

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

Choose One Starch and One Vegetable

Garlic Mashed Potatoes, Parsley Butter
Steamed Rice

Roasted Herb Potatoes

Potatoes Au Gratin

Baked Potatoes, Butter, Sour Cream

Olive Oil & Parmesan Fettuccine Pasta

Cinnamon Sugar Mashed Sweet Potatoes

Rice Pilaf with Craisins

Candied Yams, Marshmallows

Baked Macaroni and Cheese

Baked Sweet Potatoes, Cinnamon Sugar

Olive Oil & Parmesan Penne Pasta

Sautéed Green Beans with Almonds

Corn with Roasted Red Peppers

Broccoli and Cauliflower Florets

Sautéed Zucchini, Squash, Onions

Mini Corn on the Cob with Butter Sauce

Braised Cabbage

Asparagus with Lemon Butter \$2.00

Stir-Fry Vegetables

Sautéed Peas and Mushrooms

Seasoned Broccoli and Asparagus

Sautéed Spinach and Onion Parmesan

Bourbon Glazed Baby Carrots

Succotash

Wilted Mixed Greens, Onions \$2.00

Choice of One Dessert

Double Chocolate Layer Cake

Coconut Layer Cake

Apple or Peach Cobbler

Carrot Layer Cake

New York Cheesecake \$1.00

Cheesecake with Fresh Strawberries \$2.00

Sheet Cake, Vanilla or Chocolate \$2.00

Tiramisu Cake \$3.00

Choice of Additional Salad \$2.00 Per Person

Southern Style Potato Salad

Marinated Vegetable Pasta Salad

Seasonal Sliced Fresh Fruit & Berries

Caprese Pasta Salad Balsamic Dressing

Southern Style Cole Slaw

Tossed Caesar Salad, Croutons

Marinated Tomato, Cucumber, Red Onion

Italian Style Tomato Cucumber Pasta Salad

Add a third entrée ask for details

One Extra Vegetable or Starch \$2.00 Per Person

Menu price is based on a minimum of 50 guests

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