



Melanie Rowe

CATERING

Buffets tables have floor length linens and appropriate heating and serving devices. Each buffet is fully setup and staffed appropriately. Guest table linens are available as well as floral arrangements. Our food is handmade, fresh and beautifully presented. Menus can be customized at the discretion of the client. We specialize in preparing food that meets allergy and food sensitivity requirements.

Dinner Buffet 2

Choose one Protein:

Bourbon Glazed Ham

Baked Chicken Breast in White Wine Cream Sauce

Tuscan Chicken Breast Paillard with Creamy Sundried Tomato Sauce over fresh Spinach

Chicken Breast Paillard with Lemon Sauce

Braised Beef with Rich Red Wine Sauce...add \$1.85 pp

Roasted Pork Loin with Mustard Sauce

Choose three sides:

Roasted Vegetables with Fresh Herbs

Brown Sugar Carrots Crisp Asparagus

Brussel Sprouts with Grapes Green Beans with Crispy Shallots

Buttered New Potatoes Spiced Sweet Potatoes

Homemade Mashed Potatoes Orzo with Roasted Vegetables

Mixed Green Salad with Tomatoes and Cucumbers...homemade Ranch Dressing

Desserts...choose one:

Banana Pudding Apple Cake Chocolate Cake Squares

Carrot Cake Squares Homemade Cookies

Southern Iced Tea

Pricing includes disposable plates, cups, cutlery, napkins

\$23.00pp + tax

(35 person minimum at this price)

Service fees apply.