


Buffet Menu Suggestions

for 2010 and beyond!

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

Poultry

Tuscan Chicken

A heart-warming dish of a 5 ounce Italian seasoned pan seared chicken breast, smothered in tomatoes, white wine, basil, fresh spinach and mozzarella cheese, served over warm cannellini bean salad with roasted red peppers

Chicken Roulade

stuffed with spinach and cheese, sliced and topped with roasted red pepper cream

Springtime Asiago Chicken

Boneless chicken breast topped with asparagus spears and asiago cheese

Stuffed Chicken Breast

stuffed with wild mushrooms and Gruyere cheese, topped with a sweet morel sauce

Southern Pan-Roasted Chicken Breast

Topped with an artichoke, lemon and leek fondue

Beef and Lamb

Braised Beef Short Ribs

Slow cooked with root vegetables, served with a red wine reduction

Grilled and Sliced Flank Steak

cabernet-shallot reduction

Magnificent Meatloaf

gourmet version of an old classic, made with beef, pork and spicy chorizo sausage, topped with a merlot-tomato glaze

Hand Carved Prime Rib*

Horseradish cream and au jus

Filet Mignon

choice of cognac-mushroom cream or blue cheese butter

Hand Carved Tenderloin of Beef*

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

Seafood

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 Salmon Cakes

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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Pork

Roasted Tenderloin of Pork

with wild mushroom ragout or cognac-mushroom cream

Jerk Rubbed Pork Loin

Served with a tropical fruit salsa

Mojo Marinated Pork Shoulder

slow cooked Cuban style, with Citrus Glaze

Andouille Stuffed Pork Loin

Roasted pork loin, stuffed with spicy Cajun pork sausage

Cajun Pork Roast

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

Pasta and One Pot Dishes

Cajun Chicken and Sausage Jambalaya

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

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



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Salads

“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 January 2010

