



Holiday Blue Plate Buffet Menu

With our Holiday Blue Plate Buffet 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 and December

\$11.45 per person, unless indicated, plus sales tax and delivery fee.

Includes disposable plates, silverware, napkins and cups, [cranberry sauce](#), assorted dinner rolls and butter, [sweet and unsweet tea and ice](#).

Self-serve buffet with a touch of holiday spirit.

If you would like a server for the buffet, it is an additional charge.

Served in chaffing dishes/15 person minimum.

Step One: Choose One Entrée

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

Holiday Favorites

Turkey
Smoked or Roasted with Gravy

Cajun Fried Turkey

Honey Ham
with Pineapple-ginger Glaze

Beef and Pork

Braised Beef Tips
*with Rice or Noodles***

Beef Kabobs – \$12.45

Roast Beef au Jus

Smoked Beef Brisket
with BBQ Sauce,
5oz portion* – \$11.95
Additional ounces
@ 50¢ per ounce

Moussaka – \$13.45

Pastitsio – \$12.45

Beef Pot Roast

BBQ Boston Butt

Pork Loin Roast
with Mushroom Wine Sauce

Pork Pot Roast

Pork Souvlakia – \$12.45
with pita; gluten free when you
substitute rice pilaf for pita

BBQ Ribs – \$12.45
with BBQ Sauce

Smothered Pork Chops
Smoked Chicken
and Sausage Gumbo
*with Rice***

Smoked Chicken, Sausage
and Ham Jambalaya – \$11.45
(\$13.45 with shrimp)

** You may choose one side item with these entrées (one side is already included with the entrée).
You may add an additional entrée at \$3.00 to \$4.00 per guest (based on the selection).
You may add an additional side or dessert at \$1.25 per guest (some restrictions may apply).
Many of our items are gluten-free by recipe; others can be modified on request.
Additional menu items available upon request.

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.

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

Office (251) 666.1141 • Fax (251) 666.1142 • GeorgiaRoussosCatering.com •  

1 of 4

Prices subject to change.

Updated 06/22/2020



Holiday Blue Plate Buffet Menu

Step One: Choose One Entrée (Cont'd)

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

Fish and Seafood

Grilled or Blackened Fish

Grilled Sutchi Almondine

Grilled Sutchi
with Lemon Capers Sauce

Seafood Gumbo with Rice**
\$12.45

Shrimp Creole with Rice**
\$12.45

Shrimp Scampi with Linguini**
\$12.45

Shrimp Étouffée** – \$12.45

Shrimp and Grits – \$13.45

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*

Bacon Wrapped Asiago Stuffed
Chicken Breast – \$13.95

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

Smoked Paprika
Roasted Chicken

Pecan-Crusted
Chicken Breast
with Basil Cream Sauce

Grilled Chicken Parmesan

Plum-Mustard
Braised Chicken

Royal Street Chicken
*with Sautéed Mushrooms
and Provolone*

Pasta

Chicken Alfredo

Classic Lasagna

Chicken and Spinach Lasagna
with White Sauce

Pesto Pasta with
Grilled Chicken

Pasta Puttanesca with Chicken,
Capers, Green Olives, and Bacon

Conecuh Sausage Rigatoni

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

Office (251) 666.1141 • Fax (251) 666.1142 • GeorgiaRoussosCatering.com •

2 of 4

Prices subject to change.

Updated 06/22/2020



Holiday Blue Plate Buffet Menu

Step Two: Choose Two Sides

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

Sides

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

Buttered Egg Noodles
Roasted Baby Carrots
Green Beans Almondine
Green Bean Casserole
Lima Beans
Country-Style
Lima Beans
*Vegetarian with Garlic
and Stewed Tomatoes*
Field Peas
with Snaps
Spinach Mornay
Collard Greens
Turnip Greens
Steamed Broccoli
Sautéed Half Moon
Zucchini and Squash

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.*

Premium Sides

Steamed Broccoli
Additional \$1.00 Per Guest

Braised Broccoli with
Orange and Parmesan
Additional 75¢ Per Guest

Creamed Collards
Additional 75¢ Per Guest

Sautéed Kale
Additional 75¢ Per Guest

Sweet Potato Gratin
Additional 75¢ per guest

Steamed Asparagus
Additional \$1.00 per guest

Wild Rice Pilaf
Additional \$1.00 per guest

Roasted Brussels Sprouts
Additional \$1.00 per guest

Quinoa
Additional \$1.25 per guest

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

Office (251) 666.1141 • Fax (251) 666.1142 • GeorgiaRoussosCatering.com •  

3 of 4

Prices subject to change.

Updated 06/22/2020



Holiday Blue Plate Buffet Menu

Step Three: Choose One Dessert

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

Desserts

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

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

Office (251) 666.1141 • Fax (251) 666.1142 • GeorgiaRoussosCatering.com •  

4 of 4

Prices subject to change.

Updated 06/22/2020