



Georgia

ROUSSOS CATERING

Blue Plate Menu for Nights and Weekends

Our Blue Plate Nights and Weekends option allows you to create the menu your crew craves.
Prices are for nights and weekends. Pricing depends on items. Please call for details.



Step One: Choose One Entrée

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

Beef and Pork

<p>Braised Beef Tips** <i>with Rice or Noodles</i></p> <p>Beef Kabobs</p> <p>Chopped Sirloin <i>with Onions and Gravy</i></p> <p>Country Fried Steak <i>with Gravy</i></p> <p>Meatloaf <i>with Tomato Gravy</i></p> <p>Roast Beef au Jus</p> <p>Corned Beef** <i>with Cabbage and Potato Hash</i></p> <p>Beef Pot Roast</p>	<p>Smoked Beef Brisket** <i>with BBQ Sauce, 5oz portion additional brisket is available at \$1.00 per ounce, per guest</i></p> <p>Moussaka</p> <p>Pastitsio</p> <p>Enchilada Casserole</p> <p>BBQ Boston Butt</p> <p>Honey Ham <i>with Pineapple-Ginger Glaze</i></p> <p>Pork Loin Roast <i>with Mushroom Wine Sauce</i></p> <p>Pork Pot Roast</p>	<p>Pork Souvlakia <i>with Pita; gluten free when you substitute rice pilaf for pita</i></p> <p>BBQ Ribs <i>with BBQ Sauce</i></p> <p>Smothered Pork Chops</p> <p>Smoked Chicken and Sausage Gumbo** <i>with Rice</i></p> <p>Smoked Chicken, Sausage and Ham Jambalaya <i>(Shrimp also available.)</i></p>
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Chicken

<p>Chicken Marsala <i>is best paired with pasta or potato side item</i></p> <p>Chicken Piccata <i>with White Wine, Capers, Mushrooms; and is best paired with pasta or potato side item</i></p> <p>Chicken and Dumplings</p> <p>Chicken Pot Pie</p> <p>Chicken, Rice and Broccoli Casserole</p> <p>Thai Curry Chicken** <i>with Jasmine Rice (Shrimp also available.)</i></p>	<p>Bacon Wrapped Asiago Stuffed Chicken Breast</p> <p>Coq au Vin <i>Merlot-Braised Chicken with Bacon and Mushrooms</i></p> <p>Grecian Style Chicken Quarters</p> <p>Tarragon Chicken</p> <p>Smoked Chicken Quarters</p> <p>Smoked Paprika Roasted Chicken</p> <p>Grilled Chicken Breast <i>with Basil Cream Sauce</i></p>	<p>Grilled Chicken Parmesan</p> <p>Hawaiian Chicken** <i>with Rice</i></p> <p>Monterey Jack Chicken <i>with Homemade Salsa, BBQ Sauce, Monterey Jack Cheese</i></p> <p>Pecan-Crusted Chicken Breast <i>with Basil Cream Sauce</i></p> <p>Plum-Mustard Braised Chicken</p> <p>Royal Street Chicken <i>with Sautéed Mushrooms and Provolone</i></p>
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CONTACT US AND GET A FREE QUOTE: Quote@GeorgiaRoussosCatering.com

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Updated 10/06/2022



Blue Plate Menu for Nights and Weekends

Blue Plate Buffet

Step One: Choose One Entrée (Cont'd)

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Fish and Seafood

Grilled or Blackened Fish

Grilled Sutchi Almondine

Grilled Sutchi
with Lemon Caper Sauce

Georgia Roussos
Seafood Gumbo**
with Rice

Shrimp Creole**
with Rice

Shrimp Scampi**
with Linguini

Shrimp Etouffée**

Shrimp and Grits**

Vegetarian

Broccoli and Cheese Casserole

Eggplant Parmesan

Vegetarian Kabobs

Vegetarian Curry
with Jasmine Rice

Vegetable Lasagna

Vegetable Moussaka

Vegetable Alfredo

Pasta Primavera

Quinoa Veggie Stir Fry

Portobello Pizza

Caprese Salad

Squash Casserole

Green Bean and
Mushroom Casserole

Pasta

Chicken Alfredo
Creamy Southwestern
Chicken Pasta
Classic Lasagna

Chicken and Spinach Lasagna
with White Sauce

Pesto Pasta with
Grilled Chicken

Pasta Puttanesca with Chicken,
Capers, Green Olives, and Bacon

Shrimp Alfredo
Spaghetti Bolognese
Concuh Sausage Rigatoni



Blue Plate Menu for Nights and Weekends

Step One: Choose One Entrée (Cont'd)

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

Salad Bar

Grilled Chicken / Grilled Shrimp

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

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

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

Fajita Bar

Your Choice of Two: Chicken, Sliced Skirt Steak, Grilled Shrimp 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 / Beef Brisket

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



Blue Plate Menu for Nights and Weekends



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
Sautéed Kale

Sweet Potato Gratin
Steamed Asparagus
Wild Rice Pilaf

Roasted Brussels Sprouts
Quinoa



Blue Plate Menu for Nights and Weekends

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

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

Premium Soups

Crab and Corn Bisque	Shrimp Bisque	Wild Mushroom
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