



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, during November and December

\$14.45 per person, unless otherwise 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, there will be an additional charge.

Served in chafing 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

Braised Beef Tips – \$14.95
*with Rice or Noodles***

Beef Kabobs – \$14.95

Roast Beef au Jus

Smoked Beef Brisket
with BBQ Sauce,
5oz portion* – \$14.95
Additional ounces
@ 50¢ per ounce

Moussaka – \$15.95

Pastitsio – \$14.95

Beef Pot Roast – \$14.95

BBQ Boston Butt

Pork Loin Roast
with Mushroom Wine Sauce

Pork Pot Roast

Pork Souvlakia – \$14.95
with pita; gluten free when you
substitute rice pilaf for pita

BBQ Ribs – \$14.95
with BBQ Sauce

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

Smoked Chicken, Sausage
and Ham Jambalaya – \$14.95
(\$15.95 with shrimp)

** You may choose one side item with these entrées (one side is already included with 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 to gluten-free upon 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 are subject to change. Subject to availability.

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

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Prices subject to change.

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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**
\$14.95

Shrimp Creole with Rice**
\$14.95

Shrimp Scampi with Linguini**
\$14.95

Shrimp Étouffée** – \$14.95

Shrimp and Grits – \$15.95

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 – \$16.95

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

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Step Two: Choose Two Sides

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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

Braised Broccoli with
Orange and Parmesan
Additional \$1.50 Per Guest

Creamed Collards
Additional \$1.50 Per Guest

Sautéed Kale
Additional \$1.50 Per Guest

Sweet Potato Gratin
Additional \$1.50 Per Guest

Steamed Asparagus
Additional \$1.75 per guest

Wild Rice Pilaf
Additional \$1.75 per guest

Roasted Brussels Sprouts
Additional \$1.75 per guest

Quinoa
Additional \$2.00 per guest

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Step Three: Choose One Dessert

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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

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