

# Cocktail Buffet Menu

Minimum of 50 Guests – Pricing for the following buffet is based on your choice of Beef and includes one selection from each category below

## Choice of One:

Roasted Beef Tenderloin - \$26.50 per person

Grilled London Broil - \$24 per person

Carved Steamship Round - \$22.50 per person (minimum 125 guests)

Shaved Roast Beef - \$20.50 per person

Selection will be served with rolls, bread, cheese and condiments.

## Cheeses

Pecan Cheddar Cheese Ring with Strawberry Preserve

Brie in Puff Pastry

Cubed Cheese Display with Grapes Garnish

Pineapple Cheese Ball with Almonds

Old Fashioned Pimento and Cheese

Blue Cheese Spread with Pecan and Bacon Topping

Cheddar Cheese Straws

## Fruit

Fresh Fruit Display with Dipping Sauce

Chocolate Covered Strawberries

Orange and Coconut Ambrosia

## Pasta and Potatoes

Rosemary Roasted New Potatoes

Roasted Garlic Mashed Potatoes

New Potatoes with Cheddar, Chives, Bacon, and Sour Cream

Tri-Colored Pasta Salad with Garden Veggies

Creamy Bowtie Pasta Salad with Spring Peas

3 Cheese Grits

Southern Style Potato Salad

## Pork

Honey Glazed Ham with Biscuits

Pulled Pork with Bar-B-Q Sauce and Rolls

Pork Loin with Apples and Cranberries

Mini Pigs in a Blanket

## Sweets

Miniature Cheesecakes with Choice of Topping

Sand Tarts

Lemon Bars

Blonde Brownies

Fresh Baked Cookies

## Poultry

Spicy Chicken Wings with Blue Cheese

Chicken Tenders with Honey Mustard Sauce

Chicken Drumettes Served Southern Style

Homemade Chicken Salad with Grapes & Pecans

Marinated and Grilled Chicken Breast

Mini Chicken Pot Pies in Puff Pastry

## Salads and Vegetables

Broccoli Salad with Apples and Craisens

Seasonal Crudité Vegetables with Herb Dip

Fresh Green Beans with Sesame Seeds

Layered Tomato-Basil-Mozzarella Salad

Grilled Seasonal Vegetables

Baby Spinach Salad with Strawberries and Almonds

Cesar Salad

Mixed Greens with Black Olives, Tomatoes, Feta

Cheese and Greek Vinaigrette

## Seafood

Smoked Salmon Cheesecake with Crackers

Shrimp Gazy to be Served with 3 Cheese Grits

Hot Baked Crab Dip with Toast Points

Miniature Crab cakes with Remoulade Sauce

Seafood Pasta Salad with Fresh Dill

## Spreads

Baked Artichoke Dip with Scoops

Baked Vidalia Onion Soufflé with Crackers

Santa Fe Layered Dip with Tortillas

Creamy Spinach Dip with Sesame Crackers

Hot Corned Beef Cheese Dip in a Pumpernickel Round

## Beverages

Sweet Tea

Citrus Punch

Coffee and Condiments

Lemonade