

Gloriosa at Serenbe M E N U I D E A S

Our Executive Chef is very flexible in creating the perfect menu for your rehearsal dinner or wedding reception, or even for your out-of-town brunch or bridesmaids' lunch. Chef Paul is accustomed to designing a menu based on heritage, family recipes or religious backgrounds. Below are some favorites from 2008 Serenbe weddings.

This menu would fall within our minimum price per person .

(Created based on a bride's favorite restaurant menu)

PASSED HORS D'OEUVRES

Salpicon of Beef Topped with a Chimmichurri Mousseline
In a Crispy Chalupita Cup

Heirloom Tomato Gazpacho
Served in Tiny Sip Cups

Arepas with Zamarrano Cheese and Quince Preserves
Freshly Griddled Columbian White Corn Cakes Topped with Zamarrano Cheese from Mexico and our House Made Quince Preserves

CHIPS & SALSA STATION

Blue and White Corn Tortilla Chips with a Selection of Freshly Made Salsas

- Tomato and Lime
- Mango and Pineapple
 - Black Bean
 - Guacamole

STATIONED FARE

Tomato, Avocado and Basil Salad
With a White Balsamic & Jalapeño Vinaigrette

Spinach and Pozole Tamales
With a Roasted Tomato Salsa Rioja

Chicken Tamales
With a Tomatillo Salsa

Grilled Dry Rub Fillet of Salmon
Brushed with an Orange Habañero Glaze

Grilled Sweet Corn Ravioli
Over Manchego Cream with Mild Green Chilis and Shaved Corn
Mexican Style Pintos & Rice with Fire Charred Poblano Chilis
Grilled Asparagus and Red Pepper

ACTIVE STATION

Pan Seared Lump Crab Cake
Accompanied by a Jicama and Cilantro Slaw and a Smokey Tomato Aioli

This menu would be considered an upgrade, exceeding minimum per person pricing.

PRE-FUNCTION GRAZING STATION

Fresh Melon Slices Wrapped with Prosciutto

Variety of Olives

Blackeyed Pea Hummus

With Pita Crisps, Sliced Cucumber and Feta Cheese

Peppadews Stuffed with Herbed Goat Cheese

Selection of Cured Meats

Salami ~ Bresaola ~ Capocollo

Crudités of Fresh Vegetables

With an Arugula Pesto Dipping Sauce

Tomato Basil Bruschetta

DINNER, SERVED FAMILY STYLE

Eggplant and Goat Cheese Fritters

On a San Marzano Tomato Coulis

Grilled Mushroom Ravioli with Spinach in a Boursin Cream Sauce

Roast Supreme of Chicken Stuffed with Leeks and Asiago Cheese

Pan Seared Fillet of Turbot Topped with a Ragu of Clams and Tomato

White Corn and Spring Onion Risotto

Marinated Artichoke Hearts

Grilled Asparagus and Red Pepper

Selection of Breads

With Butter

DESSERT

Selection of Cupcakes ~

Chocolate Cake with Chocolate Icing

Buttermilk Pound Cake with Caramel Icing

Red Velvet Cake with Cream Cheese Icing and Toasted Pecans

White Velvet Cake with Raspberry Buttercream Icing

This menu would fall within our minimum to mid-level price per person.

PASSED HORS D'OEUVRES

Goat Cheese Crostini with Red Onion Marmalade

Herbed Chicken Salad

On White Corn Blinis

**Onion Tartelettes with Thyme Crème Fraiche and
Pecan Smoked Trout**

STATIONED HORS D'OEUVRES

International Cheeses with Grapes and Berries

Presented with Lavosh and Artisanal Breads

Marinated Chick Pea and Arugula Salad

Chicken Saltimbocca Skewers

*Skewers of Boneless Chicken Strips Rolled with Thinly Sliced Proscuitto and Fresh Sage in
a Roasted Chicken and Sage Jus Lié*

Goat Cheese and Sun Dried Tomato Terrine with Pine Nuts and Pesto

Accompanied by Ciabatta Crostini

Wild Mushroom Risotto Croquettes

GRILL STATION

Beef Tenderloin in Catalonian Marinade

Beef Tenderloin Marinated in Garlic, Olive Oil, Saffron and Herbs and Sliced Thin

**Grilled Fillets of Pink Snapper Brushed with *Harissa* and Finished with a Citrus Honey
Glaze**

Grilled Sweet Corn Ravioli

In a Camembert Mornay Garnished with Freshly Cut Corn

Grilled Vegetable Crudités

With an Arugula and Pistachio Pesto Sauce

This menu would fall within our minimum price per person.

