

Rehearsal Brunch Menu \$35pp++

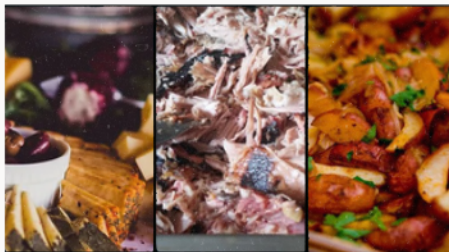
SALAD COURSE - (SELECT ONE)
THE GRANDE - GREENS, FETA, BERRIES, CANDIED WALNUT
CLASSIC CAESAR

ENTREE (SELECT TWO)
CHICKEN AND WAFFLES
SMOKED GOUDA AND VEGGIE FRITATTA
MAPLE BOURBON BACON
SOUTHERN STYLE BISCUITS AND SAUSAGE GRAVY
SHRIMP AND GRITS

SIDES (SELECT TWO)
ROASTED POTATOES WITH PEPPERS AND ONIONS
STONE GROUND GRITS WITH SMOKED GOUDA
SWEET POTATO CASSEROLE
CARVED FRUIT PLATTER
YOGURT AND HOUSE MADE GRANOLA
SOUTHERN SAUSAGE FONDUE WITH BISCUITS

BREADS AND PASTRIES (SELECT ONE)
FRESH BAKED SCONES - SWEET AND SAVORY
CROISSANT - PLAIN, CHOCOLATE, BERRY AND CREAM
BLUEBERRY MUFFINS

ICED TEA, HOT TEA, COFFEE



Petals Edge Floral

We are ready to set your table and welcome guests!

Rehearsal dinner centerpieces start at \$65

Photo backdrops start at \$200 and include props

Personalized menus start at \$1.25

Individual Place cards start at \$1pp

Personalized welcome signs start at \$50

Easel rental starts at \$25

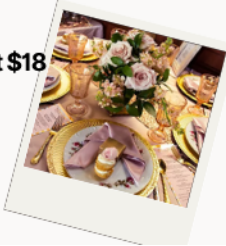
Buffet arrangements start at \$75

Charger plates \$1.25

Linen napkins \$1.25

Specialty Table Linens start at \$18

Bloom Bars start at \$250



Rehearsal Dinner Menus \$30pp++
We put together the perfect combinations for your event!

BARBECUES AND PICNICS (SELECT ONE)
Pulled Chicken & Pork BBQ
OR ½ Pound Hamburger & Angus Beef Hot Dog
OR BBQ Chicken Breast & 1/2 Pound Hamburger

INCLUDES: BAKED BEANS, POTATO SALAD, ROLLS, AND
CHOICE OF GARDEN SALAD, FRUIT SALAD, PASTA SALAD,
COLESLAW, ICED TEA AND LEMONADE

SOUTH OF THE BORDER (Select one)
STARTER COURSE: HOUSE CHIPS AND SALSA (SEAFOOD
CEVICHE ADD \$2.00)

**GRILLED FAJITA BAR - CHOICE OF 2: GRILLED CHICKEN,
STEAK, PORK, OR SEASONAL VEGETABLES**

**QUESADILLA—CHOICE OF GROUND BEEF, CHICKEN, OR PORK
FLOUR TORTILLAS,+ JACK CHEESE AND BAKED IN A CREAMY
WHITE SAUCE**

INCLUDES: SPANISH RICE, REFRIED BEANS, GARDEN SALAD,
SOUR CREAM, SHREDDED LETTUCE, CHEESE, SALSA, ICED
TEA

AN ITALIAN TABLE (Select One)
STARTER COURSE: ANTIPASTO PLATTER, SEASONAL FRUIT
PLATTER

**RIGATONI BOLOGNESE
OR CAJUN CHICKEN PENNE
OR MEAT OR VEGGIE LASAGNA**

INCLUDES: GARDEN OR CAESAR SALAD, GRILLED
VEGETABLES, GARLIC BREAD, ICED TEA

ALL MENUS SUBJECT TO CHANGE WITHOUT NOTICE

Why partner with us?

One primary contact for a streamlined experience

One contract and payment for experience

Delivery fee waived from Petals Edge Floral when
booked with A Grande Event - saves \$100's!

WWW.AGRANDEEVENT.COM
EVENTS@AGRANDEEVENT.COM
WWW.PETALSEDGEFLORAL.COM



CATERING | FLORAL DESIGN | COORDINATION

Wedding Production and Design

Seamless - Elevated - Unforgettable

A Grande Event - One team to bring your vision to life with a
stress free approach.

