies 🍯
honey orange butter

SWEET ENDINGS

Couple's Personal Cutting Cake

Surrounded by a beautiful miniature selection of pies, cobblers & crisps in mini mason jars choose from apple, cherry, pecan, peach, pumpkin, banana cream, key lime and blueberry
♡ fresh whipped cream

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