

buffet meals

ALL MENUS CAN BE CUSTOMIZED TO SUIT YOUR NEEDS



DINNER ENTREES

COQ AU VIN - CHICKEN SLOW COOKED IN A BROTH OF WHITE WINE, FRESH GARLIC, BABY CARROTS, PEARL ONIONS, BUTTON MUSHROOMS, AND FRESH HERBS

CHICKEN CORDON BLEU - LIGHTLY BREADED CHICKEN BREASTS STUFFED WITH MELTED CHEESE AND HAM

SMOKED CHICKEN BREASTS WITH BARBECUE SAUCE - SMOKED ON A HICKORY PIT FOR HOURS AND THEN TOPPED WITH OUR HOMEMADE BARBECUE SAUCE

MANGO AND HERB STUFFED CHICKEN - ISLAND SPICES AND FRESH DICED MANGO CREATE A WONDERFUL FILLING

SMOTHERED CHICKEN BREASTS - SMOTHERED IN BAKED APPLES AND FRENCH BRIE

MOUNTAIN CHICKEN - TOPPED WITH CHEDDAR CHEESE, CRUMBLERED BACON, AND HOUSE SEASONING

HERB ROASTED CHICKEN BREASTS - SEASONED WITH OUR HOUSE MIXTURE OF HERBS INCLUDING GARLIC, ROSEMARY, AND FRESH THYME

TUSCAN CHICKEN - CHICKEN BAKED IN A SPINACH AND ARTICHOKE CREAM SAUCE

ITALIAN HERBED CHICKEN BREASTS - TOPPED WITH FRESH TOMATO AND BASIL LEAF SALSA

TERIYAKI GLAZED CHICKEN WITH PINEAPPLE SLICES - SUCCULENT CHICKEN BREASTS OVEN ROASTED IN A HOMEMADE TERIYAKI GLAZE TOPPED WITH BAKED PINEAPPLE SLICES

MOJITO CHICKEN - BAKED CHICKEN GLAZED WITH A DELECTABLE CONCOCTION OF DARK RUM, MINT, AND FRESH LIME

LASAGNA BIANCO - CHICKEN COOKED IN AN ITALIAN WHITE SAUCE LAYERED WITH SPINACH AND ARTICHOKE IN RICOTTA CHEESE AND TOPPED WITH PARMESAN CHEESE

TRADITIONAL LASAGNA BOLOGNESE - MADE WITH LAYERS OF BEEF, RICOTTA, MOZZARELLA, AND OUR HOMEMADE SICILIAN TOMATO SAUCE

SLICED WHOLE PORK LOIN - SLOW ROASTED PORK TENDERLOIN SEASONED WITH OUR HOUSE MIXTURE OF HERBS AND SPICES

SLICED VANILLA HONEY HAM - GLAZED WITH A HOMEMADE HONEY MAPLE GLAZE

WHOLE OR CARVED SMOKED TURKEY - TRADITIONAL BAKED TURKEY SEASONED WITH OUR HOUSE BLEND AND SERVED WITH A FRESH CRANBERRY SALSA

LEG OF LAMB - SLOW ROASTED WITH ROSEMARY AND HERBS SERVED WITH FRESH MINT COMPOTE

HERB ENCRUSTED BEEF TENDERLOIN - SERVED WITH HORSE RADISH CREAM

BEEF WELLINGTONS - BEEF TENDERLOIN WITH A MUSHROOM DUXELLE WRAPPED IN A PUFF PASTRY

SLICED HERB RUBBED ROAST BEEF - SERVED WITH HORSE RADISH AND AU JUS

SMOKED BEEF BRISKET - SERVED WITH A SIDE OF BARBECUE SAUCE OR BROWN GRAVY

BEEF BOURGUIGNONNE - TENDER PIECES OF BEEF IN A BOURGUIGNONNE SAUCE OVER EGG NOODLES

CHILE GLAZED SALMON - GLAZED IN A LIGHT SWEET ASIAN CHILE SAUCE

HERB ENCRUSTED TILAPIA - BAKED FRESH TILAPIA COATED IN A PARMESAN HERB CRUST

GRILLED CITRUS SHRIMP SKEWERS - GULF SHRIMP BASTED IN A CITRUS VINAIGRETTE

SHRIMP SCAMPI - SHRIMP IN OLIVE OIL, GARLIC, BUTTER, AND SPICES

CRAB CAKES - HANDMADE CRAB CAKES WITH A HOMEMADE REMOULADE CREAM

SHRIMP CAKES - HANDMADE SHRIMP CAKES MADE WITH JAPANESE PANKO BREADCRUMBS



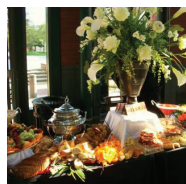
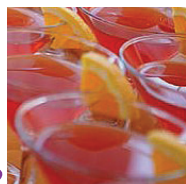
A Silverware Affair

