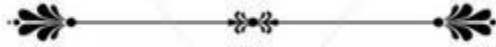




Buffet Style



Chicken Pan Pie

*Chopped chicken breast, peas, carrots, celery, and potatoes
in a thick creamy chicken broth topped with a flaky crust*

Beef Bourguignon

with rice or butter noodles

Rosemary Crusted Roasted Chicken Breast

with garlic butter fingerling potatoes

Drunken Chicken

Chicken breast, Mushrooms, Sherry and cream thicken to make a rich sauce

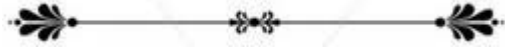
Dijon Orange Glazed Salmon

*Horseradish, dijon mustard and orange marmalade atop
a thick broiled Salmon filet
served with Rice Pilaf and creamed spinach*

Teriyaki Glazed Salmon



Buffet Style



Slow Smoked Beef Brisket

*served with a wild mushroom cream sauce
and roasted vegetables*

Tequila Lime Chicken

served with pineapple salsa and Caribbean rice

Thai Red Curry Coconut Shrimp

served with Jasmine Rice

Red Curry Coconut Chicken

Red Bell Peppers, Bamboo Shoots, Water Chestnuts

Carolina Crab Cakes

served with a spicy remoulade and corn casserole

Sesame Ginger or Teriyaki Glazed Pork Chops

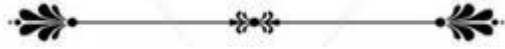
served with Crushed Potatoes

Moroccan Cacciatore

*Lamb slow simmered in tomato sauce with
onions, peppers, capers and apricots
served with Israelie Pearl Couscous*



Buffet Style



Southern Style Fried Chicken

*served with creamy whipped mashed potatoes
and macaroni & cheese*

Crab Stuffed Sole

served with lemony almond Haricot Verts

Lasagna Rolls or Stuffed Shells

*made with ricotta and homemade Mozzarella
and fresh basil*

Grilled Chicken Breast

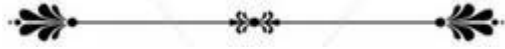
*topped with 2 strips of bacon, sautéed mushrooms
and melted cheese*

Baked Spaghetti

*Homemade Bolognese and a middle layer of creamy
Ricotta/Italian cheese blend, topped with more
cheese and baked until bubbly*



Buffet Style



Stuffed Chicken Breast

Choose 1 of 3 ways:

Italian Sunshine(with Sundried Tomato, Ricotta&Chevre, Garlic, Basil & Thyme)

*Cordon Bleu with Ham and Swiss
Florentine with Spinach and Parmesan*

Homestead Pork Loin

with a cinnamon apple currant compote

Tuscan Chicken

*Slow simmered with mushrooms, onions, tomatoes
and peppers seasoned with Herbs de Provence*

Pan seared Scallops

with a roasted garlic and white wine butter sauce

Tenderloin Filet of Beef

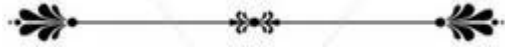
with a Red Wine Wild Mushroom Demi-Glaze

Charleston Creamy Grits and Shrimp

*made with smoked gouda
can also be creole or blackened*



Buffet Style



Slow Roasted Prime Rib

with a Rosemary peppercorn Au Jus

Chicken Marsala

*Savory marsala cream sauce drenched over
grilled chicken breast*

Smoked Turkey Breast

Rotisserie Chicken or Turkey

lightly seasoned

Italian Sausage and Peppers

Spicy Italian Sausage, Onions, Bell Peppers

Comfy Cozy Meatloaf

*Ground sirloin, seasoned with garlic, and horseradish
served with creamy whipped Yukon gold
sour cream and chive mashed potatoes*

Salisbury Steak

with caramelized onion gravy