



Georgia

ROUSSOS CATERING

Blue Plate Menu: Nights and Weekends

Our Blue Plate Night and Weekend options allow you to create the menu your crew craves. Prices are for nights and weekends. Pricing depends on items. Please call for details.

Step One: Choose One Entrée

BLUE = gluten free **BROWN** = gluten free by request

Beef and Pork

Braised Beef Tips
with Rice or Noodles

Beef Kabobs

Chopped Sirloin
with Onions and Gravy

Country Fried Steak
with Gravy

Meatloaf
with Tomato Gravy

Roast Beef au Jus

Corned Beef
with Cabbage and Potato Hash

Beef Pot Roast

Smoked Beef Brisket
*with BBQ Sauce, 5oz portion
additional brisket is available at
50¢ per ounce, per guest*

Moussaka

Pastitsio

Enchilada Casserole

BBQ Boston Butt

Honey Ham
with Pineapple-Ginger Glaze

Pork Loin Roast
with Mushroom Wine Sauce

Pork Pot Roast

Pork Souvlakia
*with Pita; gluten free when you
substitute rice pilaf for pita*

BBQ Ribs
with BBQ Sauce

Smothered Pork Chops

**Smoked Chicken and
Sausage Gumbo**
with Rice

**Smoked Chicken, Sausage
and Ham Jambalaya**
(Shrimp also available)

Chicken

Chicken Marsala
*is best paired with pasta
or potato side item*

Chicken Piccata
*with White Wine, Capers,
Mushrooms; and is best paired
with pasta or potato side item*

Chicken and Dumplings

Chicken Pot Pie

**Chicken, Rice and
Broccoli Casserole**

Thai Curry Chicken
with Jasmine Rice

**Bacon Wrapped Asiago Stuffed
Chicken Breast**

Coq au Vin
*Merlot-Braised Chicken
with Bacon and Mushrooms*

**Grecian Style
Chicken Quarters**

Tarragon Chicken

Smoked Chicken Quarters

**Smoked Paprika
Roasted Chicken**

Grilled Chicken Breast
with Basil Cream Sauce

Grilled Chicken Parmesan

Hawaiian Chicken
with Rice

Monterey Jack Chicken
*with Homemade Salsa, BBQ
Sauce, Monterey Jack Cheese*

**Pecan-Crusted
Chicken Breast**
with Basil Cream Sauce

**Plum-Mustard
Braised Chicken**

Royal Street Chicken
*with Sautéed Mushrooms
and Provolone*

CONTACT US AND GET A FREE QUOTE: Quote@GeorgiaRoussosCatering.com

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Prices subject to change.

Updated 06/22/2020



Blue Plate Menu: Nights and Weekends

Step One: Choose One Entrée (Cont'd)

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Fish and Seafood

Grilled or Blackened Fish
Grilled Sutchi Almondine
*Grilled Sutchi
with Lemon Caper Sauce*

Georgia Roussos
Seafood Gumbo
with Rice
*Shrimp Creole
with Rice*

Shrimp Scampi
with Linguini
Shrimp Etouffée
Shrimp and Grits

Vegetarian

Broccoli and Cheese Casserole
Eggplant Parmesan
Vegetarian Kabobs
*Vegetarian Curry
with Jasmine Rice*

Vegetable Lasagna
Vegetable Moussaka
Vegetable Alfredo
Pasta Primavera
Quinoa Veggie Stir Fry
Portobello Pizza

Caprese Salad
Squash Casserole
Green Bean and
Mushroom Casserole

Pasta

Chicken Alfredo
Creamy Southwestern
Chicken Pasta
Classic Lasagna

Chicken and Spinach Lasagna
with White Sauce
Pesto Pasta with
Grilled Chicken
Pasta Puttanesca with Chicken,
Capers, Green Olives, and Bacon

Shrimp Alfredo
Spaghetti Bolognese
Conecuh Sausage Rigatoni

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The following four bar entrée selections are served with one choice of dessert from Step Three (page 5)

Salad Bar

Grilled Chicken / Grilled Shrimp

Lettuce, Tomatoes, Cucumbers, Red Onions, Eggs, Cheese, Kalamata Olives, Pepperoncini and Croutons

Dressing Choices: Ranch, Caesar, Balsamic Vinaigrette, Champagne Vinaigrette, Blue Cheese, Sun-Dried Tomato Vinaigrette, or Oil and Vinegar. Gluten free except for croutons.