CATERING

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SALADS

SALAD MARTINIS

GUESTS CHOOSE TOPPING LIKE TOASTED WALNUTS, MANDARIN ORANGES, TOMATOES, FRESH MOZZARELLA BALLS, OLIVES, CHEESES, CROUTONS, AND DRESSINGS OR HAVE THE TOPPINGS PREARRANGED BY OUR STAFF ON SKEWERS IN THE GLASSES JUST LIKE OLIVES FOR THE MARTINI!

FRESH GARDEN SALAD

RANCH, BLEU CHEESE, ITALIAN VINAIGRETTE, FRENCH, OR HONEY MUSTARD

ORGANIC BABY SPRING GREENS, GORGONZOLA, CANDIED WALNUTS, RASPBERRIES, BALSAMIC VINAIGRETTE

ITALIAN CAESAR SALAD,

CREAMY CAESAR DRESSING, CROUTONS, FRESH SHAVED PARMESAN

VINE RIPE TOMATO AND FRESH MOZZARELLA SALAD, FRESH BASIL, BALSAMIC REDUCTION

HOMEMADE GREEK SALAD, FETA, KALAMATA OLIVES, RED ONION, PEPPERONCINIS

WILTED SPINACH SALAD, FRESH STRAWBERRIES, WARM BACON VINAIGRETTE

ITALIAN BASIL PESTO PENNE SALAD

CHILLED ASPARAGUS SALAD WITH CHEVRE, CARAMELIZED ONIONS, AND A TARRAGON AIOLI

BEET SALAD WITH CHEVRE AND FRESH CHIVE DRIZZLE

ROASTED VEGETABLE SALAD WITH A CHIVE VINAIGRETTE

STARCHES

SOUTHERN GRITS OR MASHED OR SWEET

POTATO MARTINI BAR

GUESTS TOP THEIR OWN MARTINI GLASSES FULL OF MASHED OR SWEET POTATOES OR SOUTHERN GRITS WITH CHEESE, BUTTER, BACON, SCALLION, PETITE SHRIMP, BROWN SUGAR, ETC.

