



Georgia

ROUSSOS CATERING

Buffet Menus

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

Cocktail Buffet, Menu I

(buffet requires a 50-person minimum)

\$22.95 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

Your Choice of Two:

Prosciutto and Melon

Mediterranean Salsa and Feta

Caprese

(Mozzarella, Tomato and Basil,
Salmon with Blue Cream Cheese)

Shaved Tenderloin

with Goat Cheese and
Caramelized Onions

Grilled Chicken Tenders

with Honey Mustard Sauce

Antipasto Skewers

Shrimp Remoulade

Cocktail Meatballs in Sauce

Spinach and Artichoke Dip

with Freshly-Made Chips

Mediterranean Hummus

with Freshly-Made Pita Chips

Crawfish Béchamel

with Phyllo Cups

Roasted Seasonal Vegetables

Strawberry Bacon Cheese Ring

with Assorted Crackers

Strawberry Tree

with Chocolate Dipping
Sauce and Marshmallows

Mashed Potato Bar

with Accompaniments such as
Freshly Grated Cheeses,
Bacon Crumbles,
Steamed Broccoli,
Caramelized Onions,
Roasted Garlic, Sour Cream,
Chives, Sautéed Mushrooms

Beverages

Choose Two of the Following:

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

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

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

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Prices are subject to change.

GRC-3028 updated 9/22/2023



Georgia ROUSSOS CATERING

Buffet Menus

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

Dinner Buffet, Menu I

(buffet requires a 50-person minimum)

\$32.95 per person

Appetizers

Choose Two of the Following:

Fresh Fruit and Cheese Display

Antipasto Skewers

Blueberry Goat Cheese Tarts

Spinach and Artichoke Dip
with Freshly-Made Pita Chips

Dinner Buffet

Choose Two of the Following:

Pecan-Crusted Chicken
with Basil Cream Sauce

Almondine Fish

Chicken Picata
with White Wine, Capers, and Mushrooms

Pork Tenderloin
with Mushroom Wine Sauce
(sauce gluten free on request)

Chicken Marsala *with Pasta*

Smoked Beef Shoulder Tenders
with Peppercorn Sauce
(sauce gluten free on request)

Shrimp Creole *with Rice*

Grilled or Blackened Fish

Rolls and Butter Balls

Mixed Green Salad with Choice of Two Dressings Included.

Sides

Choose Two of the Following:

Spinach Mornay; Scalloped Potatoes; Green Beans with Julienne Carrots;
Rosemary Roasted New Potatoes; Roasted Baby Carrots; Mashed Potatoes;
Roasted Seasonal Vegetables; Roasted Fingerling Potatoes; Mac & Cheese;
Steamed Broccoli; Wild Rice Pilaf; Twice-Baked Potato Casserole

Beverages

Sweet & Unsweet Iced Tea & Water

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Cocktail Buffet, Menu II

(buffet requires a 50-person minimum)

\$38.95 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

Butlered Appetizers

Choose Two of the Following:

**Bacon-Wrapped
Water Chestnuts**

Caprese Skewers

**Blueberry
Goat Cheese Tarts**

**Cheese Straw
Tomato Tartlets**

**Prosciutto-Wrapped
Asparagus**

Antipasto Skewers

Cocktail Buffet

Choose Six of the Following:

**Strawberry Bacon
Cheese Ring**

with Assorted Crackers

**Marinated Shrimp
or Fried Shrimp**

with Cocktail Sauce

Tuna Tartare

Cocktail Meatballs in Sauce

**Fried Chicken Tenders or
Grilled Chicken Tenders**

with Honey Mustard Sauce

Crab Mornay

With Phyllo Cups

**Roasted Seasonal
Vegetable Display**

Strawberry Tree

*with Chocolate Dipping Sauce
and Marshmallows*

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*

**Build Your Own
Fried Chicken Sliders**

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*

Beverages

Choose Two of the Following:

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)

\$42.95 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*

Fried Cajun or Smoked Turkey

*with Rolls, Horseradish
and Creole Mustard*

Butlered Appetizers

Choose Two of the Following:

Cheese Straw Tomato Tartlets

Spanakopita

*Spinach and Cheese Mixture
Hand Rolled In Phyllo Dough*

Bacon-Wrapped Conecuh Sausage

Tuna Tartare

Served on Appetizer Spoons

Shrimp Cocktail Shooters

Crabocado Bites

*Crab and Avocado Served on
Appetizer Spoons*

Cocktail Buffet with Grits Bar

Choose Six of the Following:

Chicken Brochettes

with Tzatziki Sauce

-or- Chicken Satay Skewers

with Peanut Sauce

Roussos Seafood Gumbo

with Rice

Mini Beef Kabobs

Strawberry Tree

*with Chocolate Dipping Sauce
and Marshmallows*

Strawberry Bacon Cheese Ring

Truffle Parmesan French Fries

with Dipping Sauces

Boiled, Peeled Shrimp, Tails On, with Cocktail Sauce

Fried Green Tomatoes

with Crawfish Sauce

Sausage-Stuffed Mushrooms

Cocktail Panini

Bacon Twists

Arancini (Risotto Balls)

Parmesan-Crusted Artichoke Hearts

with Smoked Paprika Cream

Grits Bar (with Chef)

*is included with Buffet III
(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,*

Beverages

Choose Two of the Following:

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)

\$55.95 per person

Carving Station

(Chef Fee Applies)

Beef Tenderloin or Prime Rib

with Rolls, Horseradish Sauce, and Creole Mustard

Butlered Appetizers

Choose Two of the Following:

Angels on Horseback

*with Remoulade Sauce
(Oyster Wrapped in Bacon,
and Fried)*

Bacon-Wrapped Shrimp

Caprese Skewers

Almond-Stuffed Dates

Cocktail Buffet

Choose Six of the Following: (Buffet Also Includes One of the Bars on the Following Page)

Feta and Watermelon Salad

Teriyaki Chicken Skewers

Roasted Vegetable Display

Prosciutto Melon Skewers

Tuna Tartare

Smoked Salmon Display

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

Crabcakes

with Remoulade

Grilled Pimento Cheese Sandwiches

Fried Kalamaria

Fried Coconut Shrimp

Arancini (Risotto Balls)

Blueberry Goat Cheese Tarts

Crab Mornay with Phyllo Cups

Charcuterie and Cheese Board

*with Assorted Flatbreads,
Baguettes, and Crackers*

Beverages

Choose Two of the Following:

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

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Cocktail Buffet, Menu IV - CONTINUED FROM PREVIOUS PAGE

(buffet requires a 50-person minimum)

\$55.95 per person

Cocktail Buffet - CONTINUED FROM PREVIOUS PAGE
Cocktail Buffet, Menu IV, Includes One Of The Following Bars:

Risotto Bar (with Chef)
(Chef fee applies)
with Toppings such as
Freshly Grated Cheese,
Roasted Portobello Mushrooms,
Roasted Red Peppers,
Roasted Tomatoes,
Sautéed Shrimp by Chef,
Fresh Spinach, Roasted Garlic,
Basil, and Italian Sausage.

Shrimp & Grits Bar (with Chef)
(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.

Macaroni & Cheese Bar
with Accompaniments such as
Freshly Grated Cheeses,
Bacon Crumbles,
Caramelized Onions,
Sautéed Mushrooms,
and Creole Crawfish Sauce.