



Globally Inspired Gourmet.

Sample Wedding Buffet Menu

PLATED HORS D'OEUVRES

Brie en Croute

A full wheel of brie topped with DD artisan jam and wrapped in puff pastry

Preserved Lemon Hummus with Stacy's Pita Chips

Our signature hummus made with house-preserved lemons

Greek Skewers with Salami

Zesty Italian Vinaigrette

Green Eggs and Ham

Our signature deviled egg with herb filling and ham triangle

Scallop Ceviche in Cucumber Cups

Bay scallops marinated with lime, jalapeno, and tomato

SALAD

Cranberry-Pecan Spring Green Salad

Goat Cheese & White Balsamic Vinaigrette

DINNER BUFFET

Grilled Rosemary-Lemon Chicken

Marinated in fresh citrus juice and grilled on site

Braised Beef Brisket with Bourbon-Peach Glaze

Our signature Southern-style brisket recipe

Potatoes Au Gratin

A classic with Gruyere or Cheddar cheeses and fresh thyme

Summer Vegetable Sauté

Tons of fresh herbs

Assorted Breads Sweet William's Bakery

Duo of Butters: Plain and Herb Butter