



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.

Entrées

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

Beef Entrées

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

Pork Entrées

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

Chicken Entrées

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

Lamb Entrées

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

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

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Prices subject to change.

Updated 10/23/2020



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Entrées (Cont'd)

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Vegetable Options

Roasted Vegetable Lasagna

Vegetable Alfredo

Grilled Eggplant Parmesan

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**



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Sides

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

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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