



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 3

Choose two Proteins:

- Sliced Beef Tenderloin with Horseradish Sauce....add \$8.00pp
- Baked Salmon with Lemon and Capers....add \$2.50 pp
- Bourbon Glazed Ham
- Baked Chicken in White Wine Cream Sauce
- Creamy Tuscan Chicken Breast with Sundried Tomato, Olives, fresh Spinach
- Braised Beef with Red Wine Sauce...add \$1.85pp
- 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:

- Apple Walnut Cake Caramel Cheesecake
- Cherry Cheesecake Chocolate Cloud Chocolate Layer Cake

Southern Iced Tea

Pricing includes disposable plates, cups, cutlery, napkins

\$28.50pp + tax

(35 person minimum at this price)

Service fees apply.