



Holiday Blue Plate Menu



With our Holiday Blue Plate Menu you can create a wonderful meal to celebrate the season and stay within your budget. Prices are for LUNCH caterings, Monday – Friday in November & December.

HOLIDAY BLUE PLATE BUFFET - served in chaffing dishes.

\$10.95 per person, unless marked / 15 person minimum. Includes choice of two sides (exceptions – pasta entrees and salad bar) & choice of dessert. Includes Disposable Plates, Silverware, Napkins & Cups, Cranberry Sauce, Dinner Rolls & Butter, Sweet and Unsweet Tea & Ice. We set up the buffet for self-serve, then return later to pick up the chaffing dishes. Plus sales tax and delivery fee. If you want a server for the buffet, it is an additional charge.

STEP ONE: Pick One Entrée:

Holiday Favorites:

Turkey (GF) – smoked or roasted w/gravy (GF/br)

Cajun Fried Turkey

Honey Ham w/pineapple-ginger glaze (GF)

Beef & Pork

Braised Beef Tips w/rice or noodles*

Chopped Sirloin w/onions & gravy (GF/br)

Roast Beef au jus (GF)

Corned Beef w/cabbage & potato hash (GF)

Smoked Beef Brisket w/BBQ Sauce, 5oz portion* - \$12.45 (GF)

Beef Pot Roast (GF/br)

BBQ Boston Butt (GF)

Pork Loin Roast w/mushroom wine sauce (GF/br)

Pork Pot Roast (GF/br)

Smothered Pork Chops (GF/br)

Conecuh Sausage & Smoked Chicken Gumbo w/rice* (GF/br)

Smoked Chicken, Sausage & Ham Jambalaya (GF)

Fish & Seafood

Grilled or Blackened Fish (GF)

Grilled Sutchi Almondine

Grilled Sutchi w/lemon caper sauce (GF/br)

Seafood Gumbo w/rice* \$11.95 (GF/br)

Shrimp Creole w/rice* \$11.95 (GF/br)

Shrimp Scampi w/linguini* \$11.95

Chicken

Chicken Marsala w/linguini*

Chicken Piccata w/white wine, capers, mushrooms (GF/br)

Chicken Piccata best pairs with pasta or potato side items

Coq au vin merlot-braised chicken w/bacon & mushrooms

Grecian Style Chicken Quarters (GF)

Grilled Chicken Breast w/basil cream sauce (GF/br)

Grilled Chicken Parmesan (GF)

Pecan Crusted Chicken Breast w/basil cream sauce

Plum-Mustard Braised Chicken (GF/br)

Royal Street Chicken w/sautéed mushrooms & provolone (GF)

Smoked Chicken Quarters (GF)

Smoked Paprika Roasted Chicken (GF)

Pasta*

Chicken Alfredo

Lasagna

Pesto Pasta w/Grilled Chicken

Pasta Puttanesca w/Chicken w/capers, green olives, bacon

Shrimp Alfredo - \$11.95

Conecuh Sausage Rigatoni

Want an additional entrée? Add \$2.50 per person for each additional entrée.

*Additional brisket is available at \$.50 per ounce, per person

Many of our entrées are gluten-free by recipe; others can be modified on request.

GF – gluten free. GF/br – gluten free, by request

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Office (251) 666.1141 ~ Fax (251) 666.1142

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STEP TWO: Pick two sides.

**Exceptions: pasta/rice dishes come with one side item.

Side Choices:

Cornbread Dressing
Baked Potato (GF)
Garlic Mashed Potatoes (GF)
Oven Browned Potatoes Greek Style (GF)
Rosemary Roasted Potatoes (GF)
Scalloped Potatoes (GF/br)
Twice Baked Potato Casserole (GF)
Sweet Potato Soufflé
Roasted Sweet Potatoes Wedges (GF)
Steamed White or Brown Rice (GF)
Yellow Rice (GF)
Raisin Rice Pilaf (whole grain on request) (GF/br)
Macaroni & Cheese
Pasta Alfredo
Buttered Egg Noodles
Roasted Baby Carrots (GF)
Green Beans Almondine (GF)
Green Bean Casserole

Lima Beans – country-style (GF)
Lima Beans – vegetarian w/ garlic & stewed tomatoes (GF)
Field Peas w/snaps (GF)
Spinach Mornay
Collard Greens (GF)
Turnip Greens (GF)
Steamed Broccoli (GF)
Sautéed Half Moon Zucchini & Squash (GF)
Roasted Vegetable Medley (GF)
Corn & Black Bean Salad (GF)
Pasta Salad
Cucumber & Tomato Salad (GF)
Mixed Green Salad w/two dressings (GF)
Creamed Collards – additional \$.75 per person (GF)
Roasted Brussels Sprouts – additional \$1.00 per person (GF)
Quinoa – additional \$1.25 per person (GF)

Want more side items? Add \$1.25 per person for each additional side.

STEP THREE: Choose one dessert.

Dessert Choices:

Apple Pie
Baklava
Banana Pudding
Boston Cream Pie
Bread Pudding with praline sauce
Carrot Cake
Cheesecake
Chocolate Cake
Chocolate Chunk Brownies
Chocolate Cream Pie
Cobbler: Apple, Peach or Blackberry

Coconut Cream Pie
Fresh Fruit Bowl – w/seasonal fruits (GF)
Lemon Cream Pie
Lemon Squares
Pecan Pie
Pumpkin Pie
Red Velvet Cake
Strawberry Cream Pie
Strawberry Trifle
Sweet Potato Pie

Additional menu items available upon request.



GRC Holiday Blue Plate Menu: Updated 10/5/16

Additional Delivery Fees and Server Fees May Apply. 48-hour (business hours) advanced notice required. Cancellations must be made at least 48 hours in advance. All prices subject to change. Subject to availability.

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