

Catering by
SimpleElegance

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

Sit-Down Menu

-Virginia Woolf

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

\$20.00 Per Person

Baked Ham Steaks, Orange Honey Glaze	Bourbon Grilled Breast of Chicken
Grilled Breast of Chicken Parmesan	Breast of Chicken Teriyaki
BBQ Grilled Breast of Chicken	Breast of Chicken Marinara
Sliced Baked Turkey au jus	Baked Penne Marinara, Beef Meatballs
Baked Beef Lasagna	Baked Vegetarian Lasagna
Cheese Tortellini, Creamy Alfredo Sauce	Penne, Pasta, Creamy Alfredo Sauce
Cheese Stuffed Shells, Zesty Marinara	Cheese Manicotti, Zesty Marinara
Spiral Ham with Orange Slices	Grilled Chicken Florentine Pasta

\$25.00 Per Person

Chicken Breast, Thai Peanut Sauce	Smoked Brisket of Beef au jus
Chicken Breast, Champagne Cream Sauce	Breast of Chicken Cacciatore
Chicken Cordon Bleu, Cream Sauce	Cajun Jambalaya Chicken and Andouille
Pork Loin with Maple Glaze and Craisins	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
Baked Salmon Filet with Herb Lemon Butter
Baked Salmon Filet 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
Slow Roasted Prime Rib of Beef au jus

\$40.00 Per Person

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

Menu price is based on a minimum of 50 guests

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