

Catering by
SimpleElegance

"One cannot think well, sleep well, if one has not dined well."

Buffet Dinner

-Virginia Woolf

Includes Tossed Mixed Green Salad with Fresh English Seedless Cucumbers and Fresh Tomatoes, Rolls, Butter, Two Entrées, One Starch, One Vegetable, and Iced Tea

\$20.00 Per Person

Baked Ham Steak, Orange Honey Glaze
Grilled Breast of Chicken Parmesan
BBQ Grilled Breast of Chicken
Sliced Baked Turkey au jus
Baked Beef Lasagna
Cheese Tortellini, Creamy Alfredo Sauce
Cheese Stuffed Shells, Zesty Marinara
Spiral Ham with Orange Slices

Bourbon Grilled Breast of Chicken
Breast of Chicken Teriyaki
Breast of Chicken Marinara
Baked Penne Marinara, Beef Meatballs
Baked Vegetarian Lasagna
Penne Pasta, Creamy Alfredo Sauce
Cheese Manicotti, Zesty Marinara
Grilled Chicken Florentine Pasta

\$25.00 Per Person

Chicken Breast, Thai Peanut Sauce
Chicken Breast, Champagne Cream Sauce
Chicken Cordon Bleu, Cream Sauce
Pork Loin with Maple Glaze and Craisins

Smoked Brisket of Beef au jus
Breast of Chicken Cacciatore
Cajun Jambalaya Chicken and Andouille
Roast Pork Loin, Sautéed Apples & Onions

\$30.00 Per Person

Smoked Spare Ribs
(Memphis BBQ, Chipotle BBQ, Jamaican Jerk, Sweet Bourbon Sauce, Teriyaki)
Low Country Shrimp and Grits and Andouille Sausage
Cajun Seafood Jambalaya, Shrimp, Scallops, Mussels and Cod Fish
Sautéed Jumbo Shrimp and Mussels with White Wine and Garlic Sauce
Seafood Boil, Shrimp, Crawfish, Mussels, Red Potatoes and Corn on the Cob
Baked Whole Side of Salmon with Herb Lemon Butter
Baked Whole Side of Salmon with Blackened Seasonings

\$35.00 Per Person

Maryland Style Crab Cakes
Filet of Flounder Stuffed with Crabmeat Dressing
Filet of Cod Parmesan with Seasoned Parmesan Bread Crumbs
Slow Roasted Peppercorn Beef Striploin, Chef Carved
Slow Roasted Prime Rib of Beef au jus, Chef Carved

\$40.00 Per Person

Italian Seasoned Crusted Tenderloin of Beef with Herb Butter, Chef Carved
Slow Roasted Herb Tenderloin of Beef with Wild Mushroom Sauce, Chef Carved
Roasted Leg of Lamb with Mint Sauce, Chef Carved
Roast Breast of Duck with Orange Sauce

Menu price is based on a minimum of 50 guests

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