



# We Bring the Event to You!

## 2007 Buffet Menus

A great event depends upon *Great Food, Great Service, Great Presentation and Great Logistics.*

What our clients' have said about *A Catered Affair*:

"Thank you for helping with the refreshments at the conference. Your team was wonderful to work with and the food was delicious. We couldn't have done it without you!" – **A. McNeely – 545 guest corporate event**

"I just wanted to let you know what a wonderful job you did at our wedding reception. We have gotten so many compliments on the food and the service was outstanding. The reception ran so smoothly thanks to you." – **A. Livesay – 250 guest wedding reception**

"The food and decorations were everything I had hoped they would be. I received countless compliments on the excellent job that you all did. Your attention to detail and professionalism are impeccable." – **L. Underwood – 550 guest corporate event**

Choose from our 3 levels of Sample Menus or create your own unique custom menu



## Premium Buffet Dinner Menus

Premium Menus by *A CATERED AFFAIR* are designed for the client who desires a wider menu choice as well as a higher style of design. Premium Buffet Dinners allow a greater level of assistance in planning.

After your initial complimentary conversation, we will provide to you as many planning session and on-site consultations as needed to design your event. We know that your event is important and we want to understand all the details surrounding your special occasion.

The Team at *A CATERED AFFAIR* will assist you with planning and creating an itinerary with you so that your event flows in the manner you desire. We work with you during your event to ensure that your itinerary is followed and your plans are carried out.

We will coordinate and order any rental items needed such as linens, china, tables, chairs etc.

### Menu Pricing includes:

- Choice of 2 Premium Entrées and 3 Premium Sides:
- Coffee with all Condiments and Sweeteners
- Iced Water and Fresh Lemon
- Choice of Beverages
- Specialty Bread Basket  
     Southern-Style Yeast Rolls, French bread, Asiago Cheese Bread, Kalamata Olive  
     Served with sweet cream butter
- Your own Personal Event Coordinator who will assist you in creating your service itinerary
- China Plates, Stainless flatware and white disposable napkins. China, flatware and linen napkin upgrades are available in many different styles and colors.
- All necessary Kitchen Equipment to keep food at proper temperatures
- All necessary Buffet Service Equipment
- All Stylized Buffet Décor (i.e. Columns and Elevations, Candles, In-House Fabric, Fresh Greenery and Tablescaping) to coordinate with your event

### Premium Buffet Dinner Menu

Pricing per guest

225 and up	call for pricing	
161 - 225	guests	34.86
101 - 160	guests	35.21
61 - 100	guests	35.57
30 - 60	guests	42.63
10 - 30	guests	– call for pricing



## Premium Selections

### **Brandied Mango Medallions of Pork**

Pork Medallions in a zesty herbed Mango Sauce

### **Apple Brined Stuffed Pork Loin**

Pork Loin with a rich blend of raisins, apples, plums and onions

### **Molasses Baked Bone-in Ham**

Slow baked, sliced, and served in a rich molasses sauce

### **Blackened Ribeye Oscar**

6 ounce Ribeye seared and blackened and topped with Asparagus, Crab and Béarnaise Sauce

### **Traditional Prime Rib**

Served with Au Jus and Horseradish

### **Pistachio Crusted Chicken**

Breast of Chicken Served with a Lemon Champagne Cream Sauce

### **Balsamic Chicken with Artichokes**

Sautéed with Artichoke Hearts, Mushrooms, Onions, Bell Peppers and Served with a Balsamic Reduction Sauce

### **Chicken Shitake Marsala**

Herb Roasted in a Sweet Marsala Wine Sauce and Sautéed Sliced Shitake Mushrooms

### **Citrus & Vodka Cured Alaskan Salmon**

The zing of the citrus and the bite of the vodka married with the earthiness of the salmon to create a smooth.

### **Ya Ya Creole Shrimp Pasta**

Spicy Creole Cream Sauce tossed with Jumbo Shrimp, Diced Tomatoes, Bell Peppers, and Onions with Bow Tie Pasta

### **Seafood Stuffed Tilapia**

Flaky tilapia stuffed with an array of seafood in a creamy Lemon Burre Blanc

### **Deviled Stuffed Crabs**

Sautéed all white crabmeat, fresh shallots and herbs in its shell



## **Premium Vegetarian Entree Options**

### **Mediterranean Pepper**

CousCous, feta and spinach stuffed red bell pepper with Sun-dried Tomato Sauce

### **Zucchini, Sun-dried Tomato and Mozzarella Tart**

Layered vegetables in a phyllo pastry shell with fresh herbs and mozzarella

### **Butternut Squash Sage Penne**

Roasted butternut squash, shallots and walnuts tossed in a creamy sage sauce

### **Wild Mushroom Strudel**

Shitake, Portabella, Cremini, & Oyster mushrooms sautéed in butter with fresh cream, parmesan and Romano cheeses in a puff pastry

## **Premium Sides**

### **Green Bean Bundles**

An elegant presentation tied with a seasonal vegetable for additional color

### **Broccoli with Oven Roasted Mushrooms**

Flavored with a browned butter sauce

### **Roasted Asparagus with Fresh Basil**

Lightly seasoned with sea salt and cracked pepper

### **Savory and Sweet Potatoes Spinach Terrine**

Layers of Idaho and sweet potatoes in heavy cream with fresh spinach

### **Roasted Rice Pilaf**

Oven roasted rice sautéed with fresh garlic and spinach.

