



Georgia

ROUSSOS • CATERING

Sample Menus

Cocktail Buffet Menu I

\$18.95 per person

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

Carving Station

Chef Fee Applies

Carved Steamship Rounds

with Rolls, Horseradish Sauce, and Creole Mustard

or

Pork Tenderloin

with Rolls, Jezebel Sauce, and Horseradish Sauce

Cocktail Buffet

Choose Six of the Following:

Strawberry Bacon Cheese Ring
with Assorted Crackers

Roasted Seasonal Vegetables

Mediterranean Hummus
with Freshly Made Pita Chips

Crawfish Béchamel
with Phyllo Cups

Cocktail Meatballs in Sauce

Build Your Own Bruschetta
Your Choice of Two:

Prosciutto and Melon;
Mediterranean Salsa and Feta;
Caprese (Mozzarella, Tomato
and Basil, Salmon with Blue
Cream Cheese); or Shaved
Tenderloin with Goat Cheese
and Caramelized Onions

Grilled Chicken Tenders
with Honey Mustard Sauce

Shrimp Remoulade

Spinach and Artichoke Dip
with Freshly Made Chips

Bow Tie Pasta Salad

Strawberry Tree
*with Chocolate Dipping
Sauce and Marshmallows*

Mashed Potato Bar

*Mashed Potato Bar with Accompaniments such as Freshly Grated Cheeses, Bacon Crumbles,
Steamed Broccoli, Caramelized Onions, Roasted Garlic, Sour Cream, Chives, Sautéed Mushrooms*

Drinks

Choose two:

Mary's Wedding Punch

Sweet Ice Tea

Basil Lemon-Infused Water

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

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Prices subject to change.

Updated 06/22/2020



Sample Menus

Dinner Buffet Menu I \$22.95 per person

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

Appetizers

Choose Two of the Following:

Fresh Fruit and Cheese Display

Spinach and Artichoke Dip
with Freshly Made Pita Chips

Antipasto Skewers

Asiago Chicken Phyllo Purses

Dinner Buffet

Smoked Beef Shoulder Tenders
with Mango BBQ Sauce

Grilled Cod Greek Style
with Lemon, Olive Oil and Oregano

Spinach Mornay

Garlic Red Skin Mashed Potatoes
with Grated Cheese, Bacon Crumbles and Scallions

Roasted Vegetable Medley

Rolls and Butter Balls

Sweet Tea

Unsweet Tea

Water



Georgia ROUSSOS CATERING

Sample Menus

Cocktail Buffet Menu II \$25.95 per person

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

Carving Station

Chef Fee Applies – Choose One

Carved Steamship Rounds
with Rolls, Horesradish Sauce, and Creole Mustard

Pork Tenderloin
with Rolls, Jezebel Sauce, and Horseradish Sauce

Butlered Appetizers

Choose Two:

**Bacon Wrapped
Water Chestnuts**

Caprese Skewers
Asiago Chicken Phyllo Purses

Antipasto Skewers

Cocktail Buffet

Choose Six of the Following:

Strawberry Bacon Cheese Ring
with Assorted Crackers

Marinated Shrimp or Fried
Shrimp with Cocktail Sauce

Fried Chicken Tenders
with Honey Mustard Sauce

Crab Mornay With Phyllo Cups

Chicken Salad Bowl
with Cocktail Croissants

Cocktail Meatballs in Sauce

**Roasted Seasonal
Vegetable Display**

Mezedes Platter
*Feta, Greek Olives, Rice Stuffed
Dolmades, Hummus, Feta Dip,
Tomatoes, Pepperoncini
with Pita and Baguettes*

Flatbread Pizzas
Choose Two:

Margherita with Homemade
Pomodoro Sauce, Fresh
Mozzarella, Basil and Pancetta

Veggie with Fresh Spinach,
Goat Cheese, Wild Mushrooms,
Pepper Jack Cheese

**Steak, Gorgonzola and
Caramelized Red Onion**
Most Popular

Buffalo Chicken with Spicy
Buffalo Sauce, Chicken, Cheddar
Cheese and Creamy Alfredo

