


# Buffet Menu Suggestions

for 2010 and 2011

Below is a representation of the types of food that we may suggest for buffet style dinners or lunches.

A  denotes our most popular "signature" dishes

## Land

(beef, chicken, pork, lamb, duck)

### Tuscan Chicken

*Italian seasoned pan seared chicken breast, smothered in tomatoes, white wine, basil, fresh spinach and mozzarella cheese*

### **Chicken Rustica**

*pan seared chicken breast topped with tomato and wild mushroom ragout, Gruyere cheese*

### **Springtime Asiago Chicken**

*Boneless chicken breast topped with asparagus spears and asiago cheese*

### Pan-Roasted Chicken Breast

*with an artichoke, lemon and leek coulis*

### Braised Beef Short Ribs

*slow cooked with root vegetables, served with a cabernet red wine reduction*

### **Grilled Flank Steak \***

*Marinated, then char-grilled and hand carved*

### **Filet Mignon**

*choice of cognac-mushroom cream or blue cheese butter*

### Grilled Beef Tenderloin \*

*Hand carved; served with horseradish cream and red wine reduction*

### **Pan Roasted Lamb Chops**

*shiraz-shallot reduction*

### **Braised Lamb Shanks**

*Slow cooked in red wine and root vegetables*

### **Roasted Pork Tenderloin**

*with wild mushroom ragout*

### **Jerk Rubbed Pork Loin**

*with a tropical fruit salsa*

### **Mojo Marinated Pork Shoulder**

*slow cooked Cuban style, with Citrus Glaze*

### Chili Rubbed Pork Loin

*Roasted pork loin, rubbed with a piquant Southwestern seasoning*

### Cajun Pork Roast

*Slow cooked pork roast, stuffed with garlic and rubbed with Cajun seasonings*

## Sea

### Sautéed Grouper

*Topped with artichoke and creamy crabmeat; lemon and leek butter*

### **Seafood Pasta**

*Florida pink shrimp and bay scallops tossed with penne pasta in a light white-wine cream*

### **Pan Sautéed Crab Cakes**

*with Tabasco-lemon hollandaise*

### **Mahi Mahi**

*topped with mango salsa*

### Shrimp Roban

*plump Florida pink shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion*

### **Fire Roasted Fillet of Salmon**

*topped with a sauce of white wine, capers and lemon-butter*

### "Charleston Style" Shrimp and Grits

*with smoked sausage, onions and peppers in a white-wine cream sauce, served over creamy cheddar cheese grits(as good as you'll find outside of Charleston!)*



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### Pasta and One Pot Dishes

 **“Cajun Paella” with Chicken & Sausage**  
*Authentic Cajun style jambalaya with blackened chicken and spicy smoked sausage, cooked in a cast iron pot*

#### **Bowtie Pasta**

*with applewood smoked bacon, sun-dried tomatoes, blue cheese and cracked pepper cream sauce*

#### **Chicken Roban**

*Sliced boneless chicken breast, sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion*

#### **Tuscan Bowtie Pasta**

*with asparagus and cherry tomatoes in a white wine olive oil sauce (vegetarian)*

#### **Shrimp Roban**

*plump Florida pink shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion*

#### **Penne Pasta Primavera**

*fresh seasonal vegetables in roasted red pepper cream(vegetarian)*

#### **Jambalaya Pasta**

*Chicken, sausage, onions, red and green peppers in a light cream sauce*

### Side Dishes

#### **Gourmet Mac-N-Cheese**

*Penne pasta in a cheese sauce of sharp cheddar, parmesan and asiago cheeses, topped with bread crumbs and baked*

#### **Cheddar Cheese Grits**

*A Southern staple, cooked with cream, butter and cheddar cheese*

#### **Grilled Seasonal Vegetables**

*Asparagus, red onion, Portobello mushrooms and whatever is in season!*

#### **Herb Roasted Potatoes**

*Red potatoes, roasted with rosemary and garlic*

#### **Creamy Mashed Potatoes**

*Yukon Gold potatoes, mashed with just the right amount of butter and salt!*

#### **Sweet Potato Hash**

*Diced sweet potatoes, sautéed with bacon, onions and peppers*

#### **Blue Cheese Cole Slaw**

*take it up a notch with our signature blue cheese slaw*

#### **Cajun Rice Dressing**

*Made with seasoned ground beef and pork*

#### **Cold Pasta Salad**

*Made with orzo or penne pasta, with fresh tomatoes, feta cheese, black olives and pine nuts*



## Buffet Menu Suggestions – page 3 (of 3)

### Salads and Starters

#### **“The Wedge”**

tomatoes, red onion and bacon with blue cheese  
or ranch dressing

#### **Strawberry Spring Salad**

spring greens, strawberries, pecans, blue cheese  
and balsamic vinaigrette

#### **Traditional Garden Salad**

Romaine lettuce, grape tomatoes and croutons,  
tossed in a Vidalia onion vinaigrette

#### **Creole Spinach Salad**

served warm with mustard based dressing

#### **Greek Salad**

romaine lettuce, tomatoes, peppers and feta  
with Greek vinaigrette

#### **“The Caesar”**

romaine, homemade croutons, shaved  
parmesan cheese and a squeeze of fresh lemon

\* Denotes menu items that require a carving station with chef attendant.

*These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.*

*Updated September 2010*