### **Roasted Potatoes & Carrots**

A medley of potatoes and carrots roasted with olive oil, garlic and paprika

### **Cheese Tortellini**

Mixed with broccoli, toasted walnuts and Parmesan Alfredo sauce

### **Tomato and Roasted Patty Pan Squash**

Tossed in a shallot Chardonnay Sauce

**\*You may choose from any of our Signature Sides as well\***



## Traditional Buffet Dinner Menus

Traditional Menus by *A Catered Affair* are designed for the client who desires menu choice options as well as additional variety. Traditional Buffet Dinners require moderate assistance in planning.

After your initial complimentary conversation, we will provide to you an additional one-hour planning session and as many telephone consultations as needed to design your event. One on-site evaluation is available if needed. We know that your event is important and we want to understand all the details surrounding your special occasion.

The Team at *A Catered Affair* will assist you with planning and creating an itinerary with you so that your event flows in the manner you desire. We work with you during your event to ensure that your itinerary is followed and your plans are carried out.

We will assist with coordinating and ordering rental items as needed such as linens, china, tables, chairs etc.

### Menu Pricing includes:

- Choice of 2 Entrées and 3 Signature Sides:
- Coffee with all Condiments and Sweeteners
- Iced Water and Fresh Lemon
- Choice of Beverage
- Specialty Bread Basket
  - Southern-Style Yeast Rolls, French Bread, Asiago Cheese Bread, Kalamata Olive Served with sweet cream butter
- Your Personal Event Coordinator who will assist you in creating your service itinerary
- China Plates, Stainless flatware and white disposable napkins. Upgrades are available in many different styles and colors
- All necessary Kitchen Equipment needed to keep food at proper temperatures
- All necessary Buffet Service Equipment
- All Standard Buffet Décor (i.e. Columns and Elevations, Candles, In-House Fabric, Fresh Greenery and Tablescaping)

### Traditional Buffet Dinner Menu

#### Pricing per guest

225 and up	call for pricing	
161 - 225	guests	24.14
101 - 160	guests	24.39
61 - 100	guests	24.64
30 - 60	guests	28.76
10 - 30	guests	– call for pricing



## Traditional Selections

### **\*\*\* Southwest Dry-Rubbed Pork Tenderloin**

Premium Pork Tenderloin marinated with 16 different Herbs and Spices.

### **Roast Sirloin of Beef (USDA Choice) Carving Station (Attendant Addition Charge)**

Slow Baked with herbs and spices, served with creamy horseradish sauce, traditional fresh horseradish and assorted mustards.

### **Beef Bolognese**

Classic meat sauce with mire poix and burgundy over parsley butter linguini

### **Champagne Poached Salmon**

Served chilled with a creamy cucumber sauce

### **Pan Seared Salmon**

Drizzled with lemon dill sauce and fresh dill sprigs

### **Chicken Parisian**

Breast of chicken sautéed with leeks and apples, served with a light cream sauce

### **Whole Smoked Drunken Chicken**

Smoked with Dried Fruits and Tennessee Whiskey, served with a bourbon glaze

### **Texas Style Brisket**

Smoked with Mesquite and Hickory, thin sliced and topped with homemade BBQ sauce

### **Chicken Tuscan**

Pan seared boneless breast of chicken and topped with white wine sauce, Roma tomatoes, artichoke hearts, and black olives

### **Chicken Florentine**

Breast of Chicken stuffed with a blend of Tender Baby Spinach and a Creamy Three Cheese Bechamel

### **Herbed Baked Bone-In Chicken Breast**

Seasoned with a blend of fresh herbs and then baked to tender, juicy perfection



## **Traditional Vegetarian Options**

### **Garden Lasagna**

Tender layers of Lasagna pasta, Béchamel Sauce and Sautéed Vegetables.