BBQ Chicken with Smoked
Chicken, Italian Cheese Blend,
and Sweet and Spicy BBQ Sauce

Strawberry Tree
*with Chocolate Dipping Sauce
and Marshmallows*

Mashed Potato Bar

Mashed Potato Bar with Accompaniments such as Freshly Grated Cheeses, Bacon Crumbles, Steamed Broccoli, Caramelized Onions, Roasted Garlic, Sour Cream, Chives, Sautéed Mushrooms

Drinks

Choose Two:

Mary's Wedding Punch

Sweet Ice Tea

Basil Lemon-Infused Water

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Sample Menus

Cocktail Buffet Menu III

\$29.95 per person

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

Carving Station

Chef Fee Applies – Choose One

Carved Steamship Rounds
*with Rolls, Horesradish Sauce,
and Creole Mustard*

Pork Tenderloin
*with Rolls, Jezebel Sauce,
and Horseradish Sauce*

Fried Cajun or Smoked Turkey
*with Rolls, Horseradish and
Creole Mustard*

Butlered Appetizers

Choose Two:

Cheese Straw Tomato Tartlets
**Bacon-Wrapped
Conecuh Sausage**

Crabocado Bites
*Crab and Avocado with Our
Chef's Dressing Served on
Appetizer Spoons*

Spanakopita
*Spinach and Cheese Mixture
Hand Rolled In Phyllo Dough*

Cocktail Buffet

Choose Six of the Following:

**Georgia Roussos
Seafood Gumbo**
with Rice
Fresh Fruit Display
Boiled Peeled Shrimp Tails On
with Cocktail Sauce

**Chicken Brochettes with
Smoked Paprika Cream
or Chicken Satay Skewers
with Peanut Sauce**
Truffle Parmesan French Fries
with Dipping Sauces

Sausage Stuffed Mushrooms

Bowtie Pasta Salad
**Parmesan-Crusted
Artichoke Hearts**
with Smoked Paprika Cream
Strawberry Tree
*with Chocolate Dipping Sauce
and Marshmallows*

Grits Bar by Chef (to be Included)

Chef Fee Applies

Southern-Style Grits Bar with Accompaniments such as Sautéed Shrimp by Chef, Bell Pepper and Onion Fricassee, Sun-Dried Tomatoes, Fresh Spinach, Roasted Garlic, Creole Crawfish Cream Sauce, Crumbled Goat Cheese, Smoked Gouda, and Scallions

Drinks

Choose Two:

Lemonade

Sweet or Unsweet Tea

Basil-Lemon Infused Water

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Sample Menus

Cocktail Buffet Menu IV

\$34.95 per person

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Carving Station

Chef Fee Applies

Beef Tenderloin

*with Rolls, Horesradish Sauce,
and Creole Mustard*

Butlered Appetizers

Choose Two:

Bacon Wrapped Shrimp
Caprese Skewers

Angels on Horseback
*with Remoulade Sauce
(Oyster Wrapped in
Bacon, and Fried)*

Almond Stuffed Dates

Cocktail Buffet

Choose Six of the Following:

Feta and Watermelon Salad
Conecuh Sausage Medallions

Crab Mornay
with Phyllo Cups

Buffalo Chicken Dip
with Freshly Made Pita Chips

Lollipop Lamb Chops
with a Mint Demi-Glace

Arancini (Fried Risotto Balls)

Truffle Parmesan French
Fries and Okra Pods
with Dipping Sauces

Blueberry Goat Cheese Tarts

Roasted Vegetable Display

Prosciutto Melon Skewers

Tuna Tartare

Charcyterue and
Cheese Board
*Assorted Flatbreads,
Baguettes and Crackers*

Drinks

Choose Two:

Sweet Tea
Wedding Punch

Lemonade
Lemon-Basil Infused Water

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