

# ABERDEEN —FARM—

## Set Out Hor 'D Ouevres

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PAN-SEARED SCALLOPS WRAPPED WITH BACON  
FRESH FIGS WITH GORGONZOLA WRAPPED WITH CHARLES HENRY  
GRAY COUNTRY HAM FINISHED WITH BALSAMIC DRIZZLE  
LOCAL OYSTERS RAW AND STEAMED WITH COCKTAIL

## Family Style Dinner

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HAND CUT RIBEYES GRILLED AND TOPPED WITH MAITRE D' BUTTER  
PAN-SEARED TUNA WITH FRESH AVOCADO, TOMATOES AND ARUGULA  
FINISHED WITH GREEN GODDESS AND BASIL AIOLI  
CHARRED GREEN BEANS

## Breakfast

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BACON & SAUSAGE  
FARM FRESH EGGS  
GRITS & BISCUITS  
FRESH FRUIT  
CINNAMON ROLLS

# ABERDEEN —FARM—

## To Begin

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LOCAL OYSTERS RAW AND STEAMED WITH COCKTAIL  
PAN SEARED MINI CRAB CAKES WITH CREOLE REMOULADE

## Salad Course

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MIXED GREENS WITH PAN SEARED QUAIL,  
CRUMBLLED CHEVRE, PEANUTS, SMITHFIELD COUNTRY HAM  
AND CRANBERRY BALSAMIC VINAIGRETTE

## Family Style Dinner

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PHEASANT MILANESE WITH SAUCE CHASSEUR  
HERB STUDED VENISON  
WITH RED ONION MERLOT JAM AND CRISPY LEEKS  
PRESSED DUCK WITH CHERRY PORT REDUCTION  
ASSORTED ROASTED VEGETABLES  
TO INCLUDE BRUSSEL SPROUTS, CARROTS AND BROCCOLI  
CANDIED SWEET POTATOES WITH TOASTED WALNUTS  
FRESH BAKED BREAD WITH MAÎTRE D' BUTTER

## Dessert Course

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PECAN ROULADE WITH PRALINE MOUSSE, TWICE FIRED MYER'S RUM  
GLAZE, SUGARED PECANS AND VANILLA BEAN ICE CREAM



## Monday

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### TO BEGIN

CHARCUTERIE BOARD TO INCLUDE  
ASSORTED SALAMIS, CHEESES,  
PICKLES, STONEGROUND MUSTARD  
AND CRACKERS

### DINNER

ELK CHOPPED STEAK WITH  
MUSHROOMS, ONIONS & NATURAL  
PAN GRAVY, SMASHED YUKONS,  
GREENBEANS WITH FATBACK

## Tuesday

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### BREAKFAST

SCRAMBLED EGGS, BACON & SAUSAGE,  
GRITS, BISCUITS & CINNAMON ROLLS

### LUNCH

SANDWICHES & CHIPS

### DINNER

LOCAL VENISON FROM THE FARM,  
CHILI, GRILLED SAUSAGES, CEASAR  
SALAD, AND FRESH CORN BREAD

## Wednesday

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### BREAKFAST

SCRAMBLED EGGS, BACON, SAUSAGE, COUNTRY GRITS, AND BISCUITS

### LUNCH

CHILI, BBQ AND COLESLAW

### DINNER TO BEGIN

STEAMED LOCAL OYSTERS WITH FRESH COCKTAIL SAUCE

### DINNER - MAIN

MIXED GREENS W/ PEANUTS, CHEVRE, SMITHFIELD HAM, FINISHED  
WITH CHAMPAGNE BALSAMIC VINAIGRETTE  
FRIED PORK CHOPS W/ SAUCE CHASSEUR, SCALLOPED YUKONS, ROASTED VEGGIES

## Thursday

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### BREAKFAST

BISCUITS & GRAVY AND EGGS