

Heartwood Hall

Menu

Create your own custom Reception from our exquisite menu selection.

Minimum Catering: \$5,000 (food, drink, bar)
+ tax + 20% service fee

You must spend at least \$5,000 on catering.

Your bar is included in that amount.

All menu prices are calculated based on total head count.

Prices are subject to change without notice

All menu items are Passed Hors d'oeuvres' or Buffet Style
Seated Dinners Plating Fee
\$15 per guest

Catering Cost includes:

Glasses (Goblet, Bar Glasses), Plates (plate size will be determined by menu selection), utensils, catering and bar staff.

Heartwood Hall does not allow outside Catering
Bridal Luncheon and Rehearsal Dinner Menus available upon Request

Cocktail Hour Menu

HEARTWOOD HALL

Cocktail Hour Menu

\$2 per guest per passed hors d'oeuvre

Mini “Loaded” Baked Potatoes

Baby Red Potatoes, loaded with Sour Cream, Bacon, Cheese, Chives

Fruit Topped Canapés

Baguette Bread topped with Sweetened Cream Cheese and Fresh Seasonal Fruit

Available April – August

Baguette Bread topped with melted Brie and Baked Apples or Raspberry Preserves

Available September – March

Mini Chicken and Waffles

BLT Bruschetta

Spicy Aioli, Butter Lettuce, Applewood Bacon, drizzled with Balsamic Glaze

Smoked Salmon Bruschetta

Herbed Goat Cheese topped with Smoked Salmon

Citrus Shrimp Bruschetta

Zesty Orange Marmalade Topped with Cilantro Lime Shrimp

Available April – August

Olive Tapenade Bruschetta

Goat Cheese Mixture Topped with Classic Olive Tapenade

Strawberry Bruschetta

Goat Cheese Mixture Topped with Chopped Strawberries, Fresh Basil and Finished with Balsamic Glaze

Available April – August

Traditional Tomato Bruschetta

Fresh Garden Tomatoes, Garlic, and Basil Topped with Balsamic Glaze

Caramelized Onion and Fig Bruschetta

Herbed Goat Cheese, Fig Preserves, and Caramelized Onions

Available September – March

Pimento Cheese Bruschetta

Anti – Pasta Skewer

A variation of Fresh Mozzarella, Basil, Salami, Prosciutto, Cherry Tomatoes, Assorted Olives

Bacon Wrapped Pineapple Picks

**Caprese Salad Skewer
Fruit and Cheese Skewer**

Watermelon and Mozzarella Picks
Combined with Fresh Basil and Balsamic Glaze
Available April – August

Prosciutto wrapped Cantaloupe Picks
Available April – August

Shrimp and Grits Spoon

Toasted Ravioli with Marinara Spoon

Gourmet Assortment: Deviled Egg Spoons
Roasted Red Pepper, Jalapeno, Traditional, Smoked Salmon

Mango Gazpacho with Strawberry Salsa Shot
Fresh Mango Gazpacho topped with chopped strawberries and mint
Available April – August

Mini Hoppin John Parfait
Rice, black eyed peas, pico de gallo, pepperjack cheese, bacon
Available September – March

Loaded Potato Soup Shots
Available September – March

Tomato Soup Shots with Grilled Cheese Bites
Available September – March

Brie with Apricot and Cherry Preserves Or Honey and Almonds in Pastry

Spinach Dip in Wonton Cup
Available September – March

Cocktail Hour Menu

\$2.50 per guest per passed hors d'oeuvre

Country Ham and Biscuits

Topped with Red Pepper Jelly

Bacon Wrapped Almond Stuffed Date Picks

Rendezvous Sausage and Cheese Skewer

Sausage, Pepperoncini, Sweet and Spicy Pickles, Cherry Tomatoes, Cheese Cubes, Dry Rub

Sweet and Savory Bacon Wrapped Chicken Picks

Buffalo Chicken Wing Drummette with Ranch Shot

Shrimp Ceviche Shot

Chopped Shrimp, Avocado, Cucumber, Cilantro

Available April – August

Shrimp Cocktail Shots

BBQ Burger Bites with Cheddar and Romaine

Black and Bleu Burger Bite with Bleu Cheese, Arugula and Blackberry Mustard

Italian Burger Bite with Provolone and Basil Leaf

Steak Burger Bites with Swiss Cheese, Bibb Lettuce and A-1 Sauce

HEARTWOOD HALL

Cocktail Hour Beverage Stations

\$2.00 per guest per station

Classic Fruity Drink Station

Raspberry Tea, Strawberry Lemonade, Infused Fruit Water

Infused Water Station

Choose 3: Citrus Sensation, Lavender and Lemon, Cucumber and Mint, Rosemary Watermelon, Triple Berry

