

CLASSIC  
CITY CHEF

# THE DINNER MENU.

**\$18-\$35 / PERSON**  
DEPENDING ON SELECTIONS

## PLATED DINNER

PLATED DINNER SERVICE INCLUDES ONE SALAD CHOICE, ONE ENTRÉE, ONE VEGETABLE CHOICE AND ONE STARCH CHOICE, ROLLS AND BUTTER, DESSERT AND ICED TEA (SWEET AND UNSWEETENED) PLEASE ASK ABOUT DUO ENTRÉE OPTIONS OR CUSTOMIZED MENUS TO INCLUDE AN APPETIZER.

## SALAD OPTIONS

MIXED GREEN SALAD (CUCUMBERS, TOMATOES, CARROTS) WITH ASSORTED DRESSINGS

SPINACH SALAD WITH CRAISINS, BLUE CHEESE CRUMBLES, PECANS AND CRISPY BACON

CAESAR SALAD WITH SHAVED PARMESAN CHEESE AND WHOLE WHEAT CROUTONS

CAPRESE SALAD TOWER: SLICED VINE RIPENED TOMATOES WITH FRESH MOZZARELLA, FRESH BASIL AND BALSAMIC GLAZE

WEDGE SALAD WITH BOSTON BIB LETTUCE, BACON, BLEU CHEESE, AND DICED TOMATOES

## ENTRÉE OPTIONS

PAN SEARED FILET OF WILD CAUGHT SALMON WITH LEMON CAPER BEURRE BLANC, SAFFRON RISOTTO, ASPARAGUS BUNDLES

CLASSIC LUMP CRAB CAKE WITH REMOULADE SAUCE, WILD RICE, HARICOTS VERTS, ROASTED CARROTS

AIRLINE BREAST OF CHICKEN WITH LEMON AU JUS, SMASHED POTATOES AND BROCCOLI FLORETS

GRILLED FILET OF BEEF WITH RED WINE DEMI GLAZE, AU GRATIN POTATO TOWER AND CREAMED SPINACH

PAN SEARED PORK TENDERLOIN WITH APPLE DEMI GLAZE, WHIPPED SWEET POTATOES AND ROASTED VEGETABLE MEDLEY

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## BUFFET DINNERS

SELECT ONE OR TWO ENTREES, ONE SALAD CHOICE, ONE VEGETABLE CHOICE AND ONE STARCH CHOICE. ALL RECEPTIONS INCLUDE ROLLS AND BUTTER, DESSERT SELECTION, AND ICED TEA (SWEET AND UNSWEETENED).

## SALAD OPTIONS

*PRESET AT DINING TABLE OR BUFFET*

MIXED GREEN SALAD (CUCUMBERS, TOMATOES, CARROTS) WITH ASSORTED DRESSINGS

SPINACH SALAD WITH CRAISINS, BLUE CHEESE CRUMBLES, PECANS AND CRISPY BACON

CAESAR SALAD WITH SHAVED PARMESAN CHEESE AND WHOLE WHEAT CROUTONS

CAPRESE SALAD TOWER: SLICED VINE RIPENED TOMATOES WITH FRESH MOZZARELLA,  
FRESH BASIL AND BALSAMIC GLAZE

## ENTRÉE OPTIONS

SAUTÉED BREAST OF CHICKEN WITH LEMON ROSEMARY AU JUS

BALSAMIC GLAZED OVEN ROASTED AIRLINE BREAST OF CHICKEN

TUSCAN BREAST OF CHICKEN WITH RED WINE, PEARL ONIONS AND TOMATOES

PRALINE CRUSTED BREAST OF CHICKEN WITH HONEY BOURBON SAUCE

CAROLINA MOUNTAIN FRESH TROUT  
WITH SHAVED ALMONDS IN A BROWN BUTTER SAUCE

WILD RICE AND BOURSINE CHEESE STUFFED BREAST OF CHICKEN  
WITH A CRANBERRY BUERRE BLANC

PAN SEARED WILD CAUGHT SALMON FILET WITH LEMON DILL SAUCE

PENNE PASTA PRIMAVERA WITH ROASTED TOMATO SAUCE AND SAUTÉED VEGETABLES

EGGPLANT LASAGNA WITH RICOTTA CHEESE AND FRESH HERBS (NO PASTA)

