



Holiday Blue Plate Buffet Menu for Nights and Weekends

With our **Holiday Blue Plate Buffet Menu** you can create a wonderful meal to celebrate the season and stay within your budget.

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
*with Rice or Noodles***

Beef Kabobs

Roast Beef au Jus

Smoked Beef Brisket
*with BBQ Sauce,
5oz portion**

Moussaka

Pastitsio

Beef Pot Roast

BBQ Boston Butt

Pork Loin Roast
with Mushroom Wine Sauce

Pork Pot Roast

Pork Souvlakia
*with pita; gluten free when you
substitute rice pilaf for pita*

BBQ Ribs
with BBQ Sauce

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

Smoked Chicken, Sausage
and Ham Jambalaya
(Shrimp also available.)

** You may choose one side item with these entrées (one side is already included with entrée). 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

Office (251) 666.1141 • Fax (251) 666.1142 • GeorgiaRoussosCatering.com •  

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Holiday Blue Plate Buffet Menu for Nights and Weekends

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 Caper Sauce

Seafood Gumbo with Rice**

Shrimp Creole with Rice**

Shrimp Scampi with Linguini**

Shrimp Étouffée**

Shrimp and Grits

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**

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
 Creamed Collards

Sautéed Kale
 Sweet Potato Gratin
 Steamed Asparagus

Wild Rice Pilaf
 Roasted Brussels Sprouts
 Quinoa



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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 <i>with Praline Sauce</i>	Chocolate Trifle	Pumpkin Pie
Cheesecake	Cobbler: Apple or Peach	Strawberry Cream Pie
Chocolate Cake	<i>Fresh Fruit Bowl with Seasonal Fruits</i>	Strawberry Trifle
	Key Lime Pie	Sweet Potato Pie