Cocktail Hour Beverage Stations

\$3.00 per guest per station

Pucker Up! Premium Lemonade Station

Strawberry Lemonade and Raspberry Lemonade **choose 3** of the following add-ins: sliced strawberries, cherries, raspberries, blueberries, blackberries, lemons, limes and watermelon (in season)

La- Tea- Da Station

Raspberry Tea, Strawberry Tea, Peach Tea

Served with fresh mint and **choose 3** of the following add-ins: lemons, limes, strawberries, raspberries, and peaches (in season)

Premium Cocktail Hour Beverage Stations

\$3.50 per guest station

(with Alcohol and served from Bartender \$6 per guest)

Available September – March

Hot Cocoa Station

With Peppermint Sticks, Marshmallows, Chocolate Kisses, Peppermint Whipped Cream and Chocolate Syrup

- Alcohol Option: Baily's – additional \$2.50 and served by Heartwood Hall Bartender

Apple Cider and Wassail Station

With Red Hots, Cinnamon Sticks, Whole Cloves, Apple Wedges and Peppermint Garnish

- Alcohol Option: Caramel Vodka – additional \$2.50 and served by Heartwood Hall Bartender

III

Reception
Menu

HEARTWOOD HALL

Salad Selections

\$6 per guest per salad – dinner rolls included

Heartwood Hall Signature Salad

Crispy Romaine, Baby Spinach, sliced Strawberries, Feta Cheese and Sugar Glazed Pecans tossed with our Poppy Seed Dressing

Caesar Salad

Crispy Romaine, seasoned Croutons and Parmesan Cheese tossed with our Caesar Dressing

Greek Salad

Crispy Romaine, Kalamata Olives, Red Onion, Cucumbers, Bell Peppers, Tomatoes and Feta Cheese tossed with fresh Greek Vinaigrette Dressing

Tossed Garden Salad

Crispy Romaine and Spring Mix Lettuce Bland tossed with Tomatoes, Cucumbers and shredded Carrots served with these on-side add ins: Shredded Cheddar Cheese, Bacon Bits, Diced Eggs and Croutons. This salad is served with your **choice of (3)** from a variety of our fresh homemade dressings: Ranch, Italian, Honey Mustard, Thousand Island, Chef's Choice Vinaigrette

The “No Lettuce” Salad

Available April- August

Campari Tomato Wedges, English Cucumber slices, Red Onion Rings marinated in a Red Wine Vinaigrette

Caprese Salad

Available April- August

Campari Tomato's and fresh Mozzarella slices beautifully arranged with fresh Basil Leaves and drizzled with premium Extra Virgin Olive Oil and finished with a Balsamic Glaze

Apple, Pear and Fig Salad

Available September – March

Scarlett Butter Lettuce, Apple and Pear Slices, Chopped Figs, Julienned Red Onions and Toasted Walnuts tossed with a fresh Fig Balsamic Vinaigrette Dressing

Entrees

\$7 per guest per entrée

Lemon Chicken

Garnished with fresh lemons and herbs and ladled with a white wine, lemon and herb cream sauce

Oven Roasted or Grilled Marinated Chicken Breast

With your choice of: Fresh Peach Mango Salsa or Homemade Tomato Corn Salsa

Available April – August

Apple, Onion and Cider Sauce or Homemade Tomato Corn Salsa

Available September – March

Grilled Teriyaki Chicken

With grilled Pineapple

Golden Southern ‘Fried’ Chicken

Polynesian Chicken Kebabs

With fresh Pineapple, Cherry Tomatoes and Zucchini

Rosemary Apricot Pork Loin

Topped with Apricot and Rosemary Glaze

Bourbon Braised Pork Chops

Dredged Pork Chops with Brown Sugar Bourbon Glaze

Southwest Seasoned Grilled Pork Chops

Pineapple Rum Turkey Kebabs

Turkey Tenderloin with fresh Pineapple chunks, Nectarine wedges, Red Onion and Bell Peppers on bamboo skewers all seasoned in a pineapple rum marinade

Chef Attended Entrée

\$9 per guest per entrée

Slow Roasted Prime Beef

Served with your **choice of (2):** Au Jus, Creamy Horseradish, Blackberry Mustard, or Caramelized Onions

