



A SAMPLING OF TIMELESS FAVORITE BUFFET MENUS

Please use these menus as a guide for your imagination. We are happy to create a menu according to the season, the occasion, and most importantly, to your personal taste.

MENU I

Roasted Filet of Beef with Salsa Verde

Grilled Herb Marinated Chicken with Red Pepper Chili Pesto

Oven Roasted Potatoes

Seasonal Vegetables Medley

Baby Field Greens, Croutons, and Toasted Walnut with Whole Grain Mustard and Caramelized Onion Vinaigrette

Chocolate Mousse Cake with Whipped Cream and Fresh Raspberry Sauce

Ciabatta Bread with Butter

The Catering Company Blend Decaffeinated Coffee

MENU II

Oven Roasted Citrus Marinated Chicken "Marbella" with Dried Apricots, Prunes, Capers, and Herbs

Mediterranean Couscous with Vegetables and Toasted Pine Nuts

Grilled Sweet Potatoes with Lime Vinaigrette

Caesar Salad with Croutons, Parmesan, Black Olives, and Lemon Garlicky Vinaigrette

Indian Carrot Cake with Crème Fraîche and Pistachio Nuts

French Baguette with Butter

The Catering Company Blend Decaffeinated Coffee

MENU III

Pan Roasted Pork Loin with Corn Bread Apricot Filling and Reduction Sauce

Grilled Carolina Rainbow Trout with Julienne Vegetables

Silky Mashed Potatoes

Garlicky Greens

Mixed Greens with Pears, Blue Cheese, Toasted Walnut and Sherry Vinaigrette

Paesano Bread with Butter

Chocolate Tart with Orange Slices and Orange Jus

The Catering Company Blend Decaffeinated Coffee