

# CLASSIC CITY CHEF

Catering and Event Productions

classiccitychef.com 706-621-0630, 706-714-6090

## Dinner Service Styles

Choose from a Plated, Buffet, Stations, or Hors D'oeuvres dinner style reception.

Pricing typically ranges \$18-\$35 per person, based on selections made.

Gluten free, dairy free, vegetarian only, and other dietary restriction needs are available as well as requests for specific vegetables and or starch sides. Additional fees may apply.

### **Plated Dinners**

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 raisins, 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

## **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).

### **Entrees**

- 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
- Pecan crusted breast of chicken with honey bourbon sauce
- Carolina mountain fresh trout with shaved almonds in a brown butter sauce
- 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
- Wood grilled pork tenderloin medallions with mango salsa
- Beef tenderloins tournedos in a red wine demi-glaze
- Braised beef brisket with natural gravy and roasted vegetables
- Lump crab cake with spicy tartar sauce

### **Salads (Preset at dining table or at buffet)**

- Mixed green salad (cucumbers, tomatoes, carrots) with assorted dressings
- Spinach salad with raisins, 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

## **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

## **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

## **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
- 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
- Fajita station – (choice of beef, chicken, shrimp or a combination) and includes flour tortillas, fresh salsa, guacamole, sour cream and tri-color tortilla chips

### **Build your own station (Unattended)**

- 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 cheese sauce with elbow macaroni. The following additions are available: blue cheese, bacon, roasted red peppers, mushrooms, onions, roasted red peppers
- Low Country Boil – andouille sausage, shrimp, corn on the cob, whole petite red potatoes, sliced onions prepared in a spicy seasoned broth
- Southern station – shrimp and grits cakes with remoulade sauce accompanied with fried green tomatoes, buttermilk dressing and pimento cheese bites

## **Hors D'oeuvre Presentations**

### **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 artichokes, roasted peppers, feta cheese, and assorted olives

### **Hors D'oeuvres (warm/hot) Stationary (S) or Passed (P)**

- 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)
- Herb, lemon and goat cheese popovers (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)
- 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 pizettes (S/P)
- Onion, parmesan and bacon tart (S/P)
- Sweet potato latkes (S)

### **Hors D'oeuvres (cold/room temp) Stationary (S) or 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) sauce
- Sliced 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)

### **Snacks for Bars/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**

### **Cakes and Pies**

- Caramel cake
- Cheesecakes- many varieties
- 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

### **Dessert Bars (also available gluten free)**

- 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.



