



CrestWeddings.com

Table Displays

A "Table Display" is a grand themed tiered station including various dishes. Table Displays are most effective when larger groups want something a bit more dramatic for their guests.

Prices are for 50 Guest minimum

Barbecue Grand Slam Table

Our own Hickory Smoked Chopped Pork Barbecue, Smoked Chicken breasts and Kansas City BBQ Ribs accompanied with an array of homemade sauces including Smokey Red BBQ Sauce, Honey-mustard BBQ, Eastern Carolina BBQ and Red Headed Hot sauce. No BBQ would be complete with out freshly baked biscuits and cornbread. Served with your choice of two sides.

Blue Ridge Sunrise Table

Greet the day with the best that our Mountains have to offer... Baked Cage Free local Egg Casserole with Fresh Goat's cheese, Spring onions and smoked rainbow trout. Fresh seasonal berries with sweet cream. Buttermilk biscuits with homemade applesauce, whipped butter and fruit preserves your choice of two Breakfast sides. Orange juice, Apple cider

Boutique Creamery Cheese Table

Western North Carolina and the surrounding area has become a hotspot for small, owner-operated cheese producers. We select

from some of our favorites like Clemson Bleu cheese and Spring Hill Farms goat's cheese, toss in some Amish Cheddar and accompanied with crackers, lavash and berries in season.



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Clubhouse Table Display

A lavishly decorated, tiered display to highlight any reception, gathering or cocktail event. We used elevations along with contrasts in colors and flavors to create the table presentation. The food will actually become its own centerpiece.

The table includes sliced deli meats such as sugar cured ham, smoked turkey, roast beef and an assortment of rolls for building

sandwiches. Sliced cheeses and a variety of condiments complete

this portion of the package.

Next, we use elevations to artfully display the fresh fruit and vegetable section of the table. Grilled vegetables, carrots, broccoli, cauliflower, celery and chef's choice vegetable salad are presented with a caramelized onion ranch dip. This is complemented with an extravagant array of fresh seasonal fruits with your choice of either chocolate velvet or cinnamon yogurt dipping sauce. This grand display is most certainly pleasing to the eye as well as the palate.

We also display an assortment of gourmet crackers with whole and cubed cheese including mild cheddar, smoked gouda, swiss, and baked brie with puff pastry.

We complete the table with your choice of any two of the following:

Your choice of any one of our Meatball flavors

Your choice of one of our Chicken Wing flavors

Baked Spinach and Artichoke Dip with pita chips.



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Harvest Table

A Grand, Tiered display of cut fruit, various cheeses, dips and spreads, breads and meats, grilled vegetables and composed salads. Full of variety and reflective of the season, this table offers something for everyone. A typical table might include the following:

-Baked Brie, Three Composed Salads, Spinach-Artichoke dip, Cut Fruit, Grilled and Fresh Vegetables. Olives, Relishes and marinated vegetables. Hummus, Roasted Onion Ranch dip, Various Cheeses with crackers, sliced deli meats, Pita chips, And grilled flat bread.

*there is a minimum of 50 guests to have a harvest table.

Jaguar Moon Chili Table

A burst of Equatorial colors and flavors centered around three hearty and unique chilies.

Tomatillo Chili with Shrimp, lime and Ancho chilies.

White Bean Chili with Smoked Turkey and Serano chilies.

Black Bean Chili with Venison and Poblano chilies.

These three unique pots of chili are surrounded with Fried flour Tortilla shells, shredded cheese, olives, tomatoes, roasted corn, Pineapple, tomatillo and coyote salsas and multicolored corn chips.

This fiery display is accented with various colorful tropical fruits.



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Stuffed Suckling Pig Table

A 50-60 pound whole Suckling Pig makes a dramatic display, no matter which version of this Table you select. Each of these Tables displays has been designed to reflect a different culture’s interpretation of a Celebratory Pig Roast. Enough for approximately 50-60 Guests.

Cuban Lechon Asado

Slowly roasted with garlic, onions and olive oil, this pig is presented with Platanos Fritos (Fried Plantains), Black beans with rice, tropical fruits, soft rolls, pickled cabbage and Mojo sauce.

Kalua Pua'a

*Polynesian Roast Pig with a Pineapple-Brown sugar glaze
Accompanied with Grilled pineapple, yam casserole, yucca with lime
and coconut milk also corn pudding. All of this is presented with cut fruit,
soft rolls and various sauces.*

Piedmont Pig Pickin'

*Hickory Smoked Pig with Various BBQ sauces, Brunswick stew, coleslaw,
cornbread and buttermilk biscuits with apple butter, molasses and honey
butter.*