Applewood Bacon Wrapped Roasted Pork Loin

Served with an Apple Bacon Glaze

Honey Orange Glazed Ham

Orange Blossom Honey and Fresh Orange Juice Reduction

Oven Roasted Turkey Breast

Served with a cranberry orange relish

Premium Entrees

\$15 per guest per entrée

Lemon and Herb Salmon Portions

Cooked with lemon and herb marinade and topped with butter

Shrimp Cocktail Display

Seasoned boiled Shrimp, chilled and served in ice bowls with fresh lemons and a tangy Cocktail Sauce

Beef Tenderloin Kebabs

Tenderloin tips with Portabella Mushrooms, Red Onions, Cherry Tomatoes and multi-colored Bell Peppers

Beef Tenderloin in Tarragon Butter Sauce

Tender prime beef tenderloin slices, cooked medium rare, in a butter sauce seasoned with fresh pressed garlic and fresh tarragon leaves

Steak Entrée

\$20 per guest

Rib- Eye Steak

Marinated overnight in our own special blend. Grilled and rested just prior to presentation (variety of medium rare to well done) on the buffet line.

Vegetables

\$4 per guest per vegetable

Green Bean Almandine

Sweet and Savory Green Beans

Marinated Green Beans

With grape tomatoes, black olives and feta cheese (Cold Veggies)

Available April – August

Roasted Asparagus with Lemon Butter

Roasted Broccoli with Lemon Butter

Broccoli and Cheese Casserole

Roasted Brussel Sprouts

With Bacon and Brown Sugar

Roasted Mixed Vegetables

Broccoli, Yellow Carrots, Green Beans, Red Bell Pepper
With Lemon Pepper and Olive Oil. Finished with Balsamic Vinegar

Roasted Root Vegetable Mix

Butternut Squash, Sweet Potatoes, Radishes, Carrots

Available September – March

Summer Skillet Corn with minced Red Onion and Tri- Colored Bell Peppers

Available April – August

Corn Soufflé

5 Cheese Creamed Spinach

Squash Casserole

Potatoes, Pasta and Rice

\$4 per guest per side

Garlic Mashed Potatoes

Au Gratin Potatoes

Potato Casserole with Applewood Smoked Bacon and Boursin Cheese

Roasted Seasoned New Potatoes

Creamy Potato Salad (Cold Veggie)

Available April – August

Jeweled Wild Rice Pilaf

Homemade Mac and Cheese

HEARTWOOD HALL

Hors d'oeuvres Option A

\$3 per guest per Hors d'oeuvre

BLT Stuffed Cherry Tomatoes

Cherry tomato stuffed with Boursin Cheese and Bacon and served on a bed of shredded Romaine

Bacon Wrapped Pineapple

Bacon, Lettuce and Tomato

on a Buttermilk Biscuit with a Spicy Aioli

Fruit Topped Canapes

Sweet Cream Cheese topped with Fresh Seasonal Fruit

Available April – August

Brie topped with Baked Apples or Raspberry Preserves

Available September – March

Mini “Loaded” Baked Potatoes

Baby Red Potatoes topped with Sour cream, Cheese, Bacon, Chives

Mini Caesar Salad in Seasoned bread bowls

BLT Bruschetta

Spicy Aioli, Butter Lettuce, Applewood Bacon, drizzled with Balsamic Glaze

Smoked Salmon Bruschetta

Herbed Goat Cheese topped with Smoked Salmon

Citrus Shrimp Bruschetta

Zesty Orange Marmalade Topped with Cilantro Lime Shrimp

Available April – August

Olive Tapenade Bruschetta

Goat Cheese Mixture Topped with Classic Olive Tapenade

Strawberry Bruschetta

Goat Cheese Mixture Topped with Chopped Strawberries, Fresh Basil and finished with Balsamic Glaze

Available April – August

Traditional Tomato Bruschetta

Fresh Garden Tomatoes, Garlic, and Basil topped with Balsamic Glaze

Pimento Cheese Bruschetta

Hors d' oeuvres Option A continued

\$3.00 per guest per Hors d'oeuvre

Anti – Pasta Skewer

A variation of Fresh Mozzarella, Basil, Salami, Prosciutto, Cherry Tomatoes, Assorted Olives

Fruit and Cheese Skewers

Seasonal Fruit, Variety of Cheese Cubes, Fresh Basil and Mint Topped with Balsamic Glaze

