



We Bring the Event to You!

2008 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 Premium, Traditional or Classic 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 the planning process.

After your initial complimentary conversation, we will provide to you as many planning sessions 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 that will make your event a special occasion.

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

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

In addition to consultation and planning sessions, Menu Pricing includes:

- Choice of 1 Premium Entrée and 3 Signature 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 bread. All are served with sweet cream butter
- Your own Personal Event Coordinator who will assist you in all aspects of your event planning. Your coordinator will assist you with development of table design as well as helping to create your service itinerary
- China Plates, stainless flatware, beverage glasses and white disposable napkins. China, flatware and 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	33.15
101 - 160	guests	33.21
61 - 100	guests	33.57
30 - 60	guests	35.63
10 - 29	guests	– call for pricing

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Premium Selections

Blackened Chicken Oscar

Blackened chicken breast topped with asparagus spears, lump crab meat and béarnaise
Sauce

Asian Pork Loin Roast

Marinated soy ginger blend and served with mango chutney

Traditional Prime Rib

Seasoned with herbs and spices then slow cooked in the traditional method.
Served with Au Jus and Horseradish
Served as a carving station - attendant fee applies

Pecan Encrusted Chicken

Breast of chicken served with a lemon champagne cream sauce

Pomegranate Seared Lamb Chops

With a port wine reduction

Seared Sea Bass with Tropical Chutney

Mild flavored sea bass is accented with a flavorful blend of coconut, herbs and spices

Seafood Stuffed Tilapia

Flaky tilapia stuffed with shrimp, lobster, and crab
Finished with a flavorful tasso cream sauce

J.D. Beef

Beef tenderloin marinated with Jack Daniels and served with cracked black pepper and
roasted garlic



*Herb and Pepper Crusted Pork Tenderloin
Served with a natural jus*

*Herb Roasted Duck Breast
Served on a bed of Roasted Apples and Leeks*

*Ya-Ya Pasta
Bowtie Pasta tossed in a Creamy Creole Sauce with Chicken, Shrimp, and Sausage*

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, and Oyster mushrooms sautéed in butter with fresh cream,
parmesan and Romano cheeses in a puff pastry*

*Create a dual entrée buffet and add an additional premium entrée
for six dollars per guest*



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, barware, lighting etc.

In addition to the coordinating and planning sessions, Menu Pricing includes:

- Choice of 1 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 Bread and served with sweet cream butter
- Your Personal Event Coordinator who will assist you in creating your service itinerary
- China Plates, stainless flatware, beverage glass 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	26.14
101 - 160	guests	26.39
61 - 100	guests	26.64
30 - 60	guests	29.76
10 - 29	guests	– call for pricing



Traditional Selections

Southwest Dry-Rubbed Pork Tenderloin

Tender pork tenderloin marinated with 16 different herbs and spices and served with a black bean mango salsa

Herb Roasted Strip Loin of Beef

Slow Baked with herbs and spices, served with a marsala demi glaze
Served as a carving station - attendant fee applies

Blackened Salmon

With a tarragon cream sauce

Drunken Chicken

Whole Chicken Smoked with dried fruit and Tennessee whiskey and served with a bourbon glaze

Tennessee BBQ Brisket

Smoked with Mesquite and Hickory, thin sliced and topped with our signature BBQ sauce

Pan Seared Tilapia

Garnished with a lemon dill sauce

Pesto Chicken Roulade

Stuffed with fontina cheese and basil pesto, served on a red pepper sauce

Slow -Roasted Beef Ribs

Sprinkled with shitake mushrooms and caramelized pearl onions

Ginger-Hoisin Flank Steak

Served over wilted nappa cabbage

Pan Roasted Chicken

Cooked with prosciutto, rosemary and lemon



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

Black Bean and Wild Rice Cakes

Topped with cilantro avocado salsa and cumin lime cream sauce

Create a dual entrée buffet and add an additional traditional entrée
for five dollars per guest

Beverages – Please select 1 from the following:

Iced Tea – available as Fruited Tea, Minted Tea, Southern Style Sweetened Tea 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 planning assistance.

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	21.24
101 - 160	guests	21.44
61 - 100	guests	21.64
30 - 60	guests	24.76
10 - 30	guests	– call for pricing



Classic Buffet Dinner

Chicken Paprika

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

Oven Baked Chicken

Herb Seasoned and sauced with a lemon chardonnay cream

Rosemary Roasted Pork Loin

Porkloin roast with rosemary mustard rub and Natural Gravy

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

Smothered Pork Chops

Sautéed with onions and mushrooms in rich gravy

Sun Dried Tomato Meatloaf

With provolone cheese and a tomato cream sauce

Pot Roast of Beef

Slow simmered in fresh herbs and spices

Chicken Piccata

Lightly breaded breast of chicken in a lemon caper beurre blanc

Pulled Pork BBQ

Served with cornbread and yeast rolls



Classic Vegetarian Options

Penne Alfredo

Penne pasta in a rich alfredo sauce with fresh roasted broccoli, mushrooms, zucchini and onion

Baked Ziti

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

Beverages – Please select from the following:

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

*Create a dual entrée buffet and add an additional classic entrée
for four dollars per guest*



Signature Sides

Spring Mix with Shaved Red Onions, Cherry Tomatoes, 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

Served au gratin style

Garlic Smashed Potatoes

Red Potatoes smashed with garlic infused buttermilk

Oven Roasted Potatoes with Onions

Seasoned with Mediterranean spices blend

Roasted Potatoes & Carrots

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

Wild Rice Pilaf

Traditional style white and wild rice blend

Roasted Rice Pilaf

Oven roasted rice sautéed with fresh garlic and spinach

Home style Green Beans

Slow cooked with ham and onions

Bacon Balsamic Green Beans

Fresh green beans tossed with a bacon balsamic sauce and cooked crisp tender

Oven Roasted Herbed Vegetables

Seasonal fresh vegetables roasted to bring out the sweet flavor profile

Buttered Sweet Corn

Shoepg corn and real butter

Signature Squash Casserole

Fresh tomatoes, yellow summer squash and Swiss cheese

Braised Brussels Sprouts

Tossed with a Balsamic butter sauce

Fresh Broccoli

Tossed with a light lemon butter sauce and toasted almonds

Broccoli with Oven Roasted Mushrooms

Flavored with a browned butter sauce

Roasted Asparagus

Lightly seasoned with sea salt and cracked pepper



Signature Sides (continued)

Tomato and Roasted Patty Pan Squash

Tossed in a shallot Chardonnay Sauce

Honey Glazed Carrots

Sprinkled with fresh herbs

Broccoli Cheese Casserole

Traditional southern style

Savory and Sweet Potatoes Spinach Terrine

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

Cheese Tortellini

Mixed with broccoli, toasted walnuts and Parmesan Alfredo sauce

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.