PASSED HORS D'OEUVRES

Miniature Crab Cakes

Topped with a Spicy Remoulade Sauce

Warm Polenta Cake Topped with Herbed Chicken Salad

Heirloom Tomato Tea Sandwiches

On Freshly Baked Bread with Chervil Mayonnaise

TUSCAN STYLE ANTIPASTO STATION

Grilled, Marinated Vegetables, Variety of Olives, Cured Meats, Caponata, Chickpea and Arugula Salad, Marinated Artichoke Hearts, Fresh Tomato and Mozzarella Salad, Mushrooms Marinated in Blackberry Vinaigrette and Fresh Tarragon, Sundried Tomato and Olive Tapenade

International Cheeses with Grapes and Berries

Presented with Flatbread, Focaccia and Grissini

Selection of Freshly Sliced Fruit

ACTIVE GRILL STATION

Grilled Brochettes of Beef Tenderloin and Mushrooms

With Horseradish Sauce

Grilled Pork Tenderloin in *Harissa* Marinade

Sliced and Served with a Pepper Jelly Sauce

STATIONED FARE

Sweet Corn Ravioli

Over a Camembert Sauce Garnished with Fresh Corn

Oven Roast New Potatoes Stuffed with Bacon and Topped with Melted Cheddar Cheese

Chilled Jumbo Shrimp with a Trio of Sauces

❖ *Arugula and Pistachio Pesto*

❖ *Spicy Cajun Cream*

❖ *Classic Cocktail*

Variety of Grilled Vegetables

Seasoned with Herbes de Provence

This menu would be considered an upgrade, exceeding minimum per person pricing.

PASSED HORS D'OEUVRES

Eggplant and Goat Cheese Fritters

Smoked Trout Mousse

On a White Corn Blini

Chicken and Heart of Palm Salad in a Passion Fruit Vinaigrette

Presented in Tiny Cucumber Cups

STATIONED HORS D'OEUVRES

Grilled Vegetable Skewers

Eggplant, Squash, Mushrooms and Tomato Grilled and Brushed with a Sweet Chili and Lime Glaze

Blackeyed Pea Hummus

Accompanied by Pita Crisps, Sliced Cucumber, Kalamata Olives and Feta Cheese

Caprese Salad

Sliced Red and Yellow Tomato with Fresh Mozzarella, Basil and Marinated Onions and Capers

Warm Shrimp and Spinach Brulée

With Buttered Crostini

Herb Roasted Tenderloin of Beef

With a Wild Mushroom Confit

Oven Roast Fingerling Potatoes

ASIAN FUSION HORS D'OEUVRES STATION

Thai Pork Noodle

Grilled Thai Seasoned Pork Tenderloin Sliced Thin and Tossed with Rice Noodles, Julienne of Peppers and Squash, Green Onion and Chopped Peanuts ~

Served Chilled in a Sweet & Spicy Peanut Sauce Enhanced with Chopped Cilantro

Freshly Rolled Sushi:

Spicy Tuna Roll, California Roll, Cucumber Roll with Wasabi Cream Cheese and Fresh Mint

Soy Sauce, Pickled Ginger, Wasabi

Pork Sui Mai

Steamed Pork Dumplings Accompanied by Ponzu Sauce

Mochiko Chicken

Strips of Chicken that are Soaked in a Sesame and Soy Sauce Marinade

Pearl Balls

Meatballs of Pork and Beef with Asian Seasonings that are Rolled in Sushi Rice and then Steamed ~ Served with a Sweet & Sour Plum Sauce

WEDDING CAKE

Buttermilk Pound Cake with a Pineapple Crunch Filling and a Vanilla Buttercream Icing

Chocolate Praline Mousse Cups

Brownie Bites with Milk Chocolate Ganache

Chocolate Dipped Strawberries

This menu would be considered an upgrade, exceeding minimum per person pricing.

