



Pricing Per Person

Buffet Style Dinner includes:

One Protein, One Starch and One Veg \$22.99

Two Protein, Two Starch and Two Veg \$34.99

Includes Wire Racks and Sternal for Hot Food Holding,

Serving Utensils, Clear Hard Disposable Plates, Flatware, & Napkins

Plated Menu:

One Protein, One Starch and One Veg \$32.99

Duet Plate - 2 Protein, One Starch, One Veg \$53.99

Family Style Pricing

One Protein, One Starch and One Veg \$36.99

Two Protein, Two Starch and Two Veg \$42.99

*Premium Selections additional

\$4.00 Per Person

Individual Boxed Entrées Served Hot or Ready for Reheating

(Minimum 10 Boxes per order, orders of 10 must have the same items)

One Protein, One Starch and One Veg

\$21.99

Two Protein, Two Starch and Two Veg

\$30.99

*Premium Protein Selection additional

\$3.00 Per Entree





OUR BEEF SELECTIONS

*Roast Beef with Au Jus

Tender cuts of Roast Beef Braised in a flavorful Beef Jus

*Braised Beef Short Ribs in a Red Wine Reduction

8 Hour Braised Short Ribs

*Seared Skirt Steak with Caramelized Shallots

*Filet Mignon with Braised Mushrooms

Served with Wild Mushrooms

Pot Roast in Gravy

Tender Cook Pot Roast in Hearty Beef Gravy



FISH SELECTIONS

Tilapia Vera Cruz

Tilapia Marinated in a Mexican Style Tomato, Peppers, Capers and Olive Sauce

Lemon Caper Cod with Lemon Cream Burre Blanc

*Pecan Crusted Trout with Brown Butter

*Herb Crusted Mahi Mahi

Panko and Herb Crusted Seared to Perfection

*Caramelized Salmon

Blackened Catfish

Cajun Style Blackened Catfish





Chicken Selections:

Chicken Cacciatore

Fresh Herb and Tomato Hunter Style Chicken

Stuffed Breast with Spinach and Mushrooms

Roasted in a White Wine Sauce

*Asiago Chicken Breast with Grain Mustard Sauce

Pan Fried Panko and Asiago Chicken Breast with Creamy Mustard Sauce

Chicken Parmesan

Crispy Chicken Topped With Marinara Sauce and Mozzarella Cheese

*Thai Curry Chicken

Tender Red Curry Chicken Thighs served in Red Curry Sauce with Fresh Vegetables

Chicken Vesuvio

Italian Style Roasted Chicken and Potatoes in a White Wine Sauce and Spring Peas

Fried Chicken

Southern Style Buttermilk Fried Chicken White & Dark Meat

Pan Seared Chicken Breast

Served with a Fresh Herb Au Jus

Chicken Picatta

Thinly Sliced Chicken Cutlets with a Lemon Caper Butter Sauce

Herb Roasted Chicken

Our Succulent Fresh Herb Roasted Chicken (White & Dark Meat

*Rack of Lamb

Rosemary and Garlic Lamb Rack cooked to perfection







Sides:

Garlic Whipped Mashed Potatoes

Wild Rice Pilaf

Roasted Fingerling Potatoes

Saffron Rice

Sundried Tomato Orzo

Penne Pasta Served with Warm Pesto

Pappardelle pasta

Potatoes Dauphinoise

*Fettuccini Alfredo

*Pasta in Vodka Sauce

*Risotto Milanese-Savory Parmesan and white wine

Gold and Sweet Potatoes Pommes Anna

Vegetables:

Steamed Fresh Mixed Vegetables

Sautéed Haricot Verts

Roasted Root Vegetables

Baked Parmesan Zucchini

Ratatouille

Charred Brussels Sprouts

Sautéed Spinach and Kale

Honey Glazed Carrots and Parsnips

Roasted Lemon Broccoli

Steamed Asparagus with Parsley Butter









Salads & Desserts

Classis Caesar Salad

Romaine Lettuce, Tomatoes, Parmesan Cheese, Croutons, with Our Roasted Garlic Caesar Dressing

Exquisite Pasta Salad

Tri-Color Rotini, Sundried Tomatoes, Green Pepper, Feta Cheese, Red Onions, and Black Olives and Fresh Basil

Exquisite House Salad

Romaine Lettuce, Grapes Tomatoes, Green Peppers, Cucumbers, Red Onions, and Parmesan Cheese with our Vidalia Onion Dressing

Kale Power Salad

Marinated Kale, Brussel Sprouts, Carrots, and Apples

Roasted Beet and Apple Salad

Fresh Mixed Greens, Roasted Beets, Apples, and Apple Cider Vinaigrette

Desserts

Candy Bars, Donut Bars, Ice Cream Sunday Bars, Brownies and Cookies See Consultant for pricing

Add Beverage Service Canned Sodas and Bottled Water

Beverages Available Coke, Diet Coke, Ginger Ale, Pepsi & Sprite \$2.00 per person Iced Tea and Our Famous Passion Punch by the Gallon \$15

Coffee and Hot Tea Service Available \$2.50 per person



Additional Pricing

*Prices will vary based on individual event need. Prices listed are base prices.

Staff on Site - Required for events that require service and plating. Bartender required for any alcohol Service

Waitstaff (4hr. Minimum) 1 per 20 people \$55 hr.

Bartender (4hr. Minimum) 1 per 20 people \$85 hr.

Chef on Site (4hr. Minimum) 1 per 50 people \$80 hr.

Equipment Rental

Quotes Available By Request



Linen Rental-Prices per piece

90x132 (Black or White) \$23.50 130" Round (Black or White) \$29.00 Napkins (Black or White) \$1.00

