



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 1

Pulled Pork Barbeque

Smokey Barbeque Sauce and Lexington Sauce
Slider Rolls Cole Slaw

Choose Three Sides:

Potato Salad Buttered New Potatoes
Macaroni and Cheese Baked Beans Green Beans
Ancho Chili Scented Niblet Corn Black Bean and Corn Salad
Mixed Green Salad with 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

**\$20.00pp + tax (35 person minimum at this price)
Service fees apply.**



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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.



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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.**



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Heavy Hors d'oeuvres menu 1

Caribbean Chicken Skewer or Teriyaki Chicken Skewers

Crisp, hand cut vegetables with Homemade Ranch Dip

Vegetable Nut Finger Sandwiches or Pimento Cheese finger Sandwiches

Fresh Seasonal Fruit Display

Dip Duo

....please select two dips

Served with homemade Taco Chips and Crostini:

Spicy Cheddar and Artichoke Dip Our delicious homemade Guacamole

Tomato Basil Red Pepper Hummus White Bean Dip

Hot Spinach and Artichoke

Choose two for your guests

Banana Pudding Shots Caramel Cheesecake Bites

Limoncello Shots with Blueberries Chocolate Decadence Bites

Chocolate Truffle Tartlets Chocolate Mousse Shots with Strawberries

Southern Iced Tea

Pricing includes disposable plates, cups, cutlery, napkins

\$20.00pp + tax

(35 person minimum at this price)

Service fees apply.



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Heavy Hors d'oeuvres menu 2

Hummus Trencher

Crisp, hand cut vegetables surrounding our homemade Hummus with just the right touch of Lemon!

Homemade Ranch is included in this display along with Pita, Radishes, Sugar Snap Peas, Asparagus, Celery, Carrots, colorful Cherry Tomatoes

Caribbean Chicken Skewer or Teriyaki Chicken Skewers
Or
Buffalo Chicken Nuggets

Grilled Beef Display with Horseradish sauce and Split Yeast Rolls

Tomato Tart
Or
Spinach and Feta Stuffed Mushrooms

Tiered Dip Display

....please select Three dips

Served with homemade Taco Chips and Crostini:

Spicy Cheddar and Artichoke Dip Our delicious homemade Guacamole
Tomato Basil Red Pepper Hummus White Bean Dip
Hot Spinach and Artichoke Olive Tapenade

Choose three for your guests

Banana Pudding Shots Caramel Cheesecake Bites
Limoncello Shots with Blueberries Chocolate Decadence Bites
Chocolate Truffle Tartlets Chocolate Mousse Shots with Strawberries

Southern Iced Tea

Pricing includes disposable plates, cups, cutlery, napkins

\$24.00pp + tax
(35 person minimum at this price)
Service fees apply.



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Heavy Hors d'oeuvres menu 3

Hummus Trencher

Crisp, hand cut vegetables surrounding our homemade Hummus with just the right touch of Lemon!

Homemade Ranch is included in this display along with Pita, Radishes, Sugar Snap Peas, Asparagus, Celery, Carrots, colorful Cherry Tomatoes

Caribbean Chicken Skewer or Teriyaki Chicken Skewers
Or
Buffalo Chicken Nuggets

Charcuterie Display

Cured Meats and Artisan Cheeses, Wisconsin Cheddar
Fresh and Dried Fruit Olives Nuts French Bread Crostini
Salami and Olive Skewers Honey Jam Raw Nuts

Petite Beef Sliders with Arugula
Or
Pork Tenderloin Sliders with Basil Aioli

Choose four for your guests

Banana Pudding Shots Caramel Cheesecake Bites
Limoncello Shots with Blueberries Chocolate Decadence Bites
Chocolate Truffle Tartlets Chocolate Mousse Shots with Strawberries

Southern Iced Tea

Pricing includes disposable plates, cups, cutlery, napkins

\$29.00pp + tax
(35 person minimum at this price)
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Cocktail hour options for passed Appetizers....

1 appetizer....\$3.00pp

2 appetizers....\$6.00pp

3 appetizers.....\$9.00pp

Passed Appetizer options

Skewered Brussels Sprout with Maple Bacon Glaze
Tomato Tartlets with Pesto Caramelized Onion, Mushroom and Gruyere Tartlets
Sesame Chicken Bites with Sweet Honey Glaze
Lamb Meatballs with Moroccan Sauce...add \$1.25pp
Petite Crab Cakes with Remoulade....add \$2.00pp
Shrimp and Chorizo Skewers...add \$2.00pp
Sausage Stuffed Mushrooms Spinach and Goat Cheese Stuffed Mushrooms
Sweet Potato Bacon Bites Caribbean Chicken Skewers
Barbecue with Red Onion Marmalade on Crostini

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Servers @ \$25.00 per hour including travel time, set up, service, and breakdown.

One server up to 50 people if using plastic

Two servers from 50-100 if using plastic

Three servers from 101-150 if using plastic

China is optional at \$.70 per piece

Dinner setup...Dinner plate, fork, knife, spoon, and 2 goblets.....\$4.20pp

Linen napkins are \$1.00pp