PRE FUNCTION PASSED HORS D'OEUVRES

Jumbo Shrimp and Grape Tomato

With Green Olive Tapenade

Smoked Turkey Hash

In Pastry Cup Topped with Gloriosa Quince Preserves

Caponata

With Buttered Crostini

Smoked Salmon and Arugula Wrapped around Celery

Stick Stuffed with Preserved Lemon Mascarpone

PRE-FUNCTION SPECIALTY BEVERAGE

Ginger Infused Lemon Spritzer

SEATED DINNER

First Course

Pan Seared Sea Scallops on Polenta Cakes

In an Heirloom Tomato Cioppino Broth

Salad Course

Organic Field Greens with Enoki Mushrooms, Sun Dried Cranberries,

Hearts of Palm and a Garlic Cheese Crisp

White Balsamic Vinaigrette

ENTRÉE

Roast Tenderloin of Beef
With a Wild Mushroom Ragu
Pink Snapper with a Crawfish and Cornbread Stuffing
Cauliflower and White Cheddar Flan
Grilled Asparagus & Red Pepper
Honey Sesame Rolls

This menu would be considered an upgrade, exceeding minimum per person pricing.

(Menu to reflect the Bride's Home of Georgia)

FRUIT AND CHEESE STATION

A Variety of Artisanal Cheeses from Georgia
Labeled and Presented with Flatbread, Grissini and a Variety of Breads
Selection of Freshly Sliced Fruit and Berries

TAPAS STATION

Georgia Coast Blue Crab Cake
Accompanied by a Smokey Tomato Aioli
Crispy Peanut Encrusted Chicken Tenders
Brushed with Tupelo Honey Butter
Heirloom Tomato Tea Sandwiches
On Freshly Baked Bread with Gremolata Mayonnaise
Watermelon and Vidalia Onion Salad
In a Raspberry Vinaigrette Garnished with Fresh Raspberries

ACTIVE GRILL STATION

**Grilled Peach Salad with Organic Field Greens, North Georgia
Goat Cheese and Candied Pecans**
White Balsamic Vinaigrette
Lamb and Mushroom Skewers
Brushed with a Cranberry Chutney Glaze
Pork Tenderloin with a Bourbon Brown Sugar Glaze
White Corn and Scallion Risotto Croquettes

SHRIMP & GRITS STATION

Stone Ground Organic White Grits

Savannah Style Shrimp

Georgia Coast Shrimp Sautéed with Onions in a Chardonnay Cream Sauce with Low Country Seasonings

Sharp Cheddar Cheese Sauce

Apple Wood Smoked Bacon Bits

Chopped Green Onion

WEDDING CAKE

Buttermilk Pound Cake with a Rose Essence Buttercream Icing

GROOM'S CAKE

Chocolate Cake with a Milk Chocolate Buttercream Icing and Dark Chocolate Ganache

DESSERT STATION

Variety of Miniature Pies

Sweet Potato, Kentucky Derby Pecan, Coconut Meringue, Apple Pear Crisp, Peach Butter Crumb

This menu would fall within our minimum to mid-level price per person.

PRE-FUNCTION PASSED HORS D'OEUVRES

Sliced Camembert with Glazed Kumquat on Crostini

**Smoked Salmon and Cucumber Canapé
On Rye Crisp with Horseradish Mousseline**

Sweet Potato Biscuits with Shaved Ham and Apricot Mustard

Pan Seared Grits Patty topped with Smoked Turkey Hash

FAMILY STYLE DINNER

**Heirloom Tomato and Cucumber Salad with Grilled Red Onion
White Balsamic Vinaigrette**

Fried Green Tomatoes

Served with a Chunky Remoulade Sauce and Crumbled Goat Cheese



Southern Fried Supreme of Chicken

Fried on site and Accompanied by Gloriosa Pear Relish

Pan Seared Fillet of Tourbot with a Crawfish and Cornbread Stuffing

Accompanied by a Cajun Beurre Blanc Sauce

Oven Roast Fingerling Potatoes

In a Delicious Blend of Herbs and Spices

Grilled Asparagus

Macaroni and Cheese with White Truffle Oil

Collard Greens

Flavored with Smoked Turkey

Honey Wheat Dinner Rolls and Corn Muffins

With Butter

WEDDING CAKE

Buttermilk Pound Cake with Vanilla Buttercream Icing

Accompanied by a Peach and Blueberry Compote

Miniature Red Velvet Cupcakes

With Cream Cheese Icing