



PLATED

- \$55 - 3 APPETIZERS, 1 SALAD, BREAD, 2 ENTRÉE OPTIONS, 2 ACCOMMODATING SIDES
- \$65- 5 APPETIZERS, 1 SALAD, BREAD, 3 ENTRÉE OPTIONS, 2 ACCOMMODATING SIDES

BUFFET/FAMILY STYLE

- \$55 - 3 APPETIZERS 1 SALAD, BREAD, 2 ENTRÉE OPTIONS, 2 ACCOMMODATING SIDES
- \$65 - 5 APPETIZERS, 1 SALAD, BREAD, 3 ENTRÉE OPTIONS, 3 ACCOMMODATING SIDES



SALADS

CAPRESE, FRESH MOZZARELLA, ROMA TOMATOES, OLIVE OIL, BASIL PESTO, AND BALSAMIC VINEGAR

COBB SALAD, CORN, BACON, BLUE CHEESE, AND AVOCADO

WARM SPINACH SALAD WITH ROASTED PEPPERS, BACON, GOAT CHEESE AND BALSAMIC VINEGAR

CAESAR SALAD WITH HOMEMADE CROUTONS

BABY GREEN SALAD WITH CRISPY VEGETABLES AND DRESSING OF CHOICE

DRESSINGS: CREAMY BALSAMIC, RANCH, CAESAR, HOUSE VINAIGRETTE, ITALIAN, POPPYSEED

BREAD

ARTISAN BREAD

FOCCACIA

FRENCH BREAD

ASSORTED DINNER ROLLS: MULTIGRAIN, ROSEMARY, WHITE, CHIVE

GARLIC BREAD

ENTRÉES

CHICKEN:

CHICKEN THIGHS WITH BACON, MUSHROOMS, SHALLOTS, AND PAN JUS

GRILLED CHICKEN WITH CREAMY PESTO SAUCE

CHICKEN CORDON BLEU

ASIAN STYLE CHICKEN BREAST WITH MANDARIN ORANGES, RICE NOODLES AND SCALLIONS

CHICKEN FLORENTINE

GRILLED CHICKEN MARSALA

BBQ BAKED CHICKEN

GARLIC CHICKEN BREAST WITH SUNDRIED TOMATO PESTO AND RICOTTA SAUCE

CATERING



ENTREES

BEEF & PORK

STEAK TIPS WITH DEMI GLAZE OR COMPOUND BUTTER

SLOW ROASTED ROAST WITH AU JUS AND HORSERADISH SAUCE

MARINATED BEEF MEDALLIONS OVER ARUGULA WITH BLEU CHEESE

BLACKENED BEEF MEDALLIONS WITH STILTON BUTTER

BLACK AND BLUE NY STRIP WITH FRIED ONIONS

BEEF AND VEGETABLE KABOBS

BEEF LASAGNA

GRILLED BOURBON MARINATED PORK LOIN WITH ROASTED RED ONIONS AND PEPPERS

NORTH CAROLINA STYLE PULLED PORK BBQ

HONEY MUSTARD CRUSTED PORK LOIN WITH CARAMELIZED MUSHROOMS

SEAFOOD

LOUISIANA STYLE SEAFOOD GUMBO

CRAB CAKES WITH TUSCAN REMOULADE

ASIAN SALMON WITH RICE NOODLES AND CITRUS CHUTNEY

BACON WRAPPED JUMBO SHRIMP WITH CARAMELIZED VIDALIA ONION PUREE

SHRIMP AND GRITS

SHRIMP SCAMPI OVER RICE OR PASTA

VEGETARIAN:

VEGETABLE LASAGNA

PENNE PASTA WITH FIRE ROASTED SUNDRIED TOMATOES AND A PESTO CREAM SAUCE

GNOCCHI IN A VODKA SAUCE

RICOTTA SPINACH TORTELLINI IN A PARMESAN CREAM SAUCE

LEEK & RICOTTA FRITTATA

STUFFED PORTABELLO MUSHROOMS

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SIDES

RUSTIC ROASTED VEGETABLE MEDLEY

GREEN BEANS TOSSED IN SUN-DRIED TOMATO BUTTER

GREEN BEAN CASSEROLE

BROCCOLI WITH CHEESE SAUCE

GRILLED ASPARAGUS (SEASONAL)

GARLIC BRUSSELS SPROUTS

BAKED BEANS

COLE SLAW

CORN ON THE COB (SEASONAL)

BROCCOLI SALAD

ROASTED GARLIC MASHED POTATOES

MASHED POTATOES

FINGERLING POTATOES WITH LEMON AND THYME

FOUR CHEESE SCALLOPED POTATOES

BAKED POTATOES

BAKED POTATO BAR* (EXTRA CHARGE APPLIED)

MASHED POTATO BAR* (EXTRA CHARGE APPLIED)

JEWELED JASMINE RICE

WILD MUSHROOM RICE PILAF

PASTA TOSSED WITH HERB GARLIC OLIVE OIL

COOL CUCUMBER SALAD

POTATO SALAD

MACARONI SALAD

MAC N CHEESE

SIDES