Taco Bar

Your Choice of Two: Ground Beef, Pork, Chicken, Grilled Shrimp, Shrimp or Fish.
Soft Tortillas, Lettuce, Tomato, Cheese, Sour Cream, Picante Sauce and Jalapeños.

Fajita Bar

Your Choice of Two: Chicken, Sliced Skirt Steak, Grilled Shrimp or Shrimp.
Soft Tortillas, Sautéed Peppers and Onions, Cheese, Sour Cream, Jalapeños, and Picante Sauce.
Add salsa, guacamole and tortilla chips for an additional \$3.00 per guest.

Baked Potato Bar

Pulled Pork / Beef Brisket

Bacon Crumbles, Scallions, Sour Cream, Butter, Shredded Cheese and Sautéed Mushrooms.



Blue Plate Menu: Nights and Weekends



Step Two: Choose Two Side Items

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Sides

Baked Potato
 Garlic Mashed Potatoes
 Oven Brownd Potatoes
 Greek Style
 Rosemary Roasted Potatoes
 Scalloped Potatoes
 Twice Baked Potato Casserole
 Sweet Potato Soufflé
 Roasted Sweet Potato Wedges
 Steamed White or Brown Rice
 Yellow Rice
 Rice Pilaf
Whole Grain on Request
 Macaroni and Cheese
 Pasta Alfredo

Buttered Egg Noodles
 Buttered Green Beans
 Green Beans
with New Potatoes
 Field Peas
with Snaps
 Lima Beans
Country-Style
 Lima Beans
*Vegetarian with Garlic
 and Stewed Tomatoes*
 Spinach Mornay
 Collard Greens
 Turnip Greens
 Steamed Broccoli
 Sautéed Half Moon
 Zucchini and Squash
 Buttered Corn

Roasted Vegetable Medley
 Ratatouille
 Cole Slaw
 Corn and Black Bean Salad
 Pasta Salad
 Twice-Baked Potato Salad
 Cucumber and Tomato Salad
 Mixed Green Salad
*with Two Dressings:
 Ranch, Caesar, Balsamic Vinaigrette,
 Champagne Vinaigrette, Blue Cheese,
 Sun-Dried Tomato Vinaigrette,
 or Oil and Vinegar.*
 Caesar Salad
Gluten free except for croutons.

Premium Sides

Braised Broccoli with
 Orange and Parmesan
 Sautéed Kale

Sweet Potato Gratin
 Steamed Asparagus
 Wild Rice Pilaf

Roasted Brussels Sprouts
 Quinoa



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Step Three: Choose One Dessert

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Desserts

Baklava	Chocolate Chunk Brownies	Key Lime Pie
Banana Pudding	Chocolate Cream Pie	Lemon Squares
Bread Pudding <i>with Praline Sauce</i>	Chocolate Trifle	Pecan Pie
Cheesecake	Cobbler: Apple or Peach	Pumpkin Pie
Chocolate Cake	<i>Fresh Fruit Bowl with Seasonal Fruits</i>	Strawberry Cream Pie
	Gourmet Cookies	Strawberry Trifle

Additional Choices

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Soups

Broccoli and Cheese	Potato and Leek	Sweet Potato and Poblano
Butternut Squash and Apple	Tomato Basil	Lentil Soup with Chorizo
	Curried Cauliflower	

Premium Soups

Crab and Corn Bisque	Shrimp Bisque	Wild Mushroom
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