



New Orleans / Old Charleston Experience

Cocktail / Social Hour

Fresh Fruit Kabobs | Gourmet Cheese & Crackers

Main Course

Low Country Chicken Fried Chicken, Vidalia Onions Smothered In Chicken Gravy

Bayou Salmon Grilled Citrus-Marinated Filet of Salmon Dusted with Cajun Spices

Old Charleston Shrimp

Jumbo Shrimp, Andouille Sausage, Light Peppers, Scallions and Bacon In A Traditional Dark Roux Over Rice Pilaf

Three-Cheese Grits Creamy Stone-Ground Grits, Sharp Cheddar, Pepper Jack and Parmesan Cheeses

Rosemary Red Breakfast Potatoes Oven Roasted Red Potatoes, Sweet Bell Peppers & Vidalia Onions

Braised Greens

A Mélange Of Collards And Kale Braised In Olive Oil W/ Smoked Turkey, Vidalia Onions, And Crushed Peppers

Assorted Bread Basket Maple Butter and Honey

Dessert

Choose One

Sweet Potato Cheesecake

Creamy Cheesecake, A Hint Of Sweet Potato In A Cinnamon Brown Sugar Graham Cracker Crust

Old Fashioned Bread Pudding

Moist Morsels Of Bread, Butter, Brown Sugar, Golden Raisins Drizzled & Caramel Sauce

Beverages

Choose Two

Our Traditional Iced Tea | Southern Peach Tea | Traditional Lemonade | Tropical Tea