HERB RUBBED LOIN OF PORK WITH PAN AU JUS

EGGPLANT PARMESAN WITH ROASTED TOMATO SAUCE

SAUTEED GARLIC SHRIMP WITH ANGEL HAIR PASTA

SHRIMP AND GRITS WITH PEPPERS, ONIONS, ANDUILLIE SAUSAGE, AND CHEESE

TILAPIA PICATA WITH LEMON CAPER BUTTER

# THE DINNER MENU.

## BUFFET DINNERS CONTINUED ENTRÉE OPTIONS

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WOOD GRILLED PORK TENDERLOIN MEDALLIONS WITH MANGO SALSA

BEEF TENDERLOINS Tournedos in a red wine demi-glace

LUMP CRAB CAKE WITH SPICY TARTAR SAUCE

GRILLED VEGETABLE TOWER WITH ROASTED TOMATO SAUCE

LOW COUNTRY BOIL - ANDOUILLE SAUSAGE, SHRIMP, CORN ON THE COB,  
WHOLE PETITE RED POTATOES, SLICED ONIONS PREPARED IN A SPICY SEASONED BROTH

### VEGETABLES

STEAMED VEGETABLE MEDLEY WITH HERBED BUTTER

GREEN BEANS ALMANDINE

GREEN BEAN CASSEROLE WITH CRISPY SHALLOTS

BROCCOLI CASSEROLE

CREAMED SPINACH

SQUASH CASSEROLE

HONEY GINGER GLAZED CARROTS

SAUTÉED SQUASH MEDLEY WITH FRESH HERBS  
ROASTED ROOT VEGETABLES

SWEET CORN SOUFFLÉ

BROWN BUTTERED BROCCOLI

SUCCOTASH (CORN, LIMA BEANS, RED PEPPERS, ONIONS)

BRAISED COLLARD GREENS WITH PANCETTA

FRIED GREEN TOMATOES

GRILLED ASPARAGUS WITH LEMON BUTTER

CAULIFLOWER AU GRATIN

### STARCHES

WILD RICE PILAF

RICE PILAF

SWEET POTATO SOUFFLÉ

CANDIED SWEET POTATOES

PETITE ROASTED RED POTATOES

AU GRATIN POTATOES

SMASHED RED SKIN POTATOES (WITH GARLIC OPTIONAL)

MASHED IDAHO POTATOES (WITH GARLIC OPTIONAL)

MACARONI AND CHEESE (TOPPINGS AVAILABLE- BACON,  
CHIVES, MUSHROOMS, ONIONS)

TWICE BAKED POTATOES WITH BACON AND CHEESE

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## DINNER STATIONS

CHEF ATTENDED CARVING STATIONS, CHEF ATTENDED STATIONS, AND UNATTENDED STATIONS.  
CHEF ATTENDED STATIONS WILL INCUR AN ADDITIONAL SERVICE FEE.

### CHEF ATTENDED CARVING STATION

CARVING STATIONS INCLUDE YEAST ROLLS, AND/OR SWEET POTATO ROLLS WITH BUTTER AND A CHOICE OF ROASTED PETITE WHOLE RED POTATOES, AU GRATIN POTATOES, MASHED POTATOES, OR MINI RE-STUFFED POTATOES.

SAGE AND THYME RUBBED ALL-NATURAL ROASTED WHOLE TURKEY  
WITH FRESH CRANBERRY SAUCE

FLANK STEAK WITH SWEET ASIAN BARBECUE SAUCE

HONEY BOURBON GLAZED BONE-IN HAM WITH ASSORTED MUSTARDS

WOOD GRILLED PORK LOIN OR PORK TENDERLOIN (YOUR CHOICE) WITH FRUIT CHUTNEY

MUSTARD HERB RUBBED ROASTED TOP ROUND OF BEEF WITH HORSERADISH CREAM

SLOW ROASTED PRIME RIB OF BEEF WITH AU JUS AND HORSERADISH CREAM

HERB CRUSTED GRILLED TENDERLOIN OF BEEF WITH HORSERADISH CREAM

### CHEF ATTENDED STATIONS

PASTA STATION - CHOOSE TWO PASTAS (CHEESE TORTELLINI, PENNE OR BOW TIE) AND CHOICE OF SAUCE (MARINARA OR ALFREDO) STATION ALSO INCLUDES EITHER A CAESAR SALAD OR MIXED GREEN SALAD AND GARLIC BREAD

SHRIMP AND GRITS STATION - OLD FASHIONED GRITS ACCOMPANIED BY SAUTÉED SHRIMP, ANDOUILLE SAUSAGE, PEPPERS, ONIONS, SHREDDED CHEESES AND HOT SAUCE

TACO STATION - (CHOICE OF BEEF, CHICKEN, SHRIMP OR A COMBINATION) AND INCLUDES FLOUR TORTILLAS, CORN TORTILLAS, FRESH SALSA, GUACAMOLE, SOUR CREAM AND TRI-COLOR TORTILLA CHIPS

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## DINNER STATIONS

### **BUILD YOUR OWN STATION**

MACARONI AND CHEESE STATION – CREAMY CHEESE SAUCE WITH ELBOW MACARONI.  
THE FOLLOWING ADDITIONS ARE AVAILABLE: BLUE CHEESE, BACON, ROASTED RED  
PEPPERS, MUSHROOMS, ONIONS, ROASTED RED PEPPERS

SOUTHERN STATION – SHRIMP AND GRITS CAKES WITH REMOULADE SAUCE  
ACCOMPANIED WITH FRIED GREEN TOMATOES, BUTTERMILK DRESSING AND PIMENTO  
CHEESE BITES

**GLUTEN FREE, DAIRY FREE, VEGETARIAN ONLY, AND OTHER DIETARY RESTRICTION  
NEEDS ARE AVAILABLE FOR ALL DINNER OPTIONS AS WELL AS REQUESTS FOR  
SPECIFIC VEGETABLES AND OR STARCH SIDES. ADDITIONAL FEES MAY APPLY.**



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# HORS D'OEUVRE PRESENTATIONS.

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## STATIONARY PRESENTATIONS

FRESH VEGETABLE CRUDITÉ CONSISTING OF RAW BROCCOLI, CAULIFLOWER, CARROTS, CELERY, CUCUMBERS, ASSORTED PEPPERS, CHERRY TOMATOES, (WITH ROASTED GARLIC HUMMUS, CARAMELIZED ONION DIP, OR BUTTERMILK DRESSING)

SEASONAL FRUIT DISPLAY. PINEAPPLE, MELON, GRAPES, STRAWBERRIES AND OTHER FRUITS AS AVAILABLE SEASONALLY.

BAKED BRIE TOPPED WITH BROWN SUGAR AND ALMONDS AND SERVED WITH STRAWBERRIES AND GRAPES, CRACKERS AND ARTISAN BREADS

ANTIPASTO - HARD AND SOFT CHEESES, MARINATED VEGETABLES, OLIVES, AND SEASONAL FRUIT WHICH INCLUDES A MIXED CHARCUTERIE WITH PEPPERONI, PROSCIUTTO AND SALAMI, ACCOMPANIED BY ARTISAN BREADS AND OLIVE OIL

IMPORTED AND DOMESTIC CHEESES WITH CRACKERS AND ARTISAN BREADS, STRAWBERRIES AND GRAPES. (BAKED BRIE ADDITION IS OPTIONAL)

MEDITERRANEAN - GRAPE LEAVES STUFFED WITH RICE, ONION AND SPICES ACCOMPANIED WITH HUMMUS AND PITA CHIPS, ROASTED ARTICHOKE, ROASTED PEPPERS, FETA CHEESE, AND ASSORTED OLIVES



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HORS D'OEUVRE  
PRESENTATIONS.**

**WARM/HOT HORS D'OEUVRES**

STATIONARY (S) PASSED (P)

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MACARONI AND CHEESE BITES (BLUE CHEESE AND/OR BACON MAY BE ADDED) (S)

FRIED PIMENTO CHEESE BITES (PORK BARBECUE MAY BE ADDED) (S/P)

SPANAKOPITA (BASED SPINACH AND FETA IN A PHYLLO DOUGH) (S)

SPINACH AND ARTICHOKE DIP WITH PITA CHIPS (S)

FRIED GREEN TOMATOES WITH BUTTERMILK DRESSING (S)

VEGETARIAN SPRING ROLLS WITH SWEET AND SOUR SAUCE (S)

GRILLED VEGETABLE QUESADILLAS WITH FRESH SALSA, SOUR CREAM AND  
GUACAMOLE (S)

ASSORTED CRUST LESS MINI QUICHE: BROCCOLI CHEDDAR, HAM AND CHEESE,  
MUSHROOM AND SPINACH (S)

ASSORTED STUFFED MUSHROOMS: ONION/PARMESAN CHEESE, SPINACH/SAUSAGE (S)

CHICKEN, PINEAPPLE AND RED PEPPER KABOB WITH SWEET CHILI SAUCE (S/P)

CHICKEN OR BEEF SATAY WITH PEANUT SAUCE (S/P)

FRIED CHICKEN TENDERS WITH HONEY MUSTARD AND BARBECUE SAUCE (S)

BARBECUE PORK SLIDERS WITH BBQ SAUCE (S)

HAMBURGER SLIDERS WITH APPROPRIATE CONDIMENTS (S)

MINI BEEF WELLINGTON WITH CHOICE OF MUSHROOM OR BLUE CHEESE (S)

TROPICALIA TEMPURA BATTERED FRIED VEGETABLES (BROCCOLI, GREEN BEANS,  
CAULIFLOWER AND ZUCCHINI) WITH SWEET CHILI SAUCE (S)

TROPICALIA TEMPURA BATTERED FRIED CHICKEN BITES OR SHRIMP WITH SWEET AND  
SOUR SAUCE (S)

FRIED BONELESS CHICKEN WINGS WITH CELERY, BLUE CHEESE DRESSING (S)

FRIED COCONUT SHRIMP WITH SPICY PLUM SAUCE (S)

SHRIMP AND GRITS CAKES WITH REMOULADE SAUCE (S)

BARBECUE BACON WRAPPED SHRIMP WITH BBQ SAUCE (S/P)

CHICKEN PARMESAN SLIDER (S/P)

CUBAN SLIDER (S/P)

FRIED RAVIOLI WITH RED SAUCE (S)

BBQ MEAT BALLS (S)

MINI CRAB CAKES WITH SPICY TARTAR SAUCE (S)

HOT SMOKED SALMON CAPER SPREAD ON BAGEL CHIP (S/P)

BRIE AND TOMATO CUCUMBER MINT RELISH ON GARLIC CROSTINI (S/P)

BACON AND ONION PIZZETTES (S/P)

ONION, PARMESAN AND BACON TART (S/P)

SWEET POTATO LATKES (S)

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# HORS D'OEUVRE PRESENTATIONS.

## COLD/ROOM TEMP HORS D'OEUVRES

STATIONARY (S) PASSED (P)

ASSORTED OLIVE OILS, RUSTIC BREADS, THREE CHEESE SPREAD AND MARINATED  
MIXED OLIVES (S)

ROASTED RED PEPPER AND GOAT CHEESE MOUSSE ON CROSTINI (S/P)

ROASTED RED PEPPER AND GOAT CHEESE MOUSSE ON CUCUMBER WHEEL (S/P)

CAPRESE SALAD FRESH MOZZARELLA, TOMATOES WITH FRESH BASIL OIL ON SKEWERS  
(S/P)

BRUSCHETTA WITH FRESH TOMATO BASIL AND BALSAMIC GLAZE (S/P)

BRUSCHETTA WITH WILD MUSHROOM AND ROASTED GARLIC (S/P)

BAKED BLUE CHEESE WITH ONION MARMALADE ON SWEET POTATO CROSTINI (S/P)

ASSORTED CHEESE CRISPS (SHARP YELLOW CHEDDAR, SHARP WHITE CHEDDAR,  
PARMESAN, ASIAGO CHEESE) (S)

CUCUMBER CUPS WITH THAI CHICKEN SALAD AND OR GAZPACHO (S)

CHICKEN SALAD IN PHYLLO CUPS (S/P)

CUCUMBER WHEELS WITH PICKLED SHRIMP AND CREAMY COCKTAIL SAUCE (S/P)

CHERRY TOMATOES STUFFED WITH BOURSIN CHEESE (S/P)

SOUTHERN STYLE DEVILED EGGS (S/P)

ASSORTED HUMMUS: ROASTED GARLIC, BLACK BEAN AND/OR RED PEPPER, ALL WITH  
PITA CHIPS (S)

CHILLED JUMBO SHRIMP, SERVED WITH COCKTAIL SAUCE AND LEMONS (S/P)

GRILLED ASIAN BEEF ROLL WITH GRILLED AND ROASTED SCALLIONS AND RED  
PEPPERS, SERVED WITH SWEET CHILI SAUCE (S)

CRISP ASPARAGUS PROSCIUTTO STRAWS (S/P)

SHAVED BEEF TENDERS ON YEAST ROLLS OR CROSTINI, SERVED WITH HORSERADISH  
CREAM (S)

SAUCESLICED PORK LOIN TENDERS ON YEAST ROLLS OR CROSTINI, SERVED WITH  
FRUIT CHUTNEY (S)

HOMEMADE LEBNEH CHEESE, SERVED ON TOP OF NAAN WITH A KALAMATA OLIVE  
TAPENADE ON TOP. (S/P)

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# SNACKS + DESSERTS AND MORE.

## SNACKS FOR BAR/COCKTAIL AREAS

TORTILLA CHIPS WITH SALSA AND GUACAMOLE

SWEET AND SPICY MIXED NUTS

ROSEMARY ROASTED ALMONDS

PUB MIX

CLASSIC CITY CHEF SIGNATURE CHEESE STRAWS

HOMEMADE POTATO AND SWEET POTATO CHIPS WITH HOMEMADE FRENCH ONION DIP

## DESSERTS

CARAMEL CAKE  
CHEESECAKES  
CARROT CAKE  
RED VELVET CAKE  
OLIVE OIL CAKE  
FLOURLESS CHOCOLATE CAKE (GLUTEN  
FREE)  
MISSISSIPPI MUD PIE  
PECAN PIE  
KEY LIME PIE  
SWEET POTATO PIE  
BREAD PUDDING WITH BOURBON SAUCE  
FRUIT COBBLER  
BANANA PUDDING

LEMON BARS  
RASPBERRY BARS  
MANGO BARS  
MIXED NUT BARS  
LEMON TART  
BROWNIES

## ASSORTED PICKUP SWEETS

MINI KEY LIME TART  
CANNOLI  
FLOURLESS CHOCOLATE TART  
BISCOTTI  
CHOCOLATE MOUSSE CUPS  
PRALINES  
MINI PIES  
HOMEMADE COOKIES - CHOCOLATE CHIP, RED VELVET, OATMEAL PECAN CRAISEN,  
RASPBERRY, BUTTERSCOTCH CRUNCH, BROWN SUGAR, BLACK AND WHITE, AND MORE.