Offering over 20 years experience in the event industry, our
teams focus is customer satisfaction and the production of
cohesive design forward experiences.

Elevated Culinary Experience
Personalized Floral Design and Installation
Professional Wedding Coordination
Professional DJ/EMCEE
Event professional referrals



Experience Options

Buffet setup Included in price
 Menu customization available
 Professional Event Planner available for a stress free event
 Linens, glassware, dinnerware can be added on
 Servers available at \$180 per server
 DJ Emcee for your wedding and reception referral
 Photographer and videographer referrals
 Bar Service referral

Petals Edge Floral

Average bridal bouquet \$225
 Average bridesmaid bouquet \$75
 Average Corsage \$30
 Average Boutonniere \$12
 Tall Centerpiece begin at \$225
 Table Centerpieces begin at \$75
 Meadow Arrangements begin at \$225
 Photo backdrops begin at \$250
 Ceremony burst begin at \$175
 Wedding stationary begins at \$1.25



FARM TO TABLE WEDDING \$40pp++

FIRST COURSE

RUSTIC BREADS SERVED WITH DIPPING OILS AND OLIVE SELECTION

SALAD COURSE SELECT ONE

MIXED FIELD GREENS WITH SHAVED VEGGIES, FETA
 MIXED FIELD GREENS WITH TOMATOES, CUCUMBERS, EGG, RED ONION AND BACON

ENTREES SELECT TWO

MEMPHIS RUB CHICKEN WITH HOUSE BBQ SAUCE
 POT ROAST WITH POTATOES AND CARROTS
 HOMESTYLE MEATLOAF
 BUTTERY CHICKEN RUSTICA
 ISLAND RUB PORK
 COUNTRY HAM WITH SWEET CITRUS GLAZE
 PERFECTLY SEASONED PAN SEARED TILAPIA

SIDES SELECT TWO

BRAISED GREENS WITH HAM HOCK
 HOPPIN' JOHN WITH BLACK EYED PEAS
 GREEN BEAN AND CORN SUCCOTASH WITH BASIL
 CREAMY MASHED POTATOES
 HOMEMADE MAC'N CHEESE
 SWEET POTATO PUREE WITH PECAN TOPPING
 GRILLED ROOT VEGETABLE MEDELY

SERVED WITH BREAD, ICED TEA AND FRESH MADE LEMONADE

Friday Evening Pricing 30 Person minimum
 \$7,074.00 FOR 30 PEOPLE \$82.11 PP OVER 30

Saturday Evening Pricing 50 Person Minimum
 \$8,782.00 FOR 50 PEOPLE \$82.11 PP OVER 50

NOTE: PP PRICING INCLUDES ADDITIONAL FOR FOOD, TABLES, CHAIRS, LINENS AND FLORAL



GRAZING MENU WEDDING \$45pp++

APPETIZERS CHOOSE 2

BLT SLIDERS WITH AVOCADO
 CAPRESE SALAD SKEWERS
 MINI LOADED POTATOES
 MINI PULLED PORK SLIDERS
 SEARED BEEF CROSTINI WITH HORSERADISH SAUCE
 MEMPHIS RUBBED CHICKEN SATAY
 MINI LUMP CRABCAKES WITH REMOULADE ADD \$4PP

DIPS AND SPREADS CHOOSE 1

HOT SPINACH AND ARTICHOKE
 GARLIC HUMMUS
 OLIVE TAPENADE
 PIMENTO CHEESE AND BACON JAM
 BRIE EN CROUTE
 SALSA AND GUACAMOLE WITH CHIPS
 SMOKED SALMON AND LEMON
 SOUTHERN SAUSAGE FONDUE WITH BISCUITS

ACTION STATION (INCLUDES 2 SIDES)

HERB CRUSTED BEEF TENDERLOIN—Market price
 OVEN ROASTED TURKEY
 CAJUN CHICKEN PENNE PASTA
 MANGO CHUTNEY GLAZED HAM
 ISLAND RUB PORK LOIN
 SHRIMP AND GRITS ADD ON \$3PP++

SIDES

CITRUS GRILLED VEGETABLES
 SWEET POTATO PUREE
 CREAMY MASHED POTATOES
 GREEN BEAN AND CORN WITH BASIL
 SOUTHERN GREEN BEANS
 MAC N CHEESE

Friday Evening Pricing 30 Person minimum
 \$7,263.00 FOR 30 PEOPLE \$88.41PP OVER 30

Saturday Evening Pricing 50 Person Minimum
 \$9,097.00 FOR 50 PEOPLE \$88.41PP OVER 50

