


Plated Entrée 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 and mozzarella cheese,
served on a **bed of sautéed spinach over warm cannellini bean salad**

Chicken Roulade

stuffed with spinach and cheese, sliced and topped with roasted red pepper cream,
served over **penne pasta primavera**

Stuffed Chicken Breast

stuffed with wild mushrooms and Gruyere cheese, topped with a sweet morel sauce, with Yukon gold
mashed potatoes

Southern Pan-Roasted Chicken Breast

Topped with an artichoke, lemon and leek fondue, served with **sautéed spinach and creamy Yukon gold
mashed potatoes**

Beef and Lamb

Cabernet Braised Beef Short Ribs

with a red wine reduction over **creamy mascarpone grits and sautéed baby carrots**

Grilled and Sliced Flank Steak

cabernet-shallot reduction

Filet Mignon au Poivre

with cognac-mushroom cream, served over
roasted garlic smashed potatoes with asparagus bundles

Sliced Beef Tenderloin

Served over **potatoes au gratin with asparagus bundles**

Pan Roasted Lamb Chops

Creole mustard and red wine pan sauce, **roasted fingerling potatoes and sautéed root vegetables**

Braised Lamb Shanks

Slow cooked in red wine and served with **root vegetables, over creamy polenta**

Seafood

Fire Roasted Fillet of Salmon

topped with a sauce of white wine, capers and lemon-butter, **served over a bed of pasta**

"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!)



- continued on page 2 -

Buffet Menu Suggestions – page 2 (of 3)

Seafood - continued

Gulf Coast Seafood Pasta

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

Mahi Mahi

topped with mango salsa, served with island rice

Sautéed Grouper

Topped with artichoke and creamy crabmeat; lemon and leek butter over sautéed spinach and Yukon gold mashed potatoes

Pork

Roasted Pork Tenderloin Medallions

with wild mushroom ragout over creamy polenta with sautéed vegetables

Jerk Rubbed Pork Loin

Served with a tropical fruit salsa, served with island style coconut rice and plantains

Mojo Marinated Pork Shoulder

slow cooked Cuban style pulled pork, with citrus reduction, served over a black bean and rice cake

Andouille Stuffed Pork Loin

Roasted pork loin, stuffed with spicy Cajun pork sausage and sliced on a bias, served with dirty rice

Vegetarian

Bowtie Pasta

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

Penne Pasta Primavera

fresh seasonal vegetables in roasted red pepper cream(vegetarian)

Soups

Chicken and Sausage Gumbo

Authentic Cajun style gumbo made with a dark roux, chicken and spicy smoked sausage, served over white rice

Butternut Squash Soup

Cooked from scratch using fresh roasted butternut squash

- continued on page 3 -



Buffet Menu Suggestions – page 3 (of 3)

Salads

“The Wedge”

tomatoes, red onion and crispy 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

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

