

Plated Meals



PLATED MEALS

All Meals Include a House Salad with choice of Dressing, Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Non Herbal Teas to Include Decaffeinated Tea. China is \$2.75 per guest. 15 guest minimum.

HOT ENTREES

CHICKEN PICCATA

Sautéed Boneless Breast of Chicken with Chopped Parsley and a Fresh Lemon Butter Sauce, Wild Rice Pilaf, and Steamed Asparagus

CHICKEN VERONIQUE

Pan-Seared Boneless Breast of Chicken, Savory White Wine Sauce with Red and White Grape Accent, Rosemary Roasted Red Bliss Potatoes, and Broccoli Spears

CHICKEN MARSALA

Boneless Breast of Chicken Sautéed with a Marsala Wine and Mushroom Reduction, Mashed Red Bliss Potatoes, and Sautéed Green Beans

CHICKEN ANGLAISE

Tarragon and Lavender Infused Chicken Breast, Broiled Pesto Tomato and Fresh Asparagus with Lemon Zest

ORANGE GINGER CHICKEN

Pan-Seared Asian Influenced Chicken Breast with a Tangy Orange Ginger Glaze, Cilantro Fried Rice, and Asian Stir-Fried Vegetables

ROAST TURKEY

Sliced Herb Roasted Turkey with Peach and Cranberry Compote, Roast Garlic Mash Potatoes, and Steamed Broccoli

ROAST SIRLOIN OF BEEF

Marinated Beef Sirloin Thinly Sliced in a Sherry Mushroom Reduction, Black Pepper and Parmesan Risotto, Broccoli and Cauliflower

TENDERLOIN OF BEEF

Delicious Beef Tenderloin with Red Wine Demi Glace, Gorgonzola Mashed Potatoes, and Sautéed Asparagus

HERB CRUSTED PORK LOIN

Slow Roasted Pork Loin with Seasonal Chutney, Citrus Whipped Sweet Potatoes, and Green Beans

TILAPIA a la PERSILLADE

Parsley Infused Tilapia with Lobster and Smoked Tomato Reduction, Walnut Rice Pilaf, and Grilled Eggplant

HERB ROASTED SALMON

Marinated and Roasted Salmon Filet on a bed of Chive Cream, Saffron Couscous, and Broiled Tomato Half

GRILLED GROUPEL

Grilled Grouper Filet with Citrus Drizzle, Mediterranean Rice Medley, Braised Spinach and Swiss Chard

PLATED MEALS (Cont.)

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VEGETARIAN ENTREES

EGGPLANT ROLLATINI

Eggplant Rolled and Stuffed with Mozzarella, Ricotta, and Roasted Red Peppers, served with Roasted Plum Tomato Sauce

MEDITERRANEAN STUFFED PORTOBELLO

Portobello Mushroom Cap Stuffed with Spinach, Garlic, Goat Cheese, Roasted Red Peppers, and Fresh Basil

VEGETABLE WELLINGTON

Portobello Mushrooms, Roasted Red Peppers, Spinach, Squash, Zucchini, and Feta Cheese Wrapped and Baked in Puff Pastry

STUFFED BELL PEPPERS

Bell Peppers Stuffed with a Mediterranean Style Couscous Resting on a Tomato Coulis

ROLLED PORTOBELLO MUSHROOM LASAGNA

Portobello Mushrooms, Onions, Mozzarella and Parmesan Cheese Rolled in Pappardelle with Roasted Garlic Tomato Sauce

TUSCAN PAPPARDELLE

Sautéed Tomatoes, Garlic, Baby Spinach and Ricotta Individually Rolled in Pappardelle Nestled in a Bed of Pesto Cream

BLACK BEAN AND BARLEY QUICHE

A Southwestern Mélange of Black Beans, Barley, Roasted Corn, Vidalia Onions and Sautéed Mushrooms Presented in Individual Puff Pastry Crusts topped with a Red and Yellow Tomato Pico

KUNG PAO TOFU

Tofu Marinated "Kung Pao" Style Sautéed with Broccoli Crowns, Oyster Mushrooms, Fresh Gnger, and Red Peppers

EGGPLANT MEATBALLS

Traditional Italian Style Meatball made with Roasted Eggplant, Seasonal Squash and Fresh Basil Accompanied by a Classic Marinara and Fresh Shaved Parmesan Cheese

SEASONAL VEGETABLE PAELLA

A Composed Saffron Infused Rice with a Variety of Seasonal Fresh Vegetables, Artichoke Hearts and Vine Ripe Tomatoes

VIDALIA ONION TART

A Layering of Thinly Sliced Vidalia Onions Alternating with Parmesan, Mozzarella and Goat Cheese Baked and Topped with Mango Basil Coulis

FAVA BEAN CAKES

A Blend of Roasted Corn, Fennel Bulb and Fava Beans Topped with a Red and Green Tomato Relish

STUFFED SHELLS

Jumbo Shells Stuffed with Spinach, Fresh Ricotta, Mozzarella, Mushrooms and Roasted Red Peppers with Roasted Garlic Aioli

MOUSSAKA

Traditional Greek Napoleon of Eggplant, Zucchini and Potatoes Seasoned with Greek Spices, Layered with Vine Ripe Tomato Marinara, Garlic, Onions, and Bechamel Topped with Cheese and Baked until Golden Brown

ENTRÉE ACCOMPANIMENTS

SALAD

HOUSE SALAD INCLUDED WITH ENTRÉE (Mixed Greens with Sliced Cucumbers and Cherry Tomatoes)
Dressings: Ranch, Blue Cheese, Italian, Caesar, Honey Pecan, Balsamic Vinaigrette, Raspberry
Vinaigrette, Champagne Vinaigrette

OPTIONAL SALADS:

TRADITIONAL CAESAR SALAD

Crisp Romaine with Shaved Parmesan and Homemade Focaccia Croutons

TRADITIONAL GREEK SALAD

Mixed Greens with Kalamata Olives, Tomatoes, Peppers, and Feta Cheese

BABY SPINACH AND ENDIVE SALAD

with Toffee Coated Pecans and Crumbled Bleu Cheese

MICRO GREENS AND FRISEE

with Toasted Walnuts, Poached Peaches or Pears (Seasonal), and Goat Cheese

DESSERT

INCLUDED WITH ENTRÉE:

Sliced Seasonal Fruit with Citrus
Yogurt and Lime Zest

Lemon Chiffon Cake

Southern Red Velvet Cake

Carrot Cake

Buzz Cake (Fluffy Yellow Cake
with Chocolate Icing)

OPTIONAL DESSERTS:

NY Style Cheesecake with Seasonal Berries,
Chocolate Sauce, or Toasted Nut Caramel

Double Chocolate Cake

German Chocolate Cake

Key Lime Pie

Crème Brule Cheesecake

Marble Poundcake

Vanilla Poundcake

Mini Chocolate Bundt Cake with Whipped Cream

Coconut Cake

Deconstructed Strawberry Shortcake

Chocolate Covered Strawberries

Miniature Cake Bites