

Suggested Menus

*Egg Roulades Filled w/ Tomatoes, Fresh Basil and Fresh Mozzarella
Or Smoked Salmon and Goat cheese*

Country Ham Cups w/ Eggs

Orange Muffins w/ Smoked Turkey and Chutney Mayo

Assorted Mini Scones and Muffins

Assorted Fruit Tray w/ Orange Rebecca Sauce on the side

Grape and Apple Chicken Salad Tartlets

Mixed greens w/ Strawberries, Mandarin Oranges, Almonds and Balsamic

Dressing

Grilled Asparagus Straws

\$26.00 per person

*Egg Drop Dish- (Country Ham and Swiss on the bottom w/ whole eggs dropped
on top w/ sliced tomatoes and fresh basil on top of eggs) Very good!!*

French toast and Peach Casserole (Very good)

Parmesan Grits

Mini Scones and Muffins and Bagels

Skewered Fruit w/ Lime Poppy Seed Dressing

Bowtie Pasta w/ Grilled Chicken and Roasted Vegetables w/ Lemon parmesan

Dressing

Mixed Greens w/ Spicy Pecans, Mandarin Oranges, Smoked Gouda and Balsamic

Dressing

\$25.75 per person

Roasted Vegetable Egg Strata

Red pepper and Andouille Sausage Hash

Sliced Red and Yellow Tomatoes w/ Fresh Mozzarella and Basil Dressing

Assorted Scones and Muffins

Minted Melon Balls

Grilled Lemon Chicken Skewered or fanned over Greens

Caesar Salad w/ Homemade Croutons and Dressing

Crab Salad Stuffed Deviled Eggs

\$27.00 per person

Sausage and Egg Casserole

Country Ham Biscuits

Vegetable Napoleons

Gorgers Stuffed w/ Curried Chicken Salad OR Crab Salad

Cous cous Salad w/ Cucumbers and Tomatoes

Shrimp, Cucumber and Dill Butter Canapés

Assorted Scones and Muffins

Chocolate Covered Strawberries and Pineapples

\$28.00 per person

Additional Options:

Mini Quiches

Assorted Quiches (pie size)

Assorted Roasted Vegetable Tray w/ dip (served Room Temp)

Hash Brown Casserole

Spinach Bake

Tarragon Caper Egg Salad Sandwiches w/ Salmon

Skewered Fruit w/ Minted Yogurt Honey Sauce

Chorizo Scrambled Eggs

Carolina Grits

Penne Pasta w/ Roasted Red Peppers and Roasted Asparagus and lemon pesto dressing

Assorted finger Sandwiches

Smoked Salmon Roulades

Assorted Cheese Tortes

Assorted Wrap sandwiches (cut in Half)

Please note that the following menus are only suggestions. You may mix and match these in any way. If you have any questions, or would like additional options, please feel free to give me a call.

Assorted Pretty Pick up sweets include: An assortment on a tray is a very pretty presentation. \$3.00 per person

Mini Pecan Tarts

Chocolate Cheesecake

Fruit Tarts

Lemon Bars

Mini Cream Puffs

Peanut butter bars

Apricot Bars

Mini Chess Tarts

Vanilla Cheesecake

Apple Tarts

Brownies

Chocolate Dipped Cookies

Cheesecake Brownies

Chocolate Dipped Strawberries

Divinity would be happy to provide bar set up for you. This would include all mixers, such as soda, tonic, juices and lemon and limes ect... for an additional cost of \$3.00 per person.

Suggested Salads

Salads:

Sliced Red and Yellow Tomatoes w/ Fresh Mozzarella and Basil Dressing

Everything Orzo Salad

Cous Cous w/ Cucumbers and Tomatoes w/ lemon oil

Penne Pasta w/ Pesto Dressing

Bowtie Pasta w/ Roasted Vegetable and Lemon Parmesan Dressing

Several Pasta Options Ect.....

Corn and Black Bean w/ Cilantro Orzo

Assorted Raw Vegetable w/ Garlic basil dressing

Grilled Vegetables w. Curry pesto dressing

Broccoli, bacon, and Raisin w/ sweet sauce

Green Bean and Tomato Marinade

Cucumber Salad

American Potato Salad

Italian Potato Salad

Fiesta Potato Salad

Slaw

Chinese Slaw

Homemade Salsa and Chips

Individual Bags of chips

Mixed Greens w/ spicy pecans, Mandarin oranges, smoked Gouda and Balsamic dressing

Caesar salad w/ homemade croutons and dressing

Mixed Greens w/ Blue cheese, pear, walnut and balsamic dressing

Romaine w/ Artichokes, avocado, Bacon and Parmesan w/ Mustard dressing

Romaine w/ onions, tomatoes, Feta, basil and Balsamic dressing

American Chef Salad

Mixed Greens w/ Strawberries, Mandarin Oranges and Raspberry Vinaigrette

Roasted New Potatoes

Au Gratins

Garlic Mashed Potatoes

Grilled asparagus

Vegetable Kabobs

Anti Pasta Kabobs- Marinade Vegetables, cheese, and Meats

Anti pasta Tray

Sautéed Squashes

Corn on the cob

Green Beans

Spinach squares

Rice

Risotto

Cheese Tortes w/ crackers – Cheddar pecan, Goat cheese and Sun Dried tomatoes, and Gorgonzola Raspberry, spicy black bean

Carrots and Snow peas

Fruit Skewers w/ Lime Poppy seed dressing

Fruit Trays w/ Orange Rebecca Sauce