Buffet Wedding Reception

Starters

Sweet Potato Chips
Signature snack prepared on-site by Chef Rick Dobrowski.

Smoked Salmon w/Potato Pancakes
Gravlox Salmon with Sour Cream and Dill, served on Latkes.

Crab Cakes
Served with Roasted Tomato Remoulade.

Shrimp Cocktail
Large Shrimp served on ice; accompanied by Cocktail Sauce and Lemon Wedges.

Chicken Cordon Blue Bites
A Chicken Mousse filled with Diced Ham and Swiss Cheese, fried to golden brown.
Served with Honey Mustard and Ranch Dressing.

Carving Station

Roasted Pork Loin
Herb Crusted Pork Loin stuffed with Apple and Cranberry Stuffing.
Accompanied by Country Gravy and Dinner Rolls.

Beef Tenderloin
Served Medium-Rare
Accompanied by a Creamy Horseradish Sauce and Dinner Rolls.

Buffet

Spinach Salad
Toasted Walnuts, Cranberries and Goat Cheese served with Spinach Greens; Accompanied by a Balsamic and Warm Bacon Vinaigrette.

Roasted Vegetables
Mixture of Brussel Sprouts, Zucchini, Yellow Squash, Carrots, Onions, Celery and Diced Tomatoes.
Finished with a Herb/Garlic Compound Butter Sauce.

Grilled Asparagus
Steamed then Grilled to Perfection. Served cold with a Tomato Pesto Sauce.

Roasted Garlic Fondue
Warm Crunchy Bread serviced along side Cloves of Roasted Garlic in Olive Oil.

Beverage Service
Sweet Tea/Mint Sweet Tea and UnSweet Tea, Water, Coke Products and Fresh Brewed Coffee.

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Platted Rehearsal Dinner

Passed Hors De Oeuvers

Service starts when guests arrive and lasts for 45 minutes.

Bruschetta

Served on Toasted Crostinis.

Chicken Cordon Blue Bites

A Chicken Mousse filled with Diced Ham and Swiss Cheese, fried to golden brown.
Served with Ranch Dressing.

Starters

Mixed Greens Salad

Local NC/SC Grown Greens, with Tomatoes, Cucumbers, Shredded Carrots, Purple Onions and Toasted Garbanzo Beans. Two dressings of choice will be served on each table.

Entrees

Herb Crusted Salmon

Homemade Breadcrumbs are mixed with Basil, Thyme and Lemon Zest to make the crust. Salmon is topped with a Lemon Butter Sauce.
Salmon is accompanied by a Butternut Squash Risotto and Roasted Vegetables.

Rosemary and Garlic Crusted Filet

A mixture of Rosemary and Garlic is rubbed on the outside of the filet. The outsides are seared at high heat before they're finished on the grill. Filet is served with a Rosemary Demi-Glacé.
Filet is accompanied by a wild mushroom risotto and roasted vegetables.

Dessert

Apple/Raisin Bread Pudding served with Caramelized Apples and Cream.

Beverage Service

Water, Sweet/UnSweet Tea and Fresh Brewed Coffee.

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Heavy Hor D Oeuvers

Combo Cheese, Fruit and Veggie Platter
A section of Manchego, Goat Cheese and Fresh Mozzarella with crackers & Pineapple, Red Grapes, Strawberries & Baby Carrots, Cucumbers and Grilled Vegetables.

Antipasto Skewers
Skewers of Artichoke Hearts, Cherry Tomatoes, Salami, Asiago Cheese and an Olive.

Devil'd Salmon
Custom creation develop on-site at The Ivey. Hardboiled Eggs are piped with Smoked Salmon Mousse, topped with Egg Yokes and a sprig of Chive.

Shrimp Cocktail
Large Shrimp served on ice; accompanied by Cocktail Sauce and Lemon Wedges.

Chicken Cordon Blue Bites
A Chicken Mousse filled with Diced Ham and Swiss Cheese, fried to golden brown.
Served with Ranch Dressing.

Mini-Sliders
Mixed selection of Cheddar Bacon Burgers and Carolina Barbeque served on rolls.

Bridal Combo
Sushi and Cannoli Platter for Head Table.

Beverage Service
Sweet Tea/Mint Sweet Tea and UnSweet Tea, Water and Soda.

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Casual Afternoon Menu

Starters

Spinach Artichoke Dip

Served cold in a bread bowl with extra bread on the side.

Quesadillas

Three cheese and Chicken Quesadillas served with Salsa.

From The Grill

BBQ Cheddar Burgers

(Ground Beef and Ground Turkey)

Quarter Pound All-Beef Hot Dogs

Condiment Table

Rolls for Burgers and Dogs, Chili, Cole Slaw, Diced Onions, Ketchup, Mustard, and Homemade Chow Chow and Relish.

Chicken Skewers

Seasoned strips of chicken skewered and grilled to perfection. Side sauces for dipping, BBQ, Honey Mustard and Sweet and Spicy Polynesian Sauce for Jeff.

Side Items

Sweet Potato Chips

Made on-site at The Ivey, A signature side developed by Chef Rick Dobrowski.

Israel Couscous Salad

Couscous served with a mixture of Diced Roma Tomatoes, Scallions, Garlic, Olive Oil and Feta Cheese.

Boston Baked Bean

Rick's Grandmother from New Hampshire shares her recipe for the party.

Grilled Corn on the Cobb

Corn grilled in the husk, served with a Roasted Garlic Compound Butter.

Apple Coleslaw

Diced Tart Apples are included in a mixture Cabbage and Carrots. All of this is tossed in a Sweet and Sour Dressing.

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