



LOCAL SEASONS CATERING & EVENTS

Locally Sourced • Seasonally Prepared

Summer Menu

August Wedding Reception

Hors d'oeuvres

(Passed during cocktail hour on mezzanine)

Crab and pimento cheese stuffed mushroom

BLT deviled eggs with sundried tomato puree,
crispy bacon, and micro greens

BBQ shrimp over white cheddar jalapeno grits

Presented in a contemporary spoon

Red beans and rice with spicy sausage

Presented in a contemporary cup

Dinner

*(Served plated to each guest at their seat
with bread and butter on the side)*

Salad Course

Baby spinach with grilled peaches, feta cheese, toasted pecans,
grape tomatoes, and honey-sherry vinaigrette

Entrée Course

Pan seared salmon with mustard dill sauce
served alongside herb roasted potatoes
and summer vegetable medley with fresh herbs

OR

Grilled wagyu sirloin tri-tip with herb chimichurri
served alongside herb roasted potatoes
and summer vegetable medley with fresh herbs

OR

Mushroom chorizo and quesadilla cheese stuffed chayote squash
with queso fresco and pico de gallo
served with southwest rice and black bean pilaf

Kids Meals - 8

Chicken fingers, macaroni and cheese, and grapes
presented artfully in a kraft box

Dessert

Local Seasons will cut wedding cake and serve for guests complimentary!

Beverages

Local Seasons will provide tableside water service throughout the dinner experience. All beverages and spirits including barware to be provided by the host unless otherwise requested