Gourmet Assortment: Deviled Egg Spoons

Roasted Red Pepper, Jalapeno, Traditional, Smoked Salmon

Crudite Shots

Sliced Fresh Vegetables with Homemade Buttermilk Ranch

Mini Hoppin John Parfait

Available September – March

Loaded Potato Soup Shots

Available September – March

Tomato Soup Shots with Grilled Cheese Bites

Available September – March

Mango Gazpacho with Strawberry Salsa Shot

Fresh Mango Gazpacho topped with chopped Strawberries and Mint

Available April – August

Hors d'oeuvres Option B

\$4.00 per guest per Hors d'oeuvre

Catfish and Hushpuppy Skewers

Rendezvous Sausage and Cheese Skewers

Sausage, Cheese cubes, Pepperoncini, Sweet and Spicy Pickles, Cherry Tomatoes, Dry Rub

Shrimp Boil Skewers

Shrimp, Sausage, Corn, New Potato

Sweet and Savory Bacon Wrapped Chicken Picks

Teriyaki and Pineapple Chicken Skewers

Shrimp and Grits Spoon

Toasted Ravioli with Marinara Spoon

Buffalo Chicken Wing Drummette with Carrot, Celery and Ranch Shots

Mango Gazpacho with Strawberry Salsa and Grilled Shrimp Shots

Available April – August

Shrimp Ceviche Shots

Chopped Shrimp, Avocado, Cucumber, Cilantro

Available April – August

Shrimp Cocktail Shots

Fried Green Tomato Sliders

Mini Broche Bun, Lime Slaw, Spicy Aioli, Bacon

Mini Muffulettas

Mini Broche Bun, Ham, Salami, Provolone, Olive Salad

Hors d'oeuvres Option C

\$4.50 per guest per Hors d'oeuvre

Bar-B-Que Slider

Pulled Pork Slider served with on side slaw and BBQ sauce

Blackened Chicken Slider

Topped with Caramelized Onions, Bacon, Swiss Cheese, and Spicy Aioli

Steak and Cheese Slider

Seasoned Steak and Provolone Slider served with Blackberry Mustard

Chicken and Waffles

Country Ham and Biscuits

Topped with Red Pepper Jelly

Mini Beef Croissant

Topped with shaved Parmesan and a Mustard Caper Horseradish Sauce

Petite Beef Po' Boys

French Bread, Tomato, Lettuce, Remoulade Sauce

HEARTWOOD HALL

Chef Attended Stations

\$10 per guest per station

Pasta Station

Select one: Bow Tie or Penne

Select two sauces: Alfredo, Marinara, Tomato Vodka, White Wine Cream Sauce

Select two proteins: Chicken, Meatballs, Italian Sausage Slices, Grilled Shrimp

Select two vegetables: Roasted Mixed, Sautéed Zucchini, Sliced Mushrooms, Julienned Tri-Colored Bell Peppers, Fresh Spinach

Toppings: Parmesan Cheese

Fajita Station

Station Features: Fajita seasoned Beef and Chicken, Julienned Tri-Colored Bell Peppers and Red Onions. Warm Flour Tortillas, Fresh Guacamole, Pico de Gallo, shredded Lettuce, Mexican Cheese Blend, Sour Cream and a tangy South of the Border Dressing

Asian Fried Rice Station

Station Features: Vegetable Fried Rice Blend with tiny Sweet Peas, Carrots and Onions, stir-fried
Choose two proteins: Shrimp, Chicken, Beef, Pork

HEARTWOOD HALL

“Destination” Stations

\$12 per guest per station

* No Substitutions can be made*

Memphis Station Choose (4) items

BBQ Nachos, ‘Rendezvous’ Sausage and Cheese Skewers, Chicken and Biscuits, Catfish and Hushpuppy Picks, BBQ Sliders, BBQ Chicken Pizza, Mac and Cheese, Deviled Eggs, Baked Beans, Potato Salad

Old South Station Choose (4) items

Chicken and Waffles, Mac and Cheese, Petite Pot Roast Pot Pies, Fried Green Tomato Sliders, Buffalo Chicken Shots, Mini Corn Bread Muffins, Assorted Veggie Shots: Fried Okra, Black Eyed Peas and Turnip Greens, Chicken and Dumplings, Corn Soufflé

New Orleans Station Choose (4) Items

Mini Muffelettas, Ham and Debris Sliders, Low-Country Boil Skewers, Shrimp and Grits, Petite Beef Po’Boys, Jambalaya, Red Beans and Rice, Cajun Corn Maque Choux

