



## Celebration: Entrées, Sides, and Desserts

Planning a special occasion and want to create a truly special lunch or dinner buffet for your guests?  
We have a wonderful selection of distinctive entrées, sides and desserts.

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### Entrées

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

#### Beef Entrées

<b>Beef Tenderloin</b> <i>with Veal Demi-Glace</i>	<b>Smoked Beef Shoulder with</b> <b>Habanero-Mango BBQ Sauce</b>	<b>Spiced Beef Kabobs</b>
<b>Grilled Steak (New York Strip,</b> <b>Filet Mignon, Delmonico)</b>	<b>Smoked Beef Brisket</b> <i>with BBQ Sauce</i>	<b>Grilled Cowgirl Ribeye</b> <i>with Seafood Topping</i>

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#### Pork Entrées

<b>Grilled Pork Ribeye</b> <i>with Goat Cheese, Sun-dried</i> <i>Tomatoes and Lemon Butter Sauce</i>	<b>Pork Souvlakia</b>	<b>Bone-In Pork Chop</b> <i>with Espagnole Sauce</i>
	<b>Pork Tenderloin</b> <i>with Merlot and Mushroom Sauce</i>	

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#### Chicken Entrées

<b>Chicken Piccata</b> <i>with White Wine, Capers,</i> <i>and Mushrooms</i>	<b>Mediterranean Stuffed</b> <b>Chicken Breast</b> <i>With Sun-Dried Tomatoes,</i> <i>Kalamata Olives, Feta and Basil</i>	<b>Smoked Paprika</b> <b>Roasted Chicken</b>
<b>Chicken Souvlakia</b>	<b>Served</b> <i>with Citrus Beurre Blanc</i>	<b>Bacon Wrapped Stuffed</b> <b>Chicken Breast</b> <i>with Asiago, Sun-dried</i> <i>Tomatoes and Basil</i>
<b>Coq au Vin</b> <i>Merlot-Braised Chicken with</i> <i>Bacon and Mushrooms</i>	<b>Pecan Crusted Chicken Breast</b> <i>with Basil Cream Sauce</i>	<b>Tarragon Chicken</b>
<b>Cornish Hens</b> <i>with Roasted Shallots</i> <i>and Fingerling Potatoes</i>		

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#### Lamb Entrées

<b>Roasted Leg of Lamb</b> <i>with Tzatziki</i>
<b>Rack Of Lamb</b> <i>with Mint Demi-Glace</i>

CONTACT US AND GET A **FREE QUOTE**: [Quote@GeorgiaRoussosCatering.com](mailto:Quote@GeorgiaRoussosCatering.com)

Office (251) 666.1141 • Fax (251) 666.1142 • [GeorgiaRoussosCatering.com](http://GeorgiaRoussosCatering.com) •  

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Prices subject to change.

Updated 06/22/2020



## Celebration: Entrées, Sides, and Desserts

### Entrées (Cont'd)

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#### Vegetable Options

Roasted Vegetable Lasagna

Vegetable Alfredo

Grilled Eggplant Parmesan

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#### Fish and Seafood

**Athenian Grouper**  
*Topped with Cherry Tomatoes,  
Kalamata Olives, Feta, Olive Oil  
and Lemon Juice*

**Blackened Mahi**  
*with Crawfish Cream Sauce  
(with Sauce Substitution)*

**Grilled, Blackened or  
Greek-Style Fish**

**Grilled Fish Almondine**

**Grilled Fish**  
*with Lemon Caper Sauce*

**Grilled Salmon**  
*with Lemon-Dill Sauce*

**Pecan-Crusted Rainbow Trout**  
*with Citrus Beurre Blanc*

**Seafood Gumbo**  
*with Rice*

**Shrimp Creole**  
*with Rice*

**Shrimp Scampi**  
*with Linguini*

**Shrimp Skewers**  
*with Honey-Lime Glaze*

**Shrimp and Conecuh  
Sausage Skewers**





# Georgia

## ROUSSOS · CATERING

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### Sides

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Baked Potato	Wild Mushroom Risotto	Zucchini and Squash
Garlic Mashed Potatoes	Quinoa	Roasted Vegetable Medley
Oven Browned Potatoes Greek Style	Gourmet Macaroni and Cheese	Aegean Pasta Salad
Rosemary Roasted Potatoes	Pasta Alfredo	Roussos Famous Greek Salad
Scalloped Potatoes	Buttered Egg Noodles	Cucumber and Tomato Salad
Truffled Fingerling Potatoes	Green Beans <i>with Julienne Carrots</i>	Watermelon and Feta Salad
Twice Baked Potato Casserole	Green Beans Almondine	Quinoa and Leek Salad
Sweet Potato Casserole	Spinach Mornay	Orzo Salad
Roasted Sweet Potatoes Wedges	Creamed Collard Greens	Mixed Green Salad
Steamed White Or Brown Rice	Steamed Broccoli <i>with Hollandaise</i>	Caesar Salad
Wild Rice Pilaf	Roasted Brussels Sprouts	Strawberry Pecan Salad Spring Mix <i>with Bleu Cheese and Orange Sherry Vinaigrette</i>
Spanish Rice	Sautéed Half Moon	

### Desserts

Baklava	Chocolate Cake	Italian Cream Cake
Blueberry Goat Cheese Tart	Chocolate Mousse	Key Lime Cream Pie
Bread Pudding <i>with Praline Sauce</i>	Chocolate Peanut Butter Trifle	Red Velvet Cake
Cheesecake <i>with Macerated Grand Marnier Strawberries</i>	Death By Chocolate Trifle	Strawberry Trifle
	Crème Brûlée	Tiramisu
	Gourmet Pecan Pie	

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