

Emerywood Weddings

If there is one day in your life that should be glorious, it is your wedding day. Whether you are planning an elaborate summer affair for 400 or an intimate celebration in your own home, every detail must reveal the importance of the day. Emerywood Fine Foods is committed to the success of your event. Allow our dedicated staff and talented culinary team to create the wedding of your dreams. We take pride in our culinary abilities providing you with menu choices which are made from scratch. Emerywood offers standard menus or will customize menus to suit your taste just for your glorious occasion.

Emerywood Fine Foods is owned & operated by Sarah Adeline Keith at
130 West Lexington Avenue, High Point, NC 27262

Emerywood has been in business for over 8 years serving the Triad.

Simple Elegance Menu

- Crudités Platter with a Variety of seasonal dips
- Artichoke Dip or Spinach Dip with Garlic Pita Chips
+ \$1.25 per person to include both items
- Southwestern Pasta Salad or Cheese Tortellini Provencal Salad
+ \$1.25 per person to include both items
- Tomato Basil Platter marinated with Olive Oil, Balsamic Vinegar, Garlic, Salt and Pepper or Artichoke Salsa w Blue Corn Chips
+ \$2.00 per person to include both items
- Brie with Fresh Raspberries and Blackberries with Crackers
- Grilled Chicken Skewers with a variety of dipping sauces
- Spiral Ham with Pineapple Chutney, Dill Mayonnaise, Honey Mustard and Mayonnaise and Rolls or Marinated Flank Steak Skewers with Spicy Peanut Sauce
+ \$2.50 per person to include both items

\$19.95 per person

A little Flare

- Crudités Platter with a Variety of seasonal dips
- Artichoke Dip or Spinach Dip or Crab dip w/ Garlic Pita Chips
+ \$1.25 per person to include both items
- Cheese Tortellini Provencal Salad or Feta Orzo Pasta Salad
+ \$1.25 per person to include both items
- White Bean Dip w/ Garlic Pita Chips or Artichoke Salsa w/
Blue Corn Chips
+ \$2.00 per person to include both items
- Feta Basil Spread with Kalamata Olive Tapenade Crustini
- Fresh Seasonal Fruit and Cheese Platter w/ Assorted Crackers
- Grilled Chicken Skewers with a variety of dipping sauces
- Chilled Jumbo Shrimp Cocktail or Asian Jumbo Shrimp Kabobs
or Bacon Wrapped Scallops or Scallops Ceviche
+ \$3.00 per person to include both items
- Smoked Salmon Platter with Assorted Breads with Cream
Cheese, Red Onions, Capers, Whole Grain Mustard, Wasabi
Mayonnaise, and Dill Mayonnaise
- Shaved Rare Roast Beef with Rolls and Sauces

\$25.95 per person

Premier

- Crudités Platter with a Variety of seasonal dips
- Artichoke Dip or Spinach Dip or Crab Dip w Garlic Pita Chips
+ \$1.25 per person to include both items
- Bow-Tie Pasta Salad with Seasonal Julienne Vegetables
- Grilled Orange Sesame Asparagus* or Grilled Portabella Mushrooms with Red Pepper Harissa
+ \$2.25 per person to include both items
- Rosemary Goat Cheese and Feta Basil Spread with Kalamata Olive Tapenade Crustini
- Fresh Seasonal Fruit and Cheese Platter w/ Assorted Crackers
- Grilled Chicken Skewers with a variety of dipping sauces
- Petit Crab Cakes with Caper Remoulade, Homemade Cocktail Sauce and Dill Mayonnaise
- Chilled Jumbo Shrimp Cocktail or Asian Jumbo Shrimp Kabobs
- Bacon Wrapped Scallops or Scallops Ceviche
- Grilled Beef Tenderloin with Rolls and Horseradish Mayonnaise, Whole Grain Mustard and Caramelized Onions

\$39.95 per person

Carving Stations:

- ❖ Roasted Turkey \$3.50 per person
- ❖ Honey Ham \$3.50 per person
- ❖ Roast Beef \$4.50 per person
- ❖ Pork Tenderloin \$4.50 per person
- ❖ Beef Tenderloin \$8.00 per person

* all additional meats will come with rolls and/or crackers with appropriate condiments

* additional server cost will apply for carving stations

Other menu options:

Smoked Salmon Platter

Smoked Seafood Platter

Shrimp Kabobs

Fresh Fruit and Cheese

Flank Steak Skewers with Peanut Sauce

Pimento Cheese Platter

Artichoke and Red Pepper Dip

Spicy Spinach Dip

Anti-Pasta Platter – Italian or Mediterranean

Fresh Brie and Berries

Deviled Eggs and Caviar

Feta Spread w/ Olive Tapenade Crustini

Roasted Red Pepper Goat Cheese Crustini

Herb Marinated Feta and Olives

Petit Crab Cakes

Jumbo Shrimp w/ Asian Dipping Sauces

Rosemary Goat Cheese Crustini

Pate w/ Apricot Chutney

Mozzarella, Tomatoes and Fresh Basil

Fresh Mussels Salsa

Fresh Guacamole with Homemade Chips

Fresh Salsa with Blue Corn Chips

Crab Dip with Pita Chips

Marinated Mushrooms

Cheddar Tomato Fondue

White Bean Garlic Dip

Clam and Bacon Dip with Pita Chips

Steamed Mussels with Garlic Tomato Butter

Grilled Beef Tenderloin with Rolls & Sauces

Cranberry Walnut Chicken Salad Sandwich

* ask about our large variety of soups

Beverages:

- Tea - \$1.00 per person
- Coke, Sprite, Diet Coke - \$1.00 per person
- Coffee - \$1.25 per person
- Wedding Punch - \$1.50 per person
- Wine and Beer on and off premises
- Bar set up available at 1.00 per person (\$50 minimum)

Supervisor \$20.00 per hour – Bartender(s) \$15.00 per hour - Server(s) \$15.00 per hour –

* Each of the wedding packages offered include a champagne toast

* All food tables are decorated including assorted votives

* 7% sales tax