



LIGHT HORS D'OEUVRES

As part of the "Special Pricing Option" Pick four

- A. Vegetable tray
- B. Fruit in watermelon basket
- C. Finger sandwiches
- D. Chicken wings
- E. Cowboy caviar in filo cups
- F. Cheese, olive, with crackers tray
- G. Buffalo chicken celery sticks
- H. E. Dill cucumber bites

HEAVY HORS D'OEUVRES

Wide assortment of choices with a minimum \$25.00 per person requirement

Cold Appetizers

- Shrimp Cocktail on ice with dipping sauce \$7.50
- Smoked salmon with Lemon, capers, onions, and toast points \$5.50
- Gourmet assorted cheese display with mini crackers \$5.75
- Assorted cold cuts and sliced deli sausages with breads and condiments \$4.50
- Grilled Asparagus wrapped in Parma ham \$4.00
- Smoked Pheasants Breast Cubes \$4.50
- Feta cheese ball with multi flavored skewered imported olives \$3.00
- Assorted appetizers on garnished trays \$3.50
- Fresh Fruit display with fresh seasonal fruits and berries \$5.50
- Mimi assorted cheesecakes in various flavors \$3.50

Hot Appetizers

- Mini Crab Cakes with condiments \$6.00
- Bacon Wrapped Sea Scallops \$6.00
- Crab Ragout in puff pastry \$4.50
- Shrimp Pastry Balls with dipping sauce \$4.50
- Assorted Cajun sausages featuring alligator, crawdads & andouille \$6.25
- Traditional Chicken Wings with sour cream dipping sauce \$3.75
- Mini beef Kabobs \$4.00
- Mini Chicken Kabobs \$3.75
- Grilled Quail Legs \$4.50
- Assorted dips and salsa with chips and crackers \$2.00

EIGHT ITEM GRAND BUFFETS (50 Or more guests)

Prices start at \$29.50 per person

Low Country Boil

Fresh Gulf shrimp with all the condiments

Cajun Sausage

Red Potatoes

Corn on the cob

Sweet onions

Caesar salad and Burnt Pine coleslaw

French bread

Banana pudding or Strawberry short Cake

Tea & Lemonade

\$39.00 (May be adjusted based on shrimp market price)

Southern Fish Fry

Fried Catfish and broiled Catfish with all the condiments

French Fries

Cheese Grits

Green beans

Coleslaw

Hush puppies

Banana pudding and brownies

Tea & Lemonade

\$29.50

BBQ Pork

Barbecued pork from the Burnt Pine smoker grill

Potato salad

Baked beans

Turnip greens

Coleslaw

Rolls & buns

Lemon squares and brownies

Tea & Lemonade

\$31.50 (BBQ Chicken can be added for \$3.00)

Real Pig Picking add \$9.50

ASSORTED DINNER BUFFET: Choice of two meats, two vegetables, one starch, and one salad

Meats: Chicken (Fried or baked), Turkey, Ham, Pork Loin, and Roast Beef

Vegetables: Green beans, Turnip Greens, Broccoli, Corn, Mixed vegetables, Sweet potato casserole, and Squash casserole

Starch: Mashed potatoes, Baked potatoes, Scalloped potatoes, Rice and gravy, or macaroni and cheese

Salads: Traditional mixed, Caesar, Coleslaw, and Waldorf,

Buffet Dinners come with assorted rolls, Iced Tea & Lemonade \$ 39.00

THREE COURSE* plated and served dinner menus:

Chicken Cordon Blue

Salad, choice of field greens with mandarin oranges & kiwi (house specialty) or mixed

Assorted rolls

Chicken Cordon Blue

Wild rice pilaf

Green Beans with almonds

Fresh strawberries with a Grand Marnier wiped cream

Iced tea, coffee

\$39.00

\$45.00 with other appropriate beverages

Pork Tenderloin

Field green with artichoke hearts & blue cheese & black olives

Assorted rolls

Pork Tenderloin

Roasted potatoes

French green beans

Pecan pie

Iced tea, coffee

\$42.00

\$48.00 with other appropriate beverages

BBQ Ribs

Choice of either fancy coleslaw or mixed salad

Assorted rolls

BBQ baby back pork ribs Plantation style

Potato wedges

Corn on the cob

Pecan pie

Iced tea, coffee

\$42.00

\$48.00 with other appropriate beverages

Quail

Salad, choice of field greens with mandarin oranges & kiwi (house specialty) or mixed

Assorted rolls

Fried Quail (Famous Burnt Pine Recipe)

Wild rice pilaf

Le Sueur peas

Fresh strawberries with a Grand Marnier wiped cream

Iced tea, coffee

\$36.00

\$42.00 with other appropriate beverages

Pheasant Fillets baked with mushrooms

Salad, choice of field greens with mandarin oranges & kiwi (house specialty) or mixed

Assorted rolls

Boneless pheasant fillet a Burnt Pine classic recipe

Mashed potatoes

Small early pea pods

Fresh strawberries with a Grand Marnier wiped cream

Iced tea, coffee

\$38.00; \$44.00 with other appropriate beverages

Prime Rib

Salad, choice of either Caesar or mixed

Assorted rolls

14 oz choice prime rib

Baked potato with the trimmings

Green beans

Cheesecake with cherry compote

Iced tea, coffee

\$50.00

\$59.00 with other appropriate beverages

Rib Eye Grilled Steak

Salad, choice of either Caesar or mixed

Assorted rolls

12 oz choice Strip Steak

Baked potato with the trimmings

Sautéed mushrooms

Cheesecake with cherry compote

Iced tea, coffee

\$50.00

\$59.00 with other appropriate beverages

Osso Buco

Field green with fresh pear slices & blue cheese & toasted pecans

Assorted rolls

Veal shanks marinated and baked classic style

Risotto

Squash medley

French Patisserie

Iced tea, coffee

\$50.00

\$59.00 with other appropriate beverages

***GOURMET GRAND ADDITIONS:**

*Three courses turned into a Four Course meal with appropriate Appetizer or Starter add \$9.50

* Three courses turned into a Five Course meal with appropriate Appetizer or Starter and a Soup course add \$15.00



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