



# **Carolina Club**

## *Diamond Wedding Buffet Package*

*5 Hour Reception featuring*

*Five Hour Open Bar & Champagne Toast*

Fully Stocked Private Bar Featuring Premium and Name Brand Liquors,  
Imported & Domestic Beers, House Wines,  
Juices, and Soft Drinks

*One Hour Cocktail Reception*

### Cold Selections

Domestic and Imported Cheese Display with

*Assorted Flatbreads & Lavosh Crackers*

Harvest of Fresh Seasonal Fruit and Berries

Deluxe Crudite with Choice of Two Selected Dips

*(Garlic Herb, Onion, Clam, Spinach, or Hummus)*

### Hot Selections

*Butler Passed by White Gloved Wait Staff*

*(Choice of Six Selections)*

Franks en Croute

Beef Brochette Teriyaki

Conch Fritters with Key Lime Mustard

Smoked Salmon & Goat Cheese in Phyllo

Scallops Wrapped in Bacon

Mushroom Caps Filled with Crabmeat

Shrimp Wontons with Sweet & Sour Sauce

Swedish Meatballs

Chicken Satay

Fish or Chicken Wontons

Feta & Sun Dried Tomato in Phyllo

Baby Beef Wellington



## Diamond Wedding Buffet Selections

### Salads

*(Select Four)*

Market Salad Bar

Caesar Salad

Greek salad

Marinated Grilled Vegetable Salad

Tricolor Tortellini Salad

Marinated Button Mushrooms & Artichoke

Antipasto

### Accompaniments

*(Select Three)*

Duchess Potato

Rosemary Red Bliss Potato

Mashed Potato with Chive

Blended Wild Rice

Green Beans Almandine

Honey Glazed Carrots

Seasonal Vegetable Medley

### Dinner Entrees

*(Select Four)*

Chicken Florentine

Chicken Marsala

Intoxicated Pork

Sweet & Sour Pork

Pistachio Crusted Dolphin

Oven Roasted Salmon

Beef Bourguignon

Roasted Sirloin

\*Carved Prime Rib of Beef

\*Carved Roast Leg of Lamb

\*Carved Smoked Ham

### **Dinner Rolls with Butter Rosettes**

### Dessert

*Choose from a Variety of Custom Made Wedding Cakes  
Professionally Sliced & Served by Wait Staff*

***Coffee, Tea, Iced Tea***

All Prices are Subject to 20% Service Charge and 6% Sales Tax.

