



SCRATCH KITCHEN

SAMPLE MENU TWO

A wedding done a different way. This was last Fall (November.) The couple opted to have a family style dinner served on one long farm table on the Wickliffe House lawn, with a clear tent overhead. Even with all of the candlelight, you could still see the stars overhead. I was asked for classic low country, in season, and earthy. Everything was served on platters, with guest's passing to one another. This truly was a family affair!

From the Bar

Full Platinum Bar Service for Cocktail Hour

Carefully selected red and white bottles to be served at the dinner table

Madiera and Port served after dinner with Cheeseboard and Wedding Cake

Lowcountry Picking Table, served with Cocktails on the Piazza

Local Peel & Eat Shrimp

Virginia Select Oysters, served on the Half Shell

Whipped Hoop Cheddar Pimento Cheese with Hothouse Cucumbers and Benne Crackers

Beer Boiled Green Peanuts

Family Style Dinner Menu, served on the lawn

Lowcountry Seafood Saute with Shimp, Andouille, Clams, and Tomato Butter Sauce

Slow Cooked Anson Mills Stoneground Grits

Apple & Bourbon Glazed Heritage Pork Loin

Mascarpone Mashed Sweet Potatoes

Crispy Okra Frites & Fried Green Tomatoes, with Sauce Remoulade & Seared Lemon

Jumbo Lump Crabcakes with Bourbon Mustard Cream Sauce

Planter's Salad with Cayenne Roasted Pecans, Clemson Bleu Cheese, & Sundried Cherries

Roasted Pumpkin Salad, Cumin Toasted Pepitos, Goat Cheese& and Organic Greens