### **Spicy Soba Noodles with Asian Vegetables**

Chile-tossed soba noodles with an array of Asian vegetables

### **Italian Herb Tofu Cutlets**

Served with a fresh tomato basil coulis

## **Signature Sides – Please select from the following:**

Spring Mix with Shaved Red Onions, Cherry Tomato, Buttermilk Vinaigrette

Traditional Caesar Salad with our Signature Croutons and our House Special Caesar dressing

Citrus Spinach Salad with a Raspberry Balsamic Vinaigrette

Pasta Primavera Salad with Parmesan Pepper Ranch Dressing

Fontina Scalloped Potatoes

Garlic Smashed Potatoes

Wild Rice Pilaf

Home style Green Beans

Oven Roasted Herbed Vegetables

Buttered Sweet Corn

Oven Roasted Potatoes with Onions

Bacon Balsamic Green Beans

Tomato and Yellow Squash Casserole with Swiss cheese

Braised Brussels Sprouts

Broccoli with Lemon Butter Sauce and Toasted Almonds

Honey Glazed Carrots

Broccoli Cheese Casserole

## **Beverages – Please select from the following:**

Iced Tea – available as Fruited Tea, Minted Tea, Southern Style Sweetened and Unsweetened Tea



## Classic Buffet Dinner Menus

Classic Menus by *A Catered Affair* are designed for the client who desires deliciously prepared foods utilizing high quality ingredients with minimal details. Classic Buffet Menu meals require minimal assistance in planning.

After your initial complimentary conversation, we will provide an additional one-hour planning session at no charge. We know that your event is important and we want to understand any special details surrounding your food and beverage service. We will assist with ordering rental items as needed. On site planning sessions are available for an additional charge.

### Menu Pricing includes:

- Choice of 1 Entrée and 2 Signature Sides:
- Coffee with all Condiments and Sweeteners
- Iced Water and Fresh Lemon
- Choice of Beverage
- House Bread Basket  
Crispy French Bread Baguettes and Sweet Cream Butter
- Your own Personal Event Coordinator will assist in creating your service itinerary
- All disposable dishes, flatware and white disposable napkins. We utilize only rigid Clear Plastic Dishes – no flimsy paper products. \*\*\*Upgrades are available in many different styles and colors.
- All necessary Kitchen Equipment to keep food at proper temperatures
- All necessary Buffet Service Equipment
- All Standard Buffet Décor (i.e. Columns and Elevations, Candles, In-House Fabric, Fresh Greenery and Tablescapeing)

### Classic Buffet Dinner Menu

Pricing per guest

225 and up	call for pricing	
161 - 225	guests	19.24
101 - 160	guests	19.44
61 - 100	guests	19.64
30 - 60	guests	23.76
10 - 30	guests – call for pricing	



## **Classic Buffet Dinner**

### **Chicken Paprika**

Boneless Breast of Chicken prepared with a traditional Swedish Paprika Cream Sauce.

### **Chicken Tuscan**

Oven baked with artichokes, black olives and tomatoes

### **Oven Baked Chicken**

Served with a light lemon sauce

### **Roasted Pork Loin**

Porkloin roast with rosemary mustard rub

### **Smothered Pork Chops**

Slow cooked and covered with onions and mushrooms

### **Bourbon Glazed Ham**

Bone in ham roasted to perfection

### **Beef Tenderloin Tips**

Sautéed beef tips smothered in burgundy wine gravy and served over egg noodles.

### **Sun Dried Tomato Meatloaf**

A new twist on an old favorite

### **Salisbury Steak and Gravy**

Your classic comfort food

### **Beef and Potato Pot Roast**

Traditional Sunday pot roast

## **Classic Vegetarian Options**

### **Penne Alfredo**

Al Dente Penne Noodles, Broccoli Flowerets, Sun-dried Tomatoes in Parmesan Alfredo Sauce.

### **Baked Ziti**

Ziti baked in traditional rich tomato sauce, fresh herbs and Italian cheeses



**Signature Sides** – Please select from the following:

Spring Mix with Shaved Red Onions, Cherry Tomato, Buttermilk Vinaigrette  
Traditional Caesar Salad with our Signature Croutons and our House Special Caesar dressing  
Citrus Spinach Salad with a Raspberry Balsamic Vinaigrette  
Pasta Primavera Salad with Parmesan Pepper Ranch Dressing  
Fontina Scalloped Potatoes  
Garlic Smashed Potatoes  
Wild Rice Pilaf  
Home style Green Beans  
Oven Roasted Herbed Vegetables  
Buttered Sweet Corn  
Oven Roasted Potatoes with Onions  
Bacon Balsamic Green Beans  
Tomato and Yellow Squash Casserole with Swiss cheese  
Braised Brussels Sprouts  
Broccoli with Lemon Butter Sauce and Toasted Almonds  
Honey Glazed Carrots  
Broccoli Cheese Casserole

**Beverages** – Please select from the following:

Iced Tea – available as Fruited Tea, Minted Tea, Southern Style Sweetened and Unsweetened Tea

Gratuity Is Not Included - We leave gratuities per client discretion. Our policy is to share gratuities with all staff involved in your event including service personnel, kitchen staff, cake artists and pastry chefs.

Prices subject to change due to market conditions.

A Non-Refundable, Non-Transferable retainer of 50% is needed to reserve your date.