South of the Border Station Choose (4) Items

Chicken OR Beef Quesadillas, Mini Chicken OR Beef Tacos with Pico de Gallo, Chips and Queso, Guacamole and Chips, Refried Beans with Toppings, Mexican Rice, Ground Beef Nachos

Italian Station Choose (4) Items

Parmesan Chicken Bites, Penne Pasta with Marinara and Garlic Bread Sticks, Caprese Skewers, Anti-Pasta Picks, Mini Caesar Salad Cups, Margherita Pizza Squares, Toasted Ravioli with Marinara Spoons

Brunch Station Choose (4) Items

Country Ham and Biscuits, Candied Bacon, Cheese Grits, Yogurt Parfait Bar, Mini Pancake Stacks, Sausage Egg and Cheese Breakfast Casserole, Fruit and Cheese Kabobs, Biscuits and Sausage Gravy

Guest Interactive Stations

\$8 per guest per station

Bar-B-Que Martini Bar

BBQ baked Beans, Pulled Pork, Southern Slaw and BBQ Sauce served in a Martini Glass

Bar-B-Que Nacho Bar

Tortilla Chip Rounds, Pulled BBQ Pork and Nacho Cheese with on side condiments of BBQ Sauce, Jalapeno Slices and Sour Cream

Salad Station Choose (3)

Heartwood Hall Salad, Caesar Salad, Garden Salad (Dressing variety, Cheese, Bacon, Chopped Eggs, Croutons), **Greek Salad, “No Lettuce” Salad, Caprese Salad, Apple, Pear, Fig and Fennel Salad**
and
Bread Sticks

Spud Station

Mashed Potatoes, Mini Loaded Potatoes, French Fries, Sweet Potato Fries
Variety of Toppings: Shredded Cheddar Cheese, Bacon Bits, Chopped Green Onions, Sour Cream, Gourmet Salts, Ketchup, Ranch, Honey Mustard, Spicy Aioli

Anti Pasta Station

Variety of Cured Meats, Gourmet Artisan Cheeses, Crackers, Baguettes, Breadsticks, Fresh Fruit, Assorted Olives

Street Taco Bar

Chicken and Beef, Crunchy Shells, Corn Tortillas

Toppings: Mexican Crumbling Cheese, Pickled Radishes, Mexican Slaw, Black Bean and Corn Salsa, Guacamole, Jalapeno Aioli, Salsa Verde, Pineapple, Mango Salsa, Lime Slices

Biscuit Bar

Southern Style Biscuits:

Choose two Proteins: Sausage, Bacon, Fried Chicken, Country Ham

Toppings: Honey, Blackberry Jelly, Grape Jelly, Strawberry Jelly, Peach Jelly, Jalapeno Pepper Jelly, Whole Grain Mustard, Butter, Apple Cinnamon Butter, Southern Pecan Butter

Guest Interactive Stations

\$10 per guest per station

Shrimp and Grits Stations

Your Choice of White Sauce or Red Sauce with Shrimp served over Stone-ground Cheese Grits in Martini Glasses with on side topping choices of Bacon, Cheese, and Chopped Green Onions

Slider Station

Hamburger and Blackened Chicken Sliders

Condiments: Ketchup, Mustard, Spicy Aioli, Sliced Cheese Variety, Bacon, Sauteed Onions, Pickles.
Lettuce, Tomato

Guest Interactive Stations

\$6.50 per guest per station

Mashtini Bar

Homemade Garlic Mashed Potatoes served in Martini Glasses with on – side toppings including: Shredded Cheddar Cheese, Sour Cream, Bacon Bits, Chopped Green Onions

Mashed Sweet Potato Martini Bar

Available September – March

Mashed Sweet Potatoes served in Martini Glass with on side toppings including: Whipped Honey Butter, Marshmallows, Cinnamon, Brown Sugar and Glazed Pecans

Gourmet Mac N Cheese Martini Bar

Cavatappi Pasta cooked al dente and served in Martini Glasses with your choices from below:

Choose two Sauces: Gouda and Jalapeno, Champagne Cheese, Traditional Mac and Cheese, Tomato Vodka Cheese Sauce

Choose four on-side toppings: Diced Ham, Bacon Pieces, Sausage Crumbles, Caramelized Onions, Pico de Gallo, Parmesan Cheese, Green Onions

Crostini Bar

Seasoned and Toasted French Bread Slices with a variety of Toppings.

