

Formal Dinner Buffet

Salad

(Choose 1) Buffet style or pre-set

Tossed Salad

Iceberg Lettuce and Baby Spinach with red Cabbage, Shredded Carrots, Cherry Tomatoes, Cucumber Greek Salad

lceberg Lettuce and Baby Spinach with Red Cabbage, Red Onion Rings, Kalamata Olives, Cherry Tomatoes,
Cucumbers, and Feta Cheese

Chopped Village Greek Salad

Chopped Tomato, Cucumber, Onion, Olives, Chickpeas & Feta Cheese Tossed in a Lemon Infused Vinaigrette; Served in Lettuce Leaf.

Iceberg Wedge Salad

Baby Wedge, Bacon, Red Onions, Cherry Tomatoes, Blue Cheese Crumbles

Salad Dressing: (Choose 2)

Ranch, Blue Cheese, Thousand Island, French, Greek Vinaigrette, Balsamic Vinaigrette

Sides

Roasted Greek Potatoes
Mashed Potatoes
Roasted Fingerling Potatoes
Sweet Potato Casserole
Twice Baked Potato
Stone Ground Grits
Pilaf Rice
White Rice
New Orleans Yellow Rice
Macaroni and Cheese

Lobster Macaroni & Cheese

Creamed Corn
Mexican Street Corn
Roasted Brussel Sprouts
Fresh Steamed Broccoli
Garlic Roasted Cauliflower
Sauteed Squash and Zucchini
Seasonal Mixed Vegetables
Southern Green Beans
Green Bean Casserole
French Green Beans
Creole Green Beans



Formal Dinner Buffet

Dinner

<u>Carving Station</u> (Required Dedicated Cook/Server)

-Whole Beef Tenderloin

-4oz. Beef Tenderloin Greek Style

-Jumbo Greek Style Shrimp

-Jumbo Blackened Shrimp

-Crab Cakes

-Salmon

-Fried Oysters

-Crab Claws

-Fried Chicken

- Jumbo Fried Shrimp

-Greek Style Chicken Breast

-Chicken Cordon Bleu

-Chicken Piccata

-Chicken Marsala

-Chicken Parmesan

Dessert

pre-set

Lemon Pie

Chocolate Pie

Pecan Pie

New York Style Cheesecake

Strawberry Shortcake (Seasonal)

Buffet Style

New Orleans Bread Pudding

with whiskey sauce

Peach Cobbler

Apple Cobbler

Death by Chocolate

Event Services

Staffing: Servers, Bartenders, Event Coordinator Disposable Dinnerware: dinner plate, salad plate, dessert plate, plasticware, napkin & cups China: Authentic China, silverware & glassware