



International Cheese Table

Selection of Imported Cheese, Savory Terrines and Molds, Baguettes and Crackers

Fresh Seasonal Fruits with House Made Chocolate-Cappuccino Fondue

Tuscan Spinach and Artichoke Dip with Parmesan Croutons

Grilled Seasonal Vegetables with Balsamic Drizzle

Tuscan Countryside

Grilled Sweet Italian Sausages with Roasted Peppers and Onion

Chicken Pesto with Sun-dried Tomatoes served over Bow Tie Pasta

Wild Mushroom Penne Pasta with Aged Parmesan Cheese

Fusion

Smoked Chicken and Cheese Quesadillas with Cilantro Sour Cream

Thai Chicken Sticks with Peanut Dipping Sauce

Pork and Scallion Spring Rolls with Plum-Wasabi Dipping Sauce

Sea Side

House Poached Salmon with Traditional Garnish, Imported Crackers

Low Country Shrimp and Grits with Aged Cheddar

Carolina Crab Au Gratin with Imported Crackers

Price is 18.50 per guest, plus tax and gratuity. Price includes culinary staff. Rentals are additional. 20% deposit to hold date. Balance due at time of function. Price based on 150 guest.

****Add a Chocolate Fountain for only 3.00 per guest****

Custom Wedding Packages

Marbury Rental 4.75

Wedding Cake (3 tier) 2.50

Linens (white floor length, based on 9 guest tables) 1.25

Floral (1 large floral centerpiece and 9 guest table arrangements) 3.30

Tax and Gratuity

Total package price is 34.92 per guest

Roux's Gourmet Catering, LLC

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