



ALWAYS A PLEASURE

PRICE Mid Range
SERVICE Buffet & Hors d'oeuvres for 144

TYPE Wedding
LOCATION Snipes Farm Retreat



MENU

PASSED HORS D'OEUVRES

- Vegetarian Quesadillas with Sour Cream and Red Salsa
- Roasted Summer Vegetable Skewers with Pesto

BUFFET

- Penne Pasta Sautéed with Fresh Local Tomatoes, Basil and Chapel Hill Creamery Fresh Mozzarella
- Springs Greens Salad with Mint, Peas, Dill, Sherry Vinaigrette and Carolina Moon Cheese
- Potato Gnocchi with Roasted Shiitake Mushrooms, Asparagus and Fresh Herbs
- Cornbread Panzanella Salad with Red Wine Vinaigrette, Roasted Red Peppers, Tomatoes, Cucumbers and Shaved Red Onions
- Baked Macaroni and Cheese with Garlic-Parsley Bread Crumbs and Balsamic Roasted Tomatoes on Top
- Asparagus Marinated in Lemon Vinaigrette
- Early Summer Vegetable Ratatouille

