

Ormond Plantation Wedding Menu

Standard Package

Domestic cheese mirror with croutons and seasonal fruit
Vegetable relish tray with a creamy peppercorn dressing

Choice of One

Seafood Gumbo
Chicken Tortilla Soup

Choice of Three

Chicken Alfredo
Shrimp Scampi
Chicken Cordon Bleu
Chicken and Sausage Jambalaya
Spinach and Artichoke Dip
Housemade Caesar Salad
Shrimp and Andouille Rotini
Creole Shrimp and Grits
Bread Pudding and Custard Sauce

Choice of Six

Chicken Monterey Quesadillas
Chipotle Pulled Pork on French
Southwest Shrimp Wraps
Parmesan Crusted Eggplant
Buttermilk Fried Chicken Fingers
Crystal Fried Catfish
Panko Fried Shrimp
Roasted Pepper Mushroom Strudel
Sun Dried Tomato Feta Croutons

Extra Additions

Shrimp Cocktail Station – Market Price

Carving Station - \$5.50 per person

Smoked Brisket, Roast Sirloin, Honey Glazed Ham, Garlic Roast Pork Loin

Ormond Plantation Wedding Menu

Premium Package

Imported cheese mirror with croutons and seasonal fruit
Vegetable relish tray with a creamy peppercorn dressing

Choice of One

Baked Brie En Croute

Spinach and Artichoke Dip

Antipasto Platter – Assortment of marinated artichokes, mushrooms, olives, and peppers

Choice of One

Seafood Gumbo

Chicken Tortilla Soup

Crab and Corn Bisque

Lobster Bisque

Choice of Three

Chicken Alfredo

Chicken Marsala

Shrimp Scampi

Shrimp, Crabmeat, Eggplant Gratin

Beef Tips Merlot

Chicken and Sausage Jambalaya

Shrimp and Grits

Roast Pork Loin Apple Pecan Glaze

White Chocolate Bread Pudding

Choice of Seven

Crystal Fried Catfish

Coconut Fried Shrimp

Manchac Fried Alligator

Crabmeat En Croute

Raspberry Brie in Phyllo

Fried Portobello Strips

Chicken Monterey Quesadillas

Parmesan Crusted Eggplant

Crabmeat Stuffed Mushrooms

Chipotle Pulled Pork on French

Buttermilk Fried Chicken Fingers

Roasted Pepper Mushroom Strudel

Smoked Salmon on Housemade Chips

Extra Additions

Shrimp Cocktail Station – Market Price

Carving Station - \$5.50 per person

Smoked Brisket, Roast Sirloin, Honey Glazed Ham, Garlic Roast Pork Loin

Ormond Plantation Wedding Menu

Plantation Package

Imported cheese mirror with croutons and seasonal fruit

Vegetable relish tray with a creamy peppercorn dressing

Antipasto Platter – Assortment of marinated artichokes, mushrooms, olives, and peppers

Choice of One

Crab and Brie Dip

Spinach and Artichoke Dip

Baked Brie En Crouete with Spiced Apples

Choice of One

Seafood Gumbo

Chicken Tortilla Soup

Crab and Corn Bisque

Lobster Bisque

Choice of Four

Chicken Alfredo

Chicken Marsala

Chicken Cordon Bleu

Chicken and Sausage Jambalaya

Shrimp Scampi

Shrimp, Crabmeat, Eggplant Gratin

Shrimp and Andouille Rotini

Creole Shrimp and Grits

Beef Tips Merlot

Roast Pork Loin Apple Pecan Glaze

Housemade Caesar Salad

Choice of Nine

Crystal Fried Catfish

Panko Fried Shrimp

Coconut Fried Shrimp

Southwest Shrimp Wraps

Manchac Fried Alligator

Crabmeat En Crouete

Raspberry Brie in Phyllo

Fried Portobello Strips

Chicken Monterey Quesadillas

Parmesan Crusted Eggplant

Crabmeat Stuffed Mushrooms

Chipotle Pulled Pork on French

Buttermilk Fried Chicken Fingers

Roasted Pepper Mushroom Strudel

Sun Dried Tomato Feta Croutons

Smoked Salmon on Housemade Chips

Choice of One

White Chocolate Bread Pudding

Bailey's Chocolate Chip Cheesecake

Chocolate Mousse in Chocolate Cups

Carving Station

Smoked Brisket, Roast Sirloin, Honey Glazed Ham, Garlic Roast Pork Loin

Extra Additions

Shrimp Cocktail Station – Market Price