

Summer Barn Wedding Menu

CASUAL BBQ BUFFET

BRIDE & GROOM'S SIGNATURE COCKTAIL

Strawberry Lemonade Slushie ☞ fresh strawberries, white rum, lemon juice & agave nectar

SOUTHERN BISCUIT BAR

Buttermilk Rosemary & Cracked Black Pepper, Sweet Potato, Wild Blueberry, Cheddar & Chive Drop Biscuits ✪ spreads of: honey orange butter, blackberry jam, balsamic onion & garlic marmalade, habanero jelly, pimento cheese spread, Champagne mustard, peach or plum chutney & local honey

BUFFET

Slow-Roasted Pork BBQ ☞ house-made trio of N Carolina, Blue Sky and mustard-based BBQ sauces

Old Fashioned Creamy Cole Slaw

Spiced Peach Glazed Grilled Chicken ☞ fresh peaches & candied pecans

Fried Green Tomato Salad ☞ fried green tomatoes, local greens, corn avocado salsa & house-cured bacon dressed with jalapeno buttermilk dressing & goat cheese

Potato Salad Niçoise ☞ fingerling potatoes, green beans, heirloom tomatoes, sweet onion in a lemon Dijon dressing garnished dressed with Provençale olives and local farm hard cooked eggs

Summer Watermelon Salad ☞ arugula, opal basil, mint, blueberries, lemon juice & feta

Sweet Corn Bread and Molasses Rolls ☞ honey orange butter

SUMMER SWEETS

The Wedding Cake

Cookies n' Cream Bar ♡ freshly baked Chocolate Chip, Chocolate Fudge, Peanut Butter, Early Grey or Oatmeal Cranberry Cookies ♡ Ice cream fillings: Chocolate, Vanilla Bean, Strawberry, Cherry, Butter Pecan, Chocolate Chip, Cinnamon, Coffee, Dulce De Leche, French Vanilla, Chocolate Hazelnut, Ginger, Green Tea, Honey, Lemon, Mint Chocolate Chip, Pistachio, Rum Raisin and Sea Salt Caramel

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Sample Menu by

