ANNUAL DECEMBER RECEPTION AND DINNER



MENU

PASSED APPETIZERS

Seared Ahi Tuna - Sushi Style Fried Oysters Seared Lamb Lollipops Chicken and Waffles



Croque Monsieur (Black Ham w/Melted Gruyere Cheese & Shallot Butter)
Fried Gulf Shrimp
Small Plate Shrimp and Grits

DISPLAYED BUFFET DINNER

The Grand Fromage (Domestic Cheeses, Savory Cheesecake Wedges, Fresh Strawberries, Grapes, Raw Vegetables, Assorted Dips and Crackers)

CARVING STATION

Garlic Stuffed Beef Top Round Cajun Fried Turkey

MASHED POTATO BAR

(Served with Sauteed Mushrooms, Roast Beef Debris, Cheddar Cheese, Sour Cream, Green Onions)

DESSERTS

Assorted Pick Up Desserts White Chocolate Bread Pudding



BEVERAGES

Sodas Water

ASSORTED ADULT BEVERAGES

