



Blue Plate Menu

Our Blue Plate Lunch Buffet options allow you to create the menu your crew craves.

Prices are for lunch caterings, Monday – Friday

\$12.95 per person unless indicated, plus sales tax and delivery fee.

Includes disposable plates, silverware, napkins and cups, dinner rolls, **butter, sweet and unsweet tea** and ice.

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

Served in chaffing dishes / 15 person minimum.

We offer biodegradable earth-friendly packaging for an additional \$1 / person.

Step One: Choose One Entrée

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

Beef and Pork

Braised Beef Tips – \$13.95**
with Rice or Noodles

Beef Kabobs – \$13.95

Chopped Sirloin
with Onions and Gravy

Country Fried Steak
with Gravy

Meatloaf
with Tomato Gravy

Roast Beef au Jus

Corned Beef – \$14.95**
with Cabbage and Potato Hash

Beef Pot Roast – \$13.95

Smoked Beef Brisket – \$13.95**
*with BBQ Sauce, 5oz portion
additional brisket is available at
\$1.00 per ounce, per guest*

Moussaka – \$14.95

Pastitsio – \$13.95

Enchilada Casserole

BBQ Boston Butt

Honey Ham
with Pineapple-Ginger Glaze

Pork Loin Roast
with Mushroom Wine Sauce

Pork Pot Roast

Pork Souvlakia – \$13.95
*with Pita; gluten free when you
substitute rice pilaf for pita*

BBQ Ribs – \$13.95
with BBQ Sauce

Smothered Pork Chops

**Smoked Chicken and
Sausage Gumbo****
with Rice

**Smoked Chicken, Sausage
and Ham Jambalaya – \$13.95**
(\$14.95 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 \$4.00 to \$5.00 per guest (based on the selection).
You may add an additional side or dessert at \$2.00 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

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Prices subject to change.

Updated 09/21/2022



Georgia

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Blue Plate Menu



Blue Plate Buffet

Step One: Choose One Entrée (Cont'd)

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

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*

Chicken and Dumplings

Chicken Pot Pie

Chicken, Rice and
Broccoli Casserole

Thai Curry Chicken**
*with Jasmine Rice
(Substitute Shrimp \$13.95)*

**Bacon Wrapped Asiago Stuffed
Chicken Breast – \$15.95**

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

**Grecian Style
Chicken Quarters**

Tarragon Chicken

Smoked Chicken Quarters

**Smoked Paprika
Roasted Chicken**

Grilled Chicken Breast
with Basil Cream Sauce

Grilled Chicken Parmesan

Hawaiian Chicken**
with Rice

Monterey Jack Chicken
*with Homemade Salsa, BBQ
Sauce, Monterey Jack Cheese*

**Pecan-Crusted
Chicken Breast**
with Basil Cream Sauce

**Plum-Mustard
Braised Chicken**

Royal Street Chicken
*with Sautéed Mushrooms
and Provolone*

Fish and Seafood

Grilled or Blackened Fish

Grilled Sutchi Almondine

Grilled Sutchi
with Lemon Caper Sauce

**Georgia Roussos
Seafood Gumbo** – \$13.95**
with Rice

Shrimp Creole – \$13.95**
with Rice

Shrimp Scampi – \$13.95**
with Linguini

Shrimp Etouffée – 13.95**

Shrimp and Grits – \$14.95**

Vegetarian

Broccoli and Cheese Casserole

Eggplant Parmesan

Vegetarian Kabobs

Vegetarian Curry
with Jasmine Rice

Vegetable Lasagna

Vegetable Moussaka – \$13.95

Vegetable Alfredo

Pasta Primavera

Quinoa Veggie Stir Fry

Portobello Pizza

Caprese Salad

Squash Casserole

**Green Bean and
Mushroom Casserole**

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Step One: Choose One Entrée (Cont'd)

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Pasta

Chicken Alfredo	Chicken and Spinach Lasagna <i>with White Sauce</i>	Shrimp Alfredo
Creamy Southwestern Chicken Pasta	Pesto Pasta with Grilled Chicken	Spaghetti Bolognese
Classic Lasagna	Pasta Puttanesca with Chicken, <i>Capers, Green Olives, and Bacon</i>	Conecuh Sausage Rigatoni

The following four bar entrée selections are served with one choice of dessert from Step Three (page 5)

Salad Bar

Grilled Chicken – \$12.95 / Grilled Shrimp – \$13.95

Lettuce, Tomatoes, Cucumbers, Red Onions, Eggs, Cheese, Kalamata Olives, Pepperoncini and Croutons
Dressing Choices: Ranch, Caesar, Balsamic Vinaigrette, Champagne Vinaigrette, Blue Cheese, Sun-Dried Tomato Vinaigrette, or Oil and Vinegar. Gluten free except for croutons.

Taco Bar

\$12.95 / Grilled Shrimp – \$13.95

Your Choice of Two: Ground Beef, Pork, Chicken, Shrimp or Fish.

Soft Tortillas, Lettuce, Tomato, Cheese, Sour Cream, Picante Sauce and Jalapeños.

Fajita Bar

\$13.95 / Grilled Shrimp – \$14.95

Your Choice of Two: Chicken, Sliced Skirt Steak or Shrimp.

Soft Tortillas, Sautéed Peppers and Onions, Cheese, Sour Cream, Jalapeños, and Picante Sauce.
Add salsa, guacamole and tortilla chips for an additional \$3.50 per guest.

Baked Potato Bar

Pulled Pork – \$12.95 / Beef Brisket – \$13.95

Bacon Crumbles, Scallions, Sour Cream, Butter, Shredded Cheese and Sautéed Mushrooms.

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Step Two: Choose Two Side Items

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Sides

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

Buttered Egg Noodles
Buttered Green Beans
Green Beans
with New Potatoes
Field Peas
with Snaps
Lima Beans
Country-Style
Lima Beans
*Vegetarian with Garlic
and Stewed Tomatoes*
Spinach Mornay
Collard Greens
Turnip Greens
Steamed Broccoli
Sautéed Half Moon
Zucchini and Squash
Buttered Corn

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.*
Caesar Salad
Gluten free except for croutons.
Baked Beans

Premium Sides

Braised Broccoli with
Orange and Parmesan
Additional \$1.25 Per Guest

Sautéed Kale
Additional \$1.25 Per Guest

Sweet Potato Gratin
Additional \$1.25 Per Guest

Steamed Asparagus
Additional \$1.50 Per Guest

Wild Rice Pilaf
Additional \$1.50 Per Guest

Roasted Brussels Sprouts
Additional \$1.50 per guest

Quinoa
Additional \$1.75 per guest



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Step Three: Choose One Dessert

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Desserts

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

Additional Choices

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Soups

\$3.50 per guest

Broccoli and Cheese	Potato and Leek	Sweet Potato and Poblano
Butternut Squash and Apple	Tomato Basil	Lentil Soup with Chorizo
	Curried Cauliflower	

Premium Soups

\$5.50 per guest

Crab and Corn Bisque	Shrimp Bisque	Wild Mushroom
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