



Georgia

ROUSSOS · CATERING

Buffet Menus

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

Cocktail Buffet, Menu I

(buffet requires a 50-person minimum)

\$19.95 per person

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:

Build Your Own Bruschetta <i>Your Choice of Two:</i>	Strawberry Bacon Cheese Ring <i>with Assorted Crackers</i>	Cocktail Meatballs in Sauce
Prosciutto and Melon;	Spinach and Artichoke Dip <i>with Freshly-Made Chips</i>	Bow Tie Pasta Salad
Mediterranean Salsa and Feta;	Strawberry Tree <i>with Chocolate Dipping Sauce and Marshmallows</i>	Shrimp Remoulade
Caprese (Mozzarella, Tomato and Basil, Salmon with Blue Cream Cheese);	Mediterranean Hummus <i>with Freshly-Made Pita Chips</i>	Roasted Seasonal Vegetables
Shaved Tenderloin with Goat Cheese and Caramelized Onions	Grilled Chicken Tenders <i>with Honey Mustard Sauce</i>	Mashed Potato Bar <i>Mashed Potato Bar with Accompaniments such as Freshly Grated Cheeses, Bacon Crumbles, Steamed Broccoli, Caramelized Onions, Roasted Garlic, Sour Cream, Chives, Sautéed Mushrooms</i>
	Crawfish Béchamel <i>with Phyllo Cups</i>	

Beverages, Choose two:

Mary's Wedding Punch / Sweet Iced Tea / Basil-Lemon-Infused Water

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

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Prices are subject to change.

GRC-3028_updated 06/22/2021



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Dinner Buffet, Menu I

(buffet requires a 50-person minimum)

\$22.95 per person

Appetizers

Choose Two of the Following:

Fresh Fruit and Cheese Display

Antipasto Skewers

Spinach and Artichoke Dip
with Freshly-Made Pita Chips

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

Beverages

Sweet and Unsweet Iced Tea / Water

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Cocktail Buffet, Menu II

(buffet requires a 50-person minimum)

\$29.95 per person

Carving Station

Choose One (Chef Fee Applies)

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**

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*

Mezedes Platter

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

Macaroni & Cheese Bar
Macaroni & Cheese Bar *with*

*Accompaniments such as
Freshly Grated Cheeses,
Bacon Crumbles,
Caramelized Onions,
Sautéed Mushrooms,
and Creole Crawfish Sauce*

Strawberry Tree
*with Chocolate Dipping Sauce
and Marshmallows*

Beverages, Choose two:

Mary's Wedding Punch / Sweet Iced Tea / Basil-Lemon-Infused Water

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Cocktail Buffet Menu III

(buffet requires a 50-person minimum)

\$32.95 per person

Carving Station

Choose One (Chef Fee Applies)

Carved Steamship Rounds
*with Rolls, Horseradish 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 with Grits Bar

Choose Six of the Following:

Grits Bar (with Chef)
is included with Buffet
(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,*

**Georgia Roussos
Seafood Gumbo**
*Smoked Gouda, and Scallions
with Rice*

Fresh Fruit Display

Strawberry Tree
*with Chocolate Dipping Sauce
and Marshmallows*

**Chicken Brochettes with
Smoked Paprika Cream
-or- Chicken Satay Skewers
with Peanut Sauce**

Truffle Parmesan French Fries
with Dipping Sauces

Boiled, Peeled Shrimp, Tails On
with Cocktail Sauce

Bowtie Pasta Salad

**Sausage-Stuffed
Mushrooms**

**Parmesan-Crusted
Artichoke Hearts**
with Smoked Paprika Cream

Beverages, Choose two:

Mary's Wedding Punch / Sweet Iced Tea / Basil-Lemon-Infused Water

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Cocktail Buffet, Menu IV

(buffet requires a 50-person minimum)

\$39.95 per person

Carving Station

(Chef Fee Applies)

Beef Tenderloin

with Rolls, Horseradish 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

Roasted Vegetable Display

Prosciutto Melon Skewers

Tuna Tartare

Lollipop Lamb Chops
with a Mint Demi-Glace

Truffle Parmesan
French Fries and Okra Pods
with Dipping Sauces

Buffalo Chicken Dip
with Freshly-Made Pita Chips

Arancini (Fried Risotto Balls)

Blueberry Goat Cheese Tarts

Crab Mornay *with Phyllo Cups*

Charcuterie and Cheese Board
*with Assorted Flatbreads,
Baguettes, and Crackers*

Beverages, Choose two:

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