Monday, April 4

Breakfast:

- **French toast** *with pure maple syrup (V)*
- **Scrambled eggs** *with scallions, salsa, and cheese (V, GF)*
- **Breakfast potatoes** *with arugula, peppers, and onions (V, GF)*
- **Crispy applewood smoked bacon** *(GF)*
- **Danish, pastries, and muffins** *(V)*
- **Fruit** *(V, GF)*

Lunch:

- **Southern chop salad** *with cucumbers, onions, tomatoes, cheese, hard boiled eggs (V, GF)*
- **Loaded baked potato salad** *(GF)*
- **Southern style slaw** *(V, GF)*
- **Smoked gouda mac and cheese** *(V)*
- **Country style green beans** *(GF)*
- **Smoked pulled pork** *(GF)*
- **Bourbon grilled glazed chicken** *(GF)*
- **Local challah rolls and smoked cheddar cornbread muffins** *(V)*
- **Bourbon pecan pie** *(V)*
- **Seasonal cobbler** *(V)*

V=Vegetarian, GF=Gluten-Free

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Reception & Dinner:

- **Stir fry** *with stir fry vegetables, teriyaki shrimp, Thai chili chicken, or smoked shoyu skirt steak*
- **Bone-in turkey breast** *with cranberry jam, rosemary gravy, and rolls*
- **Bacon wrapped scallops** *with balsamic reduction (GF)*
- **Shrimp and grit martinis** *(GF)*
- **Mini tuna tartare** *with siracha mayo, wakame, and rice chip*
- **Fried green tomato sliders** *with remoulade (V)*
- **Cheese display** *with honeycomb, candied nuts, lavosh, and artisan crackers (V)*
- **Ploughman's platter** *with ham, pimento cheese, peppadews, house pickles, local bread, deviled eggs, bacon and onion jam, and spicy mustard*
- **Individual mini strawberry short cakes, brownie bites, and individual banana pudding** *(V)*

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Tuesday, April 5

Breakfast:

- **French toast** *with pure maple syrup (V)*
- **Spinach, tomato, and Boursin quiche** *(V)*
- **Breakfast potatoes** *with arugula, peppers, and onions (V, GF)*
- **Crispy applewood smoked bacon** *(GF)*
- **Danish, pastries, and muffins** *(V)*
- **Fruit** *(V)*

Lunch:

- **Italian wedding soup**
- **Caesar salad** *(GF)*
- **Basil pesto orzo pasta** *with spinach, artichokes, and mushrooms (V)*
- **Ratatouille vegetables** *(V, GF)*
- **Grilled chicken** *with bruschetta and feta (GF)*
- **Beef braciole** *with tomato braisage*
- **Baked cod** *with puttanesca sauce (GF)*
- **Garlic breadsticks** *(V)*
- **Tiramisu** *(V)*
- **Cannoli** *(V)*

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