Choose four from these offerings: Apricot Jam, Brie and Crushed Pecans, Balsamic Onion and Strawberry Jam, Blue Cheese with Fig Preserves, Cream Cheese with Honey, Brown Sugar and Chopped Walnuts, Herbed Cream and Goat Cheese and Smoked Salmon, Olive Tapenade, Ricotta and Roasted Tomato, Spinach and Artichoke, Whipped Mascarpone with Fruit Jam

Chip and Dip Station

Your Choice of **two hot dips** and **two cold dips** served with assorted chips

Hot Dips: Sausage Spinach and Bean Dip (TKO Dip), Spinach Artichoke Dip, Spinach Dip, Buffalo Chicken Dip, Traditional Queso, Crab Queso, Hot Onion Dip

Cold Dips: Spinach Dip in Hawaiian Bread, Corn Dip, Pico de Gallo, Fresh Guacamole, Roasted Red Pepper Hummus, Peach Mango Salsa, Fruit Salsa (Cinnamon/Sugar Chips), Muffaletta Dip, Creamy BLT Dip, Black Bean Dip

Fruit and Cheese Station

Assorted Cheese, Crackers, Strawberries, Grapes and other Seasonal Fruit

Waffle Bar

Homemade Waffles

(Choose three) Fruit Toppings: Blueberries, Bananas, Strawberries, Peaches, Baked Apples
Additional Toppings: Chocolate Chips, Peanut Butter Chips, Sprinkles, Whip Cream, Butter
Syrups: Maple, Raspberry, Blackberry

Cheese Fry Station

Thick cut French Fries, Nacho Cheese Sauce

Toppings: Shredded Cheddar, Bacon Bits, Green Onions, Sour Cream, Ranch Dressing, Jalapenos

HEARTWOOD HALL

Reception Drink Stations

\$ 3.00 per guest per station

*all drink stations include Coffee Bar

Classic Drink Station

Southern Sweet Tea, Lemonade, Water

Infused Water Station

(Choose 3): Citrus Sensation, Lavender and Lemon, Cucumber and Mint, Rosemary Watermelon, Triple Berry

Reception Drink Stations

\$ 4.00 per guest per station

*all drink stations include Coffee Bar

Pucker Up! Premium Lemonade Station

Served with Strawberry and Raspberry syrups and **(choose 3)** of the following add-ins: sliced strawberries, cherries, raspberries, blueberries, blackberries, lemons, limes and watermelon (in season)

La- Tea- Da Station

(Choose 3): Southern Sweet Tea, Raspberry Tea, Strawberry Tea, Peach Tea

Served with fresh mint and **(choose 3)** of the following add-ins: lemons, limes, strawberries, raspberries, and peaches (in season).

Premium Reception Drink Stations

\$5.00 per guest

Available September – March

Hot Cocoa Station

With Peppermint Sticks, Marshmallows, Chocolate Kisses, Peppermint Whipped Cream and Chocolate Syrup

Apple Cider and Wassail Station

With Red Hots, Cinnamon Sticks, Whole Cloves, Apple Wedges and Peppermint Garnish

Dessert/ Groom's "Cake" Stations

\$5 per guest per station

Ice Cream Sundae and Brownie Bite Station

This station is served with on-side Caramel and Chocolate Syrups the following add-on garnish toppings: sliced strawberries, cherries, toasted coconut, pecans, candied sprinkles, crushed M&M's

S'mores Station

Graham Cracker Variety, Marshmallow Variety, Hershey's Chocolate Bar

Dessert/ Groom's "Cake" Stations

\$6 per guest per station

Cobbler a la mode Station

(Pick three) Cobblers: Apple, Blackberry, Cherry, Chocolate, Peach, Pecan
Served with on-side Vanilla Ice Cream

Pie a la mode Station

(Pick three) from Pie Varieties: Apple, Candy Bar, Cherry, Lemon Ice Box, Key Lime. Peach,
Pecan

Fruit Pies are served with on-side Vanilla Ice Cream

Cheese Cake Station

New York Style Cheese Cakes- sliced and on display
Served with on-side Caramel, Chocolate and Strawberry Syrups
and a variety of Mini Flavored Cheese Cakes

Dinner Quantity Recommendations:

- All menu items are charged based on Final Head Count

Dinner Buffet: 1-2 Salads Choices, Rolls, 2 Entrée Choices,
2-3 Vegetable Choices + Drink Station

Hors d' Oeuvre Reception: 6-8 Hors d' Oeuvres + Drink
Station

Stations: 3 Stations + Drink Station

HEARTWOOD HALL