CREAMY SCALLOPED POTATOES

ROASTED NEW POTATOES WITH FRESH HERBS AND SEA SALT

TWICE STUFFED BAKED POTATOES

ROASTED THYME AND SEA SALT FINGERLING POTATOES

ROASTED SWEET POTATOES, PURPLE PASSION POTATOES, AND GALA APPLES

CHEDDAR OR GARLIC HOMEMADE MASHED POTATOES

HERBED RICE PILAF

SMOKED GOUDA GRITS

PENNE PASTA W/GARLIC AND OLIVE OIL, TOMATO, OR CREAMY MUSHROOM ALFREDO SAUCE

SIDES

BUTTER AND WHITE WINE SAUTÉED MUSHROOMS

SEASONED VEGETABLE MEDLEY

ROASTED VEGETABLES – SQUASH, ZUCCHINI, ROASTED PEPPERS AND ONIONS

FRENCH STYLE ORANGE INFUSED GREEN BEANS

SOUTHERN STYLE GREEN BEANS

SQUASH AND ZUCCHINI GRATIN

BROCCOLI CHEESE BAKE

BAKED LEMON BUTTER ASPARAGUS

GLAZED CARROT AND PEARS

ORANGE GLAZED SNOW PEAS



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TUSCAN

COCKTAIL HOUR HORS D'OEUVRES

ARTICHOKE BRUSCHETTA AND TOMATO BRUSCHETTA

ASSORTED GREEN AND BLACK OLIVES

ROASTED RED PEPPER SPREAD WITH RUSTIC BREADS AND CRACKERS

ASSORTED DOMESTIC AND INTERNATIONAL CHEESES

PEARS AND FIGS WRAPPED IN PROSCUITTO DRIZZLED WITH BALSAMIC REDUCTION

DINNER BUFFET

ORGANIC BABY SPRING GREENS WITH AN ITALIAN VINAIGRETTE

FRESH HEIRLOOM TOMATOES WITH FRESH MOZZARELLA SLICES

PENNE PASTA AND SPAGHETTI WITH MARINARA AND CREAMY MUSHROOM ALFREDO SAUCE, FRESH BASIL, AND SHAVED PARMESAN

SICILIAN MEATBALLS IN A TOMATO CREAM SAUCE

TUSCAN HERBED BAKED CHICKEN IN A SPINACH AND ARTICHOKE CREAM SAUCE

ROASTED VEGETABLES - SQUASH, ZUCCHINI, ONIONS, PEPPERS

ASSORTED BREADS WITH SEASONED OLIVE OIL

ITALIAN

COCKTAIL HOUR HORS D'OEUVRES

HOMEMADE SPINACH AND ARTICHOKE DIP WITH TORTILLA CHIPS

ITALIAN TOMATO AND BASIL BRUSCHETTA

CRAB AND CHEESE STUFFED MUSHROOM CAPS

DINNER BUFFET

ITALIAN GARDEN SALAD

SICILIAN CHICKEN PARMESAN OR BEEF AND BURGUNDY WINE SAUCE

HOMEMADE LASAGNA OR MANICOTTI

ROASTED ITALIAN VEGETABLES • FRESH BAKED GARLIC BREAD

NEW ORLEANS CAJUN FEST

COCKTAIL HOUR HORS D'OEUVRES

CAJUN PEEL AND EAT SHRIMP

MINI MUFFALETTAS • SEAFOOD GUMBO OR JAMBALAYA

DINNER BUFFET

SHRIMP PO BOYS • BLACKENED CHICKEN PASTA

CORN ON THE COB • GARLIC AND PARSLEY NEW POTATOES

CREAMY COLE SLAW • HUSHPUPPIES



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SOUTHERN BARBECUE

COCKTAIL HOUR HORS D'OEUVRES

- ASSORTED CHEESES WITH CRACKERS
- FRESH VEGETABLE PLATTER WITH CREAMY HERB DIP
- FRESH WATERMELON AND MINT SKEWERS

DINNER BUFFET

- BARBECUE PORK SHOULDER, BEEF BRISKET, OR SMOKED CHICKEN
- MEMPHIS STYLE BARBECUE RIBS • BROWN SUGAR BAKED BEANS
- CREAMY COLE SLAW • RED SKINNED BAKED POTATO SALAD
- HOT AND MILD BARBECUE SAUCE
- SANDWICH BUNS AND DINNER ROLLS

MEXICAN

COCKTAIL HOUR HORS D'OEUVRES

- HOMEMADE 5-LAYER MEXICAN DIP
- FRESH SALSA WITH CILANTRO • TORTILLA CHIPS

DINNER BUFFET

- THE TACO BUFFET - SEASONED GROUND BEEF, CHICKEN, OR STEAK
- THE FAJITA BUFFET - CHICKEN, STEAK, OR SHRIMP
- REFRIED BEANS OR BLACK BEANS
- SPANISH RICE OR VEGETABLE MEDLEY
- SHREDDED CHEDDAR, LETTUCE, TOMATO, ONIONS, JALAPEÑOS, HARD AND SOFT TORTILLAS, SOUR CREAM, GUACAMOLE

CARIBBEAN LUAU

COCKTAIL HOUR HORS D'OEUVRES

- ASSORTED FRESH FRUIT SKEWERS IN WHEAT GRASS, HONEY LIME DIP
- FRESH VEGETABLE SELECTIONS WITH CREAMY HERB DIP
- JERK CHICKEN, SHRIMP, OR SALMON SKEWERS WITH PINEAPPLE SALSA

DINNER BUFFET

- GARDEN SALAD WITH TANGY CITRUS VINAIGRETTE
- JERK PORK LOIN STUFFED WITH PINEAPPLE MANGO CHUTNEY
- JUMBO LUMP CRAB CAKES
- SPICY CREOLE RICE
- KETTLE BLACK BEANS
- SWEET HAWAIIAN BREAD



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