

Seated dinners

ALL MENUS CAN BE CUSTOMIZED TO SUIT YOUR NEEDS



Hors d'oeuvres, dessert bars, coffee bars and other additions can be added to these to create a wonderful dining experience. All below seated dinners are served with preset iced tea and water, salad of your choice, and baskets of bread and butter.

SALAD SELECTIONS

GARDEN

GRAPE TOMATOES, CUCUMBER, CARROTS, BUTTERMILK RANCH

CAESAR

FRESH SHAVED PARMESAN, GARLIC CROUTONS, CAESAR DRESSING

GREEK

KALAMATA OLIVES, FETA, PEPPERONCINI, HOUSE GREEK DRESSING

SPINACH

CRUMBLED BACON, FRESH STRAWBERRIES, HOUSE VINAIGRETTE

MIXED GREENS

CHEVRE, CARAMELIZED VIDALIA ONIONS, SPICED PECANS, APPLE CIDER VINAIGRETTE

ORGANIC SPRING GREENS

GORGONZOLA, FRESH PEARS, CITRUS VINAIGRETTE

TOMATO STACK

FRESH MOZZARELLA, BASIL, BALSAMIC VINAIGRETTE

ASIAN

MANDARIN ORANGES, BLEU CHEESE, SESAME VINAIGRETTE

SINGLE ENTREE

ISLAND STEAK

ORANGE MOJO SAUCE, FINGERLING POTATOES, GRILLED PINEAPPLE

MARINATED BEEF TENDERLOIN

GARLIC MASHED POTATO, ROASTED ASPARAGUS

ROASTED NY SIRLOIN

BAKED ASPARAGUS, SAUTEED MUSHROOMS

SLOW COOKED PRIME RIB

FINGERLING POTATOES, SAUTEED MUSHROOMS

CITRUS ROASTED CHICKEN

ARTICHOKE POTATO MASH, FRENCH STYLE GREEN BEANS

HERB ROASTED CHICKEN BREAST

SWEET POTATO SOUFFLE, FRENCH STYLE GREEN BEANS

HERB DE PROVENCE CHICKEN BREAST

MANGO ORZO, FRESH SAUTEED VEGETABLES

SEASONED TURKEY BREAST

SAGE DRESSING, FRESH SAUTEED VEGETABLES

SLICED ISLAND PORK LOIN

ORANGE MOJO SAUCE, PINEAPPLE ORZO, FRESH SAUTEED VEGETABLES

JUMBO PRAWNS

SMOKED GOUDA GRITS, BRAISED SPINACH

GRILLED SWORDFISH STEAK

OVEN ROASTED FINGERLING POTATOES, BRAISED SPINACH

GRILLED SALMON

SESAME LIME HONEY SAUCE, SWEET POTATO SOUFFLE, FRESH VEGETABLES

SEARED GROUPER

CITRUS BUTTER, FINGERLING POTATOES, FRESH SAUTEED VEGETABLES

ORIENTAL SOY SEA BASS

GINGERED VEGETABLES OVER RICE



A Silverware Affair

CATERING

Atlanta & Surrounding Areas • 404-277-8200 | Birmingham • 205-413-8000 | ASilverwareAffair.net
Chattanooga • 423-296-4204 | Knoxville • 865-223-6000 | Nashville • 615-216-0036 | Quotes@ASilverwareAffair.net

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DUET ENTREE

CUSTOM DUETS ARE AVAILABLE

BEEF TENDERLOIN AND GRILLED PRAWNS

ROASTED NEW POTATOES, ASPARAGUS, LEMON DRIZZLE

BEEF TENDERLOIN AND MARYLAND CRAB CAKE

FINGERLING POTATOES, FRENCH STYLE GREEN BEANS,
LEMON DRIZZLE

BEEF TENDERLOIN AND PETITE LOBSTER TAIL

PASTA ALFREDO, FRENCH STYLE GREEN BEANS, LEMON DRIZZLE

BEEF TENDERLOIN AND GRILLED CITRUS SALMON

GARLIC MASHED POTATOES, FRESH SAUTEED VEGETABLES

HERBED CHICKEN AND GRILLED CITRUS SALMON

FINGERLING POTATOES, FRESH SAUTEED VEGETABLES

ITALIAN BRUSCHETTA CHICKEN AND GRILLED PRAWNS

ARTICHOKE MASHED POTATOES, FRESH SAUTEED VEGETABLES

HERBED CHICKEN AND MARYLAND CRAB CAKE

GARLIC MASHED POTATOES, FRESH SAUTEED VEGETABLES



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