

QUEEN  ANNE'S  
EVENTS

RECEPTION & REHEARSAL MENUS  
(BUFFET -OR- HEAVY HORS D'OEUVRES)



RECEPTION MENUS

**Buffet**

You may choose from two of the following Entrees and from three of the Accompaniments. Desserts are as listed. Rolls and muffins are included, as are coffee and tea. Salad dressings include poppyseed, Bleu cheese, and ranch.

**Entree**

Local Fried Softcrabs  
Fried shrimp  
Chicken Lyonnaise  
Broiled Flounder  
Pork Roast with wine-soaked raisins

**Accompaniments**

Fresh garden salad  
Sweet Potato Casserole  
Fresh Green Beans  
Baked Potato

**Desserts**

Lemon Chess Pie  
Blackberry Cobbler

**Heavy Hors D'Ouevres**

You may choose to have a sampling of all the following or your choice of twelve of the following:

Angels on Horseback (Bacon-Wrapped Scallops)  
Zucchini Rolls with Glazed Pork Loin  
Wood-Smoked Salmon with Capers and Sour Cream  
Skewered Deli Meats with Cheese Rollups  
Homemade Cheese Straws  
Chocolate Covered Strawberries  
Homemade Sausage Balls  
Pastry Cups Filled with Crab Salad  
Deviled Eggs with Fresh Rosemary  
Miniature Sweet Potato Biscuits with Ham  
Prosciutto Wrapped Fresh Asparagus  
Bruschetta with Fresh Mozzarella  
Petite Smoked Turkey Sandwiches  
Assorted Domestic and Imported Cheeses  
Fruit Display in Watermelon Basket  
Mixed Curry Nuts  
Crab Dip with Toast Points  
Relish Dishes

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# REHEARSAL MENUS

50 people | \$3,495

## Buffet

You may choose from two of the following entrees and from three of the accompaniments. Desserts are as listed. Rolls and muffins are included, as are coffee and tea. Salad dressings include poppyseed, Bleu cheese, and ranch.

## Entree

Fried Oysters  
Blackened Tuna  
Chicken Lyonnaise  
Honey Glazed Ham  
Broiled Shrimp

## Accompaniments

Fresh Garden Salad  
Baked Potato  
Eggplant Parmesan  
Wild Rice Pilaf

## Desserts

Peanut Butter Pie  
Peach Cobbler

## \*\*Upgrade Rehearsal Menu

(Market Price)

## Entree

Chateaubriand (sliced and served with au jus and horseradish sauce)  
Our Homemade Crabcakes  
Bouillabaisse  
Homemade Chicken Cordon Bleu

## Accompaniments

Fresh Garden Salad  
Posh Squash Casserole  
Corn Pudding  
Baked Potato

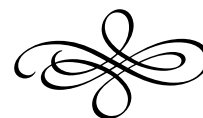
## Desserts

Chocolate Supreme  
Cherry Cheesecake

## Heavy Hors D'Oeuvres

You may choose to have a sampling of all the following or your choice of twelve of the following:

Angels on Horseback (Bacon-wrapped Scallops)  
Zucchini Rolls with Glazed Pork Loin  
Wood-Smoked Salmon with Capers and Sour Cream  
Skewered Deli Meats with Cheese Rollups  
Homemade Cheese Straws  
Chocolate Covered Strawberries  
Homemade Sausage Balls  
Pastry cups filled with Crab Salad  
Deviled Eggs with Fresh Rosemary  
Miniature Sweet Potato Biscuits with Ham  
Prosciutto Wrapped Fresh Asparagus  
Bruschetta with Fresh Mozzarella  
Petite Smoked Turkey Sandwiches  
Assorted Domestic and Imported Cheeses  
Fruit Display in Watermelon Basket  
Mixed Curry Nuts  
Crab Dip with Toast Points  
Relish Dishes



\*\*The option includes a bartender, wait persons, a DJ for music and dancing, tables and chairs, linens and centerpiece decorations, dishes, glasses, and flatware.

**Note:** These menus are not set in stone. Our chef will be glad to work with you regarding any changes you may require.