



CLASSIC CITY CHEF

Catering and Event Productions

For more questions or request a proposal, please contact:

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Buffet Dinner Selections

Standard buffet with the option of one or two entrees, one starch side, one salad and one vegetable side. All receptions include rolls and butter, dessert selections, sweet and unsweetened tea.

Coffee station is available for an additional charge

Price range (depending on entrée selections) \$18 - \$35 per person

Main Course Options

- Airline breast of chicken with or lemon rosemary glaze
- Balsamic glazed oven roasted breast of chicken with pan au jus
- Sea salt and pepper crusted chicken with citrus glaze
- Chicken roulade stuffed with dried fruit, wild rice and goat cheese
- Tuscan breast of chicken with red wine, pearl onions and tomatoes
- Pecan crusted breast of chicken with honey bourbon sauce
- Chicken Francaise with lemon basil sauce
- Carolina mountain fresh trout with shaved almonds in a brown butter sauce
- Pan seared salmon filet with lemon dill sauce
- Penne pasta prima vera with roasted tomato sauce
- Eggplant lasagna with ricotta cheese and fresh herbs (no noodles)
- Herb rubbed loin of pork with pan au jus
- Wood grilled pork tenderloin medallions with mango salsa
- Pork loin stuffed with corn bread and dried fruit
- Beef tips au Poivre
- Beef tenderloins terados in a red wine demi glace
- Braised beef brisket with natural gravy and roasted vegetables
- Sautéed shrimp in a garlic white wine sauce
- Lump crab cake with spicy tartar sauce

Salad Options (Preset or on Buffet)

- Mixed green salad with dressing
- Spinach salad with raisins, blue cheese crumbles, pecans and crispy bacon
- Caesar salad with shaved parmesan cheese and whole wheat croutons
- Baby mixed greens with assorted dressings
- Caprese salad: sliced vine ripened tomatoes with fresh mozzarella, fresh basil and balsamic glaze

Vegetable Sides

- Steamed vegetable medley with herbed butter
- Green beans almandine
- Green bean casserole with crispy shallots
- Broccoli casserole
- Squash casserole
- Honey ginger glazed carrots
- Sautéed squash medley with fresh herbs
- Roasted root vegetables
- Sweet corn soufflé
- Brown buttered broccoli
- Succotash
- Braised collard greens with pancetta
- Fried green tomatoes
- Oven roasted asparagus with lemon butter

Starch Sides

- Wild rice pilaf
- Rice pilaf
- Sweet potato soufflé
- Candied sweet potatoes
- Roasted red potatoes
- Grilled polenta cakes
- Au gratin potatoes
- Garlic smashed red skin potatoes
- Garlic mashed potatoes
- Macaroni and Cheese
- Twice baked potatoes with bacon and cheese

Dessert Options

Caramel cake
Cheesecake
Carrot cake
Red velvet cake
Olive Oil cake
Flourless chocolate cake (gluten free)
Almond cookies (gluten free)
Mississippi Mud pie
Pecan pie
Key Lime pie
Bread pudding with bourbon sauce
Fruit cobbler
Banana pudding
Lemon bars
Raspberry bars
Mango bars
Mixed nut bars
Lemon tart
Assorted cookies and brownies platter
Assorted bar cookies platter

Reception Options

Standard buffet – this option has one or two entrees, one starch side, one salad and one vegetable side. All receptions also include rolls and butter, dessert selections, sweet and unsweetened tea.

Coffee station is available for an additional charge

Price range (depending on entrée selections) \$18 - \$35 per person

Action Stations – This is a great option for a more festive, party like atmosphere for celebrations such as wedding receptions, anniversary parties, sorority or fraternity family weekends and more. Action station prices are determined by selections made.

A selection of action stations will build the reception and include one carving station, one specialty station, one display station, one hot food station (with three selections), one cold food station (with three selections) and a dessert station.

All will include a beverage station with sweet and unsweetened tea.

Carving Station (choose one)

All served with yeast rolls and/or sweet potato biscuits, roasted or au gratin or mashed potatoes, or mini re-stuffed potatoes

- Sage and thyme rubbed all natural turkey with fresh cranberry sauce
- Honey bourbon glazed bone-in ham with assorted mustards
- Wood grilled loin or tenderloin of pork with fruit chutney
- Petite beef tenders
- Mustard herb rubbed top round of beef with horseradish cream
- Slow roasted prime rib of beef with au jus and horseradish cream
- Herb crusted tenderloin of beef with horseradish cream

Specialty Stations (choose one)

- Pasta station – choice of two pastas: cheese tortellini, penne or bow tie and choice of sauce
Served with Caesar or mixed greens with dressings and assorted dressings
- Shrimp and Grits station – shrimp served with sausage, peppers, onions, cheeses and a variety of condiments
- Fajita station – choice of beef, chicken, shrimp or a combination, with flour tortillas, fresh salsa, guacamole, sour cream and tri-color tortilla chips
- Gyro station – seasoned beef or chicken, served with pita bread, cucumber, tomato and onion salad, feta cheese and tzatziki sauce

- Macaroni and Cheese station – creamy sauce and elbow macaroni with the following additions available: blue cheese, bacon, pimento cheese, mushrooms, onions, roasted red peppers
- Low Country Boil – sausage, shrimp, corn, potatoes, mixed greens salad and dressings
- Southern station – shrimp and grits cakes, fried green tomatoes with buttermilk dressing, pimento cheese bites

Display Options (choose one)

- Fresh vegetable crudité (with roasted garlic hummus or caramelized onion dip)
- Seasonal fruit
- Baked brie with brown sugar and almonds, served with strawberries and grapes
- Antipasti – Assorted cured meats, cheeses, and vegetables
- Imported and domestic cheeses with crackers and artisan breads
- Mediterranean – Stuffed grape leaves and hummus
- Baked whole side of salmon

Hot food options

Many of these choices can also be served as passed hor d'oeuvres

- Macaroni and cheese bites (blue cheese and/or bacon may be added)
- Pimento cheese bites (pork barbecue may be added)
- Spanakopita
- Spinach, artichoke and feta soufflé served on crostini
- Spinach and artichoke dip with pita chips
- Herb and goat cheese popovers
- Fried green tomatoes with buttermilk dressing
- Vegetarian spring rolls with sweet and sour sauce
- Grilled vegetable quesadillas with fresh salsa, sour cream and guacamole
- Assorted quiche: broccoli cheddar, ham and cheese, mushroom and spinach
- Assorted stuffed mushrooms: onion and parmesan cheese, spinach and sausage
- Chicken, pineapple and red pepper kabob with sweet chili sauce
- Chicken or beef satay with peanut sauce

- Chicken tenders with honey mustard and barbecue sauce
- Mini barbecue pork sliders
- Hamburger sliders
- Mini beef wellington with either mushroom or blue cheese
- Crisp asparagus straws with prosciutto
- Terrapin tempura vegetables (broccoli, green beans, cauliflower and zucchini) with sweet chili sauce
- Terrapin tempura chicken or shrimp with sweet and sour sauce
- Boneless chicken wings with celery and blue cheese dressing
- Coconut shrimp with spicy plum sauce
- Shrimp and grits cakes with sauce Remoulade
- Fried jumbo shrimp with cocktail sauce, tartar sauce and lemon
- Barbecue bacon wrapped shrimp
- Wild salmon cakes with dill tartar sauce
- Mini crab cakes with spicy tartar sauce

Cold Food Options

- Assorted olive oils, rustic breads, three cheese spread and marinated mixed olives
- Roasted red pepper and goat cheese mousse on whole grain crackers
- Caprese salad on skewers
- Trio of bruschetta: fresh tomato basil with balsamic glaze, wild mushroom and roasted garlic, roast eggplant and black olive
- Baked blue cheese with onion marmalade on sweet potato crostini
- Assorted cheese crisps
- Cucumber cups with Thai chicken salad and or gazpacho
- Chicken salad in phyllo cups
- Cucumber wheels with cocktail shrimp and horseradish cream cocktail sauce
- Cherry tomatoes stuffed with Boursin cheese
- Southern style deviled eggs
- Assorted hummus: roasted garlic, black bean and/or red pepper, all with pita chips
- Chilled jumbo shrimp, served with cocktail sauce and lemons
- Asian beef rollups with grilled green onions and roasted red peppers, served with sweet chili sauce
- Shaved beef tender sandwiches or on crostini, served with horseradish cream sauce

Bar/Cocktail Snacks